

APPETIZER

Crispy Cauliflower Roasted garlic & cherry pepper aioli, parsley, parmesan 17

Fried Calamari Sweet chili sauce, spicy tomato 21

P.E.I. Mussels White wine, lemon, herbs, Calabrian chili, grilled bread 18

Lioni Burrata Tomato confit, San Daniele prosciutto, sesame crostino 19

Braised Lamb Croquettes Caramelized onion, mint and curry feta, black lime tzatziki 18

Hand Cut French Fries Truffle aioli 15

Kung Pao Brussels Sprouts Peanuts, sesame, scallion 17

Eggplant Meatballs Harissa aioli, chopped vegetable salad 18

Wagyu Beef Carpaccio* Arugula, Grana Padano, caper berries, truffle vinaigrette 19

Pork & Veal Meatballs Cherry tomato sauce, stracciatella cheese 17

Arugula and Trevisano Salad Honeycrisp apple, pumpkin seeds, crispy gorgonzola, cider vinaigrette 17

Baby Mixed Greens Salad Walnuts, pomegranate seeds, banyuls vinegar, shaved Manchego cheese 17

House Chopped Salad Herbs, garbanzo, onions, tomato, feta cheese, balsamic dressing 16

Heart of Romaine* Croutons, Tuscan kale, crispy parmesan, preserved lemon, Caesar dressing 16

PIZZA

Margherita shredded or fresh mozzarella plum tomato, basil 20

Roasted Mushroom fresh thyme, black truffle, burrata 23

Pepperoni caramelized onions, mozzarella, spicy honey 21

Italian Sausage hot cherry pepper, red onions, mozzarella 21

PASTA

Penne Pomodoro Tomato basil sauce 21

Penne ala Vodka Pancetta, onions, spicy tomato cream 23

Four Cheese Beggars Purse Roasted mushrooms, butternut squash, black truffle cream 27

Rustic Fettucini Bolognese Beef and vegetable ragu, herb ricotta cheese 26

Zoodles Zucchini spaghetti, eggplant meatballs, cherry tomatoes, provolone 28

Linguine Fini Manila clams, garlic, olive oil, red pepper flakes, white wine, parsley 30

Bucatini Italian sausage ragu, shallots, crushed tomatoes, baby peas, pecorino 28

ENTRÉE

Spicy Salmon*or Shrimp Bowl Jasmine rice, quinoa, mashed avocado 29

Parmesan Crusted Halibut Sautéed spinach, tomato, chives, white wine sauce 36

Branzino Braised Tuscan kale, cherry tomatoes, capers, kalamata olives, Calabrian chili butter 35

Hidden Fjord Salmon* Broccoli rabe, pepita & butternut squash muhammara, porcini mushrooms 34

Duroc Tomahawk Pork Chop* Wild mushroom fried rice, cilantro & cumin 36

12 oz. CAB Strip Steak* Duck fat potatoes, lemon & horseradish brussels sprouts, smoked peppercorn sauce 42

Boneless Short Ribs Parmesan polenta, organic baby yams, roasted cipolini onions 36

Allen Brothers 8 oz. Burger* Pickled green tomato, peppadew mayo, beer cheese, hand cut fries 24

Roasted Amish Chicken Roasted garlic mashed potatoes, autumn vegetables 29

Chicken Milanese, Chicken Parmesan, or Chicken Scarpariello 29

Entrée Salad: with grilled chicken 29 with salmon* 34 with branzino 32 with shrimp 32

SIDES

Roasted garlic mashed potatoes, chicken jus 12

Sauteed broccoli rabe, garlic, lemon, pecorino 12

Jasmine rice with quinoa & vegetables 12

Parmesan polenta with wild mushrooms 12

CHEFS ALBERT DEANGELIS, MATTHEW MCNERNEY, ELI PAYES

**These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness **

Before placing your order, please inform your server if a person in your party has a food allergy