

APPETIZER

CRISPY CAULIFLOWER	-----	\$19
<i>parmesan - lemon - parsley - roasted garlic & cherry pepper aioli</i>		
TALEGGIO STUFFED GNOCCHI	-----	\$18
<i>morel mushroom cream - baby peas</i>		
ROASTED TOMATO SOUP	-----	\$16
<i>basil - EVOO - crispy mozzarella</i>		
LIONI BURRATA	-----	\$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

“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
JASMINE RICE WITH LENTILS



New Canaan, CT
Since 1997

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 - 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

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 Mc Nerney, Neftali Landaverde
General Manager - Wilio Pelico