

APPETIZER

RED BEETS	-----	\$19
<i>whipped goat cheese - strawberries - roasted pistchio vinaigrette</i>		
CRISPY BRUSSELS SPROUTS	-----	\$18
<i>smoked bacon & white beans - parmesan cheese - balsamic</i>		
BUTTERNUT SQUASH SOUP	-----	\$16
<i>pumpkin seeds - diced apple - honey yogurt</i>		
LIONI BURRATA	-----	\$21
<i>Honeynut Squash - Figs - prosciutto - walnuts</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>		
SHAVED BRUSSELS SPROUTS	-----	\$17
<i>robiolina cheese - apple - pepitas - crispy prosciutto - cider vinegar</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

BROCCOLI RABE
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>		
BUTTERNUT SQUASH AGNOLOTTI	-----	\$28
<i>brown butter - sage - vincotto - pumpkin seeds</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	-----	\$30
<i>fennel sausage - broccoli rabe pesto - roasted tomatoes - pignoli</i>		
LINGUINE FINI	-----	\$32
<i>Manila clams - garlic - olive oil - red pepper flakes - white wine</i>		
FRESH SPAGHETTI	-----	\$39
<i>lobster - wilted arugula - cherry tomatoes - calabrian chili</i>		

ENTRÉE

GRILLED BUTTERFLIED BRANZINO	-----	\$36
<i>wild rice - honey crisp apple - celery root puree - hazelnuts</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>spinach - chopped tomatoes - chives - white wine butter sauce</i>		
AMERICAN WAGYU BURGER	-----	\$25
<i>brioche bun - aged cheddar - French fries</i>		
BERKSHIRE PORK CHOP	-----	\$36
<i>crispy gnocchi - bacon & onion jam - balsamic mustard jus</i>		
RED WINE BRAISED BEEF	-----	\$40
<i>sunchoke puree - fall vegetables - crispy onions</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 McNerney, Neftali Landaverde
General Manager - Wilio Pelico