



ANTIPASTI

SALAMI 8.95
Vermont Salumi 'red wine and garlic'

COBB HILL ASCUTNEY MOUNTAIN 8.95
alpine style raw cow's milk cheese

HILDENE FARM TOMME 8.95
firm raw goat's milk cheese

GIARDINIERA 5.95
house pickled vegetables

MARINATED OLIVES 6.95
lemon, garlic, olive oil, herbs

ANTIPASTI MISTA 21.95
sampling of all items

WOOD FIRED PIZZA

MARGHERITA 16.95
crushed tomatoes, extra virgin olive oil, mozzarella, basil

TOMATO PIE 16.95
crushed tomatoes, extra virgin olive oil, sliced garlic, parmigiano reggiano

ESCAROLE 17.95
anchovies, olives, extra virgin olive oil, red pepper flakes, parmigiano reggiano

ETNA 18.95
pepperoni, roasted peppers, crushed tomatoes, mozzarella, Calabrese chiles

ROMA 18.95
sausage, smoked mushrooms, broccolini, mozzarella, crushed tomatoes, Calabrese chiles

PANE FRATTAU 18.95
crushed tomatoes, pecorino, mozzarella, pancetta, sunny-side up eggs

FUNGHI 17.95
smoked mushrooms, mozzarella, whipped ricotta, scallions, truffle oil, parsley

PROSCIUTTO 21.95
spinach, mozzarella, prosciutto, garlic, olive oil, arugula, parmigiano reggiano

Feel free to build your own pizza
Gluten Free Crust available, \$3 additional charge

CONTORNI

BROCCOLINI 6.95
olive oil, garlic, red pepper flake, lemon

HOUSE MEATBALLS 6.95
tomato basil sauce, parmigiano

POLENTA 6.95
gorgonzola, candied walnuts, parmesan

BRAISED ESCAROLE 6.95
cannellini beans, lemon, lots of garlic

WOOD FIRED CARROTS 7.95
local carrots, whipped ricotta, toasted almonds, aged balsamic, lemon zest, chopped parsley

PRIMI

CAESAR SALAD 8.95
romaine, pecorino, anchovies, croutons

HOUSE SALAD 9.95
arugula, radicchio, escarole, fennel, grapefruit, toasted almonds, honey vinaigrette, pecorino

ZUPPA DI FARRO 8.95
cannellini beans, tomato broth, escarole, extra virgin olive oil

FRIED CALAMARI 14.95
tomato basil sauce, lemon aioli

WOOD FIRED MUSSELS 16.95
white wine, tomato, garlic, Red Hen bread

FRIED MOZZARELLA 9.95
maplebook mozzarella, tomato basil sauce, basil aioli

MAPLEBROOK BURRATINI 13.95
pea shoot pesto, toasted hazelnuts, lemon zest, Red Hen bread

PASTA

PAPPARDELLE *fresh, house made*

SMOKED MUSHROOMS 17.95
marsala cream, rosemary, truffle oil

MEZZI RIGATONI *dried, imported*

BOLOGNESE 18.95
beef & pork ragu, parmigiano reggiano

HAND ROLLED GNOCCHI *fresh, house made*

SORRENTINA 18.95
tomato basil sauce, mozzarella, garlic, basil

SPAGHETTI *dried, imported*

POMODORO 11.95
tomato basil sauce, parmigiano reggiano

FRA DIAVOLO 24.95
shrimp, mussels, tomato sauce, Calabrese chiles, garlic

RICOTTA CAVATELLI *fresh, imported*

PANCETTA & ESCAROLE 18.95
cherry tomatoes, garlic, oregano, parmigiano reggiano

FENNEL SAUSAGE 18.95
fennel cream, spinach, fried sage

FAGIOLE 18.95
cannellini beans, broccolini, white wine, garlic, lemon, red pepper flakes, parmigiano reggiano

ITALIAN SAUSAGE 21.95
smoked mushrooms, tomato basil sauce, parmigiano reggiano

POLPETTE 16.95
house meatballs, tomato basil sauce, parmigiano reggiano

SCAMPI 26.95
shrimp, white wine, cherry tomatoes, garlic, lemon, parsley

SPRING PESTO 18.95
pea shoots, lemon, pistachio, parmigiano reggiano, cherry tomatoes

Gluten free pasta may be substituted on all pastas

SECONDI

EGGPLANT PARMIGIANA 18.95
fried eggplant, ricotta, mozzarella, basil, tomato sauce; side of spaghetti pomodoro

BEEF BRACIOLE 28.95
flank steak stuffed with pine nuts, raisins, & herbed breadcrumb; tomato sauce, broccolini, polenta

CHICKEN PARMIGIANA 18.95
fresh mozzarella, side of spaghetti pomodoro

NEW ENGLAND SCALLOPS 28.95
grapefruit, fennel, castelvetrano olives, aged balsamic, pistachios

ATLANTIC SALMON 26.95
pea shoot pesto, arugula and fennel salad, cherry tomatoes, crispy farro

CHICKEN MARSALA 26.95
Adams Farm chicken leg, polenta, mushrooms, marsala pan sauce

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.