

APPETIZER		
ROASTED TOMATO SOUP	-----	\$16
<i>basil pesto - crispy halloumi</i>		
PORK AND VEAL MEATBALLS	-----	\$19
<i>buffalo mozzarella - crispy garlic chips - pomodorini</i>		
BEEF CARPACCIO	-----	\$21
<i>sliced mushrooms - arugula - parmesan - black truffle</i>		
BURRATA	-----	\$21
<i>Jimmy Nardello peppers - San Daniele prosciutto - olive bread</i>		
EGGPLANT ROLLATINI AL FORNO	-----	\$19
<i>ricotta - straciatella - Sicilian oregano</i>		
FRIED CALAMARI	-----	\$22
<i>spicy tomato sauce - Thai chili sauce - pepperoncini</i>		
STEAMED P.E.I. MUSSELS	-----	\$19
<i>Calabrian chili - lemon - thyme - tomato broth - crostini</i>		
YELLOWFIN TUNA CRUDO	-----	\$23
<i>avocado - ginger & tamari sugo - julienne vegetables</i>		
CRISPY “KUNG PAO” BRUSSELS SPROUTS	-----	\$18
<i>oven baked eggplant - fresh mozzarella</i>		
MIXED BABY LETTUCES	-----	\$16
<i>balsamic vinaigrette - shaved grana Padano</i>		
CRISPY GNOCCHI SALAD	-----	\$18
<i>candy heart grapes - bitter greens - goat cheese vinaigrette</i>		
CHOPPED GREEK SALAD	-----	\$17
<i>red wine vinaigrette - oregano - olives - feta cheese</i>		
ORGANIC ROMAINE HEARTS	-----	\$16
<i>Caesar dressing - focaccia croutons - Tuscan kale - crispy shallots</i>		
RED BEETS	-----	\$17
<i>whipped goat cheese - strawberries - roasted pistachio vinaigrette</i>		

PIZZA		
“MARGHERITA”	-----	\$22
<i>tomato sauce - shredded or fresh mozzarella - basil</i>		
PEPPERONI	-----	\$23
<i>caramelized onions - fresh oregano - spicy honey</i>		
PROSCIUTTO SAN DANIELE	-----	\$25
<i>sliced tomatoes - fresh mozzarella - baby arugula</i>		
ITALIAN SAUSAGE	-----	\$23
<i>tomato sauce - sweet onions - hot cherry peppers</i>		
ROASTED MUSHROOMS	-----	\$25
<i>burrata - black truffle puree</i>		

SIDE \$14		
FRENCH FRIES	BROCCOLI RABE	
SAUTEED SPINACH	JASIME RICE WITH LENTILS	
HARICOT VERT		



New Canaan, CT
Since 1998

PASTA	
PENNE RIGATE	----- \$23
<i>tomato and basil or vodka tomato cream with pancetta and onion</i>	
SHEEP'S MILK RICOTTA CAVATELLI	----- \$28
<i>Italian sausage ragu - shallots - baby peas - pecorino</i>	
OCCHI DI LUPO “BOLOGNESE”	----- \$28
<i>meat and vegetable ragu - mushroom - herb ricotta</i>	
ZUCCHINI SPAGHETTI “ZOODLES”	----- \$29
<i>eggplant meatballs - cherry tomatoes - ricotta salata</i>	
WILD MUSHROOM AGNOLOTTI	----- \$30
<i>robioia fonduta - black Perigord truffles</i>	
LINGUINE FINI	----- \$32
<i>Manila clams - garlic - olive oil - red pepper flakes - white wine</i>	
LOBSTER FETTUCINE	----- \$39
<i>sun dried peppers - arugula - lemon bread crumbs - lobster cream</i>	

ENTREE	
WILD STRIPED BASS	----- \$36
<i>Tuscan kale - barley - kumquat and sage brown butter</i>	
HIDDEN FJORD SALMON	----- \$37
<i>butternut squash - porcini - broccoli rabe - red wine</i>	
SALMON OR TUNA BOWL	----- \$30
<i>rice - lentils - seasonal vegetables - avocado - Calabrian chili</i>	
WILD PARMESAN CRUSTED HALIBUT	----- \$42
<i>chopped tomatoes - chives - white wine butter sauce</i>	
BRAISED VEAL OSSO BUCCO	----- \$39
<i>cacio e pepe polenta - roasted vegetables</i>	
AMERICAN WAGYU BURGER	----- \$25
<i>brioche bun - aged cheddar - French fries</i>	
PAN ROASTED LI DUCK BREAST	----- \$38
<i>parsnips & pomegranate - lavender honey with five spice</i>	
BERKSHIRE PORK CHOP	----- \$36
<i>Crispy gnocchi - bacon and onion jam - balsamic jus</i>	
12 OZ. C. A. B. STRIP STEAK	----- \$44
<i>sherry vinegar - mushrooms - French fries - truffle aioli</i>	
WOOD ROASTED AMISH CHICKEN	----- \$32
<i>mashed potatoes - haricot vert - natural jus</i>	
BREAST OF CHICKEN MILANESE	----- \$29
<i>baby arugula - marinated tomato - fresh mozzarella</i>	
CHICKEN PARMESAN	----- \$29
<i>over linguini pomodoro</i>	
ENTRÉE SALADS: CAESAR / MIXED / CHOPPED/ ARUGULA	
<i>with chicken - \$29, with salmon - \$36, with shrimp - \$35</i>	

If you have a food allergy, please speak to the owner, manager, chef, or your server.

Chefs, Albert DeAngelis, Matthew McNerney, Neftali Landaverde
General Manager - Wilio Pelico