

Antipasti

Roasted delicata squash - spiced farmers cheese - Asian pear - roasted walnuts	19
Shaved Brussels sprout salad - honey crisp apple - hazelnuts - pecorino - prosciutto vinaigrette	18
Handmade meat tortellini - capon broth - Burgundy Black Truffle	24
Crispy baby artichokes - roasted garlic and lemon aioli - Crushed peppers - Parmigiano Reggiano	21
Breaded eggplant rollatini al Forno - ricotta - mozzarella - Parmigiano Reggiano - fresh oregano	19
Pork and veal meatballs - whipped burrata - cherry tomato sauce	20
Steamed P.E.I mussels - white wine - Calabrian chili butter - fresh thyme - lemon	19
Fried calamari - spicy tomato sauce - Thai chili sauce - vinegar peppers	24
American Wagyu beef carpaccio - arugula - parmesan - mushrooms - truffle *	21
Mixed baby lettuce salad - shaved Grana Padano - balsamic - lemon vinaigrette	16
Organic romaine hearts - Caesar dressing - focaccia croutons *	16
Chopped Greek salad - red wine and herb vinaigrette - feta cheese	18
Tomato and basil soup - Umbrian olive oil - haloumi croutons	16

Pizze

Tomato sauce - shredded mozzarella or buffalo mozzarella - basil	22/24
Sausage - tomato sauce - hot cherry peppers - mozzarella - sweet onions	24
Prosciutto San Daniele - sliced tomatoes - baby arugula - buffalo mozzarella.....	27
Pepperoni - tomato sauce - caramelized onion - spicy honey - Sicilian oregano	23
Mushrooms - black truffle puree - thyme roasted mushrooms - burrata - mozzarella -	25

Pasta

Penne rigate - tomato basil or vodka tomato cream with pancetta and onion	23
Ricotta cavatelli - grilled eggplant - cherry tomatoes - garbanzo - fresh mozzarella	26
Wild mushroom ravioli - Madiera wine - black truffle puree - Fontina Valle d' Aosta	28
Malfalde - Italian sausage ragu - shallots - crushed tomatoes - baby peas - pecorino	28
Occhi di Lupo - all beef Bolognese sauce - mushrooms - herb ricotta	28
Zucchini spaghetti “Zoodles”- chicken and spinach meatballs - cherry tomatoes - provolone cheese	29
Linguine fini - Manila clams - olive oil - garlic - white wine - parsley - red pepper flakes	32
Spicy lobster tagliatelle (3 oz.) - Calabrian chili - cherry tomatoes - baby arugula	39

Secondi

Grilled hidden fjord salmon - root vegetables - butternut squash - brown butter - chanterelles - apple *	37
Green circle chicken “Scapariello”- sweet fennel sausage - cherry peppers- rosemary	32
Jumbo sea scallops - sweet potato and ginger puree - smoked prosciutto - red verjus *	39
Breast of chicken “Milanese” marinated tomatoes - baby arugula - fresh mozzarella	29
Wood oven roasted Amish chicken - roasted cauliflower and organic carrots	32
Braised Short Rib “Osso Bucco” - creamed Brussel sprouts, smoked bacon, cocoa nibs	40
Grilled branzino filet - ratatouille - crispy potato gnocchi - olive tapenade - lemon and thyme *	38
Dry aged C.A.B. burger - bacon and onion jam - Grafton Village cheddar - French fries *	24
Allen brothers 12 oz. N.Y. strip steak - roasted potatoes - smoked peppercorn sauce *	44
Salad with chicken 29 / shrimp 34 / salmon 37 / Mixed greens / Organic romaine / Chopped Greek / Shaved Brussels	
Spicy salmon bowl - rice - lentils - seasonal vegetable - avocado - Calabrian chili (Lunch only)*	29

Contorni

Sauteed Spinach 14 Roasted Potatoes 14 French Fries 14 Roasted Cauliflower and Carrots 14

**Thoroughly cooked meats, poultry, seafood, or eggs reduces the risk of foodborne illness
Before placing your order please inform your server if a person in you party has a food allergy.*