

APPETIZER

JONAH CRAB FRITTERS	-----	\$19
<i>sweet corn - pepperoncini remoulade</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>Heirloom tomatoes - peach agrodolce - prosciutto</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>		
WATERMELON & TOMATO SALAD	-----	\$18
<i>red onion - halloumi - balsamic</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

PASTA

PENNE RIGATE	-----	\$23
<i>tomato and basil or vodka tomato cream with pancetta and onion</i>		
SWEET CORN & CACIOCAVALLO AGNOLOTTI	---	\$28
<i>sun gold tomatoes - basil - pink peppercorns</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>		
SHEEP'S MILK RICOTTA CAVATELLI	-----	\$28
<i>Italian sausage ragu - shallots - baby peas - pecorino</i>		
LINGUINE FINI	-----	\$32
<i>Manila clams - garlic - olive oil - red pepper flakes - white wine</i>		
LOBSTER FETTUCINE	-----	\$39
<i>roasted corn - cherry tomatoes - Calabrian chili - lemon pannagratto - arugula</i>		

ENTRÉE

GRILLED BUTTERFLIED BRANZINO	-----	\$36
<i>summer bean salad - caramelized lemon</i>		
HIDDEN FJORD SALMON	-----	\$37
<i>grilled asparagus - maitake mushrooms - crispy quinoa - lemon dill butter</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>zucchini noodles - heirloom melon & tomatoes</i>		
AMERICAN WAGYU BURGER	-----	\$25
<i>brioche bun - aged cheddar - French fries</i>		
GRILLED BISON LOIN	-----	\$46
<i>crispy potato pave - cherry pepper mostarda</i>		
CAMPO GRANDE PORK TENDERLOIN	-----	\$38
<i>smashed potatoes - heirloom peppers - roasted peach salsa verde</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		
<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



New Canaan, CT
Since 1997