



Dinner

5:30 to 10pm

Garlic Bread 10

Additional Basket of Bread 5

Cheese, Salami, Hot Peppers & Olives For Two 30

RAW BAR

Colossal Shrimp Cocktail 25 ^{GF} | Little Neck Clams* 1.5 each ^{GF} | New England Oysters* 5 each ^{GF}

APPETIZERS

Fried Zucchini 16 ^V

Tartare Sauce

Eggplant Rollatini 20 ^{GF}

Marinara, Four Cheese

Burrata Caprese 24 ^{GF}

Prosciutto, Truffle, Heirloom Tomato

Stuffed Long Hot Pepper 19 ^{GF}

Sausage, Provolone

Hot Antipasti 22

Stuffed Pepper, Grilled Polpo

Baked Clams Oreganata

Grilled Polpo 24 ^{GF}

Octopus, Cannellini Beans, Arugula

Crispy Fried Calamari 22

Cherry Peppers, Spicy Tomato Sauce

Baked Clams Oreganata* 19

Little Necks, House Flavored Breadcrumbs

Meatballs Alla Nonna 19

Slow Cooked in Marinara Sauce

Tagliolini Cacio e Pepe 21

Black Pepper, Pecorino Romano

SALADS

Caesar * 20

Romaine Hearts, Anchovies

Classic Caesar Dressing

English Iceberg Wedge 20 ^{GF}

Stilton, Caramelized Walnuts, Bacon

Italian Chop Salad 20 ^{GF} ^V

Romaine, Radicchio, Tomato, Pepperoncini

Soppressata, Olives, Ricotta Salata

Oregano Vinaigrette

Fried Green Tomato Caprese 24 ^V

Mozzarella, Basil, EVOO, Aged Balsamic

SOUPS

Pasta Fagioli 15

Chilled Panzanella 15

^{GF} Gluten Free ^V Lacto-Ovo-Vegetarian

*Consuming raw or under cooked meats, poultry, seafood, shellfish, oysters, or eggs may increase your risk of foodborne illness especially if you are pregnant or have certain medical conditions. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at a greater risk of serious illness from raw oyster and should eat oysters fully cooked.



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PASTA

Penne Alla Vodka Della Casa 36
Vodka Sauce, Spinach, Sausage

Tagliolini Bolognese 40
Fresh Ricotta Cheese

Spaghetti Al Sugo Di Pomodoro 31 ▼
San Marzano Tomatoes, Basil, Garlic

Gnocchi Primavera 40
Roasted Lemon Chicken

Linguine Con Vongole 36
White or Red Clam Sauce

Ravioli Tartufati 39 ▼
Ricotta Cheese Ravioli, Truffle Cream Sauce

Short Rib Pappardelle 42
Forage Mushroom Ragù

Sunday Sauce 44
Rigatoni, Sausage, Braciola, Pork Rib, Meatballs

MAIN

Chicken Francese 39
Garlic, Shallots, White Wine
Lemon, Butter

Chicken Campagnola 40 GF
Country Style Bone-In Chicken, Sausage
Potatoes, Cherry Pepper, Rosemary

Chicken Milanese 39
Choice of:
Capricciosa 41 | Parmigiana 41 | Tartufati 42

Pork Chop Italiano 42 GF
Rosemary, Garlic, Cherry Peppers

Veal Saltimbocca 45
Prosciutto, Sage, Spinach

Northern Halibut 45 GF
English Peas, Wild Mushroom Risotto
Truffle Aioli

Swordfish Oreganata 38 GF
Garlic, White Wine, Parsley, Fish Stock, Butter

Cioppino 65 GF
Lobster, Clams, Mussels, White Fish
Savory Tomato Broth

GRILL

Green Peppercorn +4 | Béarnaise Sauce +4

Chicken Paillard 42 GF
Organic Breast, Capricciosa Salad

6 oz. Prime Filet 69 GF
Fontina Polenta, Asparagus, Gremolata

Mouillard Duck Breast & Confit Leg 45 GF
Glazed Vegetables, Preserved Orange

Elysian Field Lamb Chops 51 GF
2 Double Chops, Rosemary, Garlic

Faroe Island Salmon 42 GF
Confit Potatoes, Long Stem Artichokes
Citrus Butter

SIDE DISHES

Asparagus 14 GF ▼ | Creamed Spinach 12 GF ▼ | Mushrooms 18 GF ▼
Roasted Potatoes 12 GF ▼ | Cauliflower Gratin 14 ▼
Spinach 12 GF ▼ | Broccoli 12 GF ▼ | French Fries 10 ▼

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