



ANTIPASTI

HOUSE SALUMI 7.95

dry cure selection, changes often

ASCUTNEY MOUNTAIN COBB HILL 8.95

alpine style raw cow's milk cheese

BLUE LEDGE FARM LAKE'S EDGE 8.95

aged soft goat's milk cheese

GIARDINIERA 5.95

house pickled vegetables

MARINATED OLIVES 6.95

citrus zest, garlic, olive oil, herbs

ANTIPASTI MISTA 21.95

sampling of all items

WOOD FIRED PIZZA

MARGHERITA 17.95

crushed tomatoes, extra virgin olive oil, mozzarella, basil

TOMATO PIE 16.95

crushed tomatoes, extra virgin olive oil, sliced garlic, parmigiano

PESTO 17.95

mozzarella, heirloom tomatoes, pine nuts, parmigiano

ETNA 21.95

pepperoni, roasted peppers, mozzarella, crushed tomatoes, spicy cherry peppers

ROMA 21.95

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

PANE FRATTAU 21.95

crushed tomatoes, pecorino, mozzarella, pancetta, sunny-side up eggs

FUNGHI 18.95

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

PROSCIUTTO 21.95

spinach, mozzarella, prosciutto, garlic, olive oil, arugula, parmigiano

GAMBERONI 24.95

wood fired shrimp, crushed tomatoes, mozzarella, lemon

Feel free to build your own pizza

Gluten Free Crust available, \$3 additional charge

CONTORNI

BROCCOLINI 6.95

olive oil, garlic, red pepper flakes, lemon, breadcrumbs

HOUSE MEATBALLS 7.95

tomato basil sauce, parmigiano

POLENTA 6.95

candied walnuts, gorgonzola, parsley

WOOD FIRED CARROTS 7.95

local carrots, whipped ricotta, aged balsamic, salsa verde, pistachios

SAUTEED SPINACH 6.95

olive oil, lemon

PRIMI

CAESAR SALAD 8.95

romaine, pecorino, anchovies, croutons

ARUGULA SALAD 9.95

Pitchfork Farm arugula, shaved fennel & radish, almonds, pecorino

CAPRESE 14.95

heirloom tomatoes, mozzarella, basil, salsa verde, olive oil, sea salt

FRIED MOZZARELLA 9.95

tomato basil sauce, basil aioli

FRIED CALAMARI 16.95

tomato basil sauce, lemon aioli

WOOD FIRED MUSSELS 16.95

white wine, tomato, garlic, Red Hen bread

MAPLEBROOK FARM BURRATINI 13.95

tomato confit, salsa verde, sea salt, Red Hen toast

PASTA

PAPPARDELLE *fresh, house made*

SMOKED MUSHROOMS 18.95

marsala cream, rosemary, truffle oil

FENNEL SAUSAGE 21.95

fennel cream, spinach, fried sage

MEZZI RIGATONI *dried, imported*

BOLOGNESE 21.95

slow cooked beef & pork ragu

FAGIOLE 18.95

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

HAND ROLLED GNOCCHI *fresh, house made*

SORRENTINA 18.95

tomato basil sauce, mozzarella, garlic, basil

ITALIAN SAUSAGE 21.95

smoked mushrooms, tomato basil sauce, parmigiano

SPAGHETTI *dried, imported*

POMODORO 12.95

tomato basil sauce, parmigiano

POLPETTE 17.95

house meatballs, tomato basil sauce, parmigiano

FRA DIAVOLO 26.95

shrimp, mussels, tomato sauce, Calabrese chiles, garlic, herb butter

SCAMPI 26.95

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

RICOTTA CAVATELLI *fresh, imported*

SWEET CORN & PANCETTA 21.95

zucchini, sweet corn, house pancetta, cream, parmigiano

PESTO 18.95

basil, pine nuts, cherry tomatoes, parmigiano

Gluten free pasta may be substituted on all pastas

SECONDI

EGGPLANT PARMIGIANA 21.95

ricotta, mozzarella, tomato basil sauce; spaghetti pomodoro

BEEF BRACIOLE 28.95

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

NEW ENGLAND SCALLOPS 28.95

grapefruit, fennel, castelvetro olives, arugula, aged balsamic, pistachios

ATLANTIC SALMON 26.95

farro, roasted zucchini, sweet corn, cherry tomato, salsa verde

CHICKEN PARMIGIANA 21.95

mozzarella, tomato basil sauce; spaghetti pomodoro

CHICKEN MARSALA 26.95

Adams Farm chicken, polenta, mushrooms, pancetta, 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.