

ANTIPASTI

Insalata Rustica 8

*mixed organic greens, radish, fennel, radicchio,
red onion, balsamic vinaigrette
add shaved parmigiano reggiano, local blue cheese, or chèvre +2*

Carciofi 8

*grilled marinated artichokes, lemon,
extra virgin olive oil*

Lumache alla Sambuca 14

*snails, white wine, sambuca, scallions, garlic,
toasted tuscan bread*

Insalata di Cicoria 14

*chicory greens, crispy prosciutto, apples, walnuts,
green mountain gorgonzola*

Carpaccio 16

*thin sliced beef tenderloin, capers, olive oil,
lemon, arugula, parmigiano reggiano*

Prosciutto e Scamorza 16

*baked smoked mozzarella wrapped in smoked prosciutto,
olive oil, rosemary, saba*



PIATTI

Spaghetti con Polpette 24

*house-made spaghetti, tomato basil sauce,
nonna's meatballs*

Gnocchi al Tartufato 28

*house-made ricotta gnocchi, ground sausage,
truffled porcini, mushroom sauce, parmigiano reggiano*

Chitarra con Pancetta 26

*chitarra pasta, house-cured crispy pancetta, pecorino
romano, cream, calabrese chilis, broccoli rabe*

Garganelli con Ragu en Bianco 26

*house-made garganelli, lamb, prosciutto, white wine,
cream, celery, onions, garlic, pecorino romano*

Cozze Arrabbiata 18

*prince edward island mussels, spicy pomodoro,
garlic, white wine, grilled garlic toast*

Spada alla Griglia 37

*grilled atlantic swordfish, polenta, roasted red
pepper sauce, green beans, arugula oil*

