

APPETIZER

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| FRIED BABY ARTICHOKE | ----- | \$19 |
| <i>whipped ricotta - pecorino - lemon - cruschi peppers</i> | | |
| TALEGGIO STUFFED GNOCCHI | ----- | \$18 |
| <i>morel mushroom cream - baby peas</i> | | |
| ROASTED TOMATO SOUP | ----- | \$16 |
| <i>basil - EVOO - crispy mozzarella</i> | | |
| BUFFALO MOZZARELLA | ----- | \$21 |
| <i>grilled asparagus - prosciutto - strawberry rhubarb agrodolce</i> | | |
| EGGPLANT ROLLATINI AL FORNO | ----- | \$19 |
| <i>ricotta - stracciatella - 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> | | |
| BEEF CARPACCIO | ----- | \$21 |
| <i>sliced mushrooms - arugula - parmesan - black truffle</i> | | |
| PORK AND VEAL MEATBALLS | ----- | \$19 |
| <i>buffalo mozzarella - crispy garlic chips - pomodorini</i> | | |
| MIXED BABY LETTUCES | ----- | \$16 |
| <i>balsamic vinaigrette - shaved grana Padano</i> | | |
| CHOPPED GREEK SALAD | ----- | \$17 |
| <i>red wine vinaigrette - oregano - olives - feta cheese</i> | | |
| ORGANIC ROMAINE HEARTS | ----- | \$16 |
| <i>Caesar dressing - focaccia croutons - crispy shallots</i> | | |
| HONEY GEM LETTUCE | ----- | \$18 |
| <i>snow peas - avocado - crispy wild rice - halloumi - dill vinaigrette</i> | | |

PIZZA

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|--|-------|-------------|
| "MARGHERITA" | ----- | \$22 |
| <i>tomato sauce - shredded or buffalo mozzarella - basil</i> | | |
| PEPPERONI | ----- | \$23 |
| <i>caramelized onions - fresh oregano - spicy honey</i> | | |
| PROSCIUTTO SAN DANIELE | ----- | \$25 |
| <i>sliced tomatoes - buffalo 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
SAUTEED SPINACH
HARICOT VERT

GRILLED ASPARAGUS
JASIME RICE WITH LENTILS

PASTA

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|---|-------|-------------|
| 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 - grated provolone</i> | | |
| BRAISED LAMB PANZOTTI | ----- | \$30 |
| <i>cherry tomatoes - asparagus - crispy parmesan</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> | | |

ENTRÉE

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|--|-------|-------------|
| HERB CRUSTED YELLOW FIN TUNA | ----- | \$38 |
| <i>edamame - avocado - carrot miso puree - chili crisp</i> | | |
| HIDDEN FJORD SALMON | ----- | \$37 |
| <i>grilled asparagus - artichokes caponata - aged balsamic - pignoli</i> | | |
| SALMON OR TUNA BOWL | ----- | \$30 |
| <i>rice - lentils - seasonal vegetables - avocado - Calabrian chili</i> | | |
| WILD PARMESAN CRUSTED HALIBUT | ----- | \$42 |
| <i>spinach - chopped tomatoes - chives - white wine butter sauce</i> | | |
| PROSCIUTTO WRAPPED COD | ----- | \$36 |
| <i>caramelized leeks - baby potatoes - lemon butter</i> | | |
| AMERICAN WAGYU BURGER | ----- | \$25 |
| <i>brioche bun - aged cheddar - French fries</i> | | |
| BONELESS LAMB LOIN | ----- | \$40 |
| <i>crispy gnocchi - fava beans - baby carrots - tarragon jus</i> | | |
| BERKSHIRE PORK CHOP | ----- | \$36 |
| <i>spring vegetable vignarola - morel mushroom mustard - pancetta</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> | | |
| ENTRÉE SALADS: CAESAR / MIXED / CHOPPED / HONEY GEM | | |
| <i>with chicken - \$29, with salmon - \$37, with shrimp - \$34</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*



SOLE
RISTORANTE

*New Canaan, CT
Since 1997*