



Antipasti

***MOZZARELLA DI BUFALA E POMODORI**
 Imported Buffalo Mozzarella, Heirloom tomatoes,
 fresh basil oil, red onion, balsamic glaze / 14.5

INSALATA CESARE
 Crispy green hearts of Romaine,
 house Caesar dressing, shaved Parmesan-
 Reggiano cheese, toasted brioche croutons / 8.5

INSALATA DI BARBABIETOLA
 Balsamic roasted beets, butternut squash, arugula,
 shredded kale, feta cheese, toasted pine nuts / 15

GNOCCHI CON ASTICE E SPINACI
 Homemade petite potato dumplings, lobster,
 truffle paste, spinach, white wine shallot sauce / 16

*** FUNGHI RIPIENI**
 Roasted Portobello filled with truffle tomini cheese,
 roasted peppers, shaved Pecorino cheese / 12

***ANTIPASTO ALLA VIVERE**
 Chefs choice of cured meats, cheeses and vegetables / 18

MINISTRA DEL GIORNO
 Soup of the day / 7.5

*** INSALATA DELLA CASA**
 Field greens, shaved radish, carrots,
 Heirloom tomatoes, balsamic vinaigrette / 7.5

***FORMAGGI ASSORTITI**
 Chefs selection of assorted cheeses /13

***INSALATA DI PERE CON FORMAGGIO BLEU**
 Spiced red wine poached pears, spinach, frisee,
 shaved red onion, honey candied walnuts,
 Danish Bleu cheese, Prosecco vinaigrette /15

CALAMARI ALLA GRIGLIA
 Grilled calamari tossed with roasted peppers,
 charred cherry tomatoes, torn basil
 in a spicy lemon vinaigrette, nduja purée /15

***POLPO ALLA GRIGLIA**
 Charcoal grilled Spanish octopus, pan fried purple
 potatoes, port wine, sautéed butternut squash,
 micros greens, creamy garlic purple aioli / 16

Paste "Specializing in Hand Crafted Pasta"

AGNOLOTTINI DI FAGIANO
 "Our classic" small pillow shaped homemade Pheasant filled pasta, butter, sage, Parmesan-Reggiano / 27

RAVIOLI DI FORMAGGIO ALLA CARBONARA
 Hand crafted pasta stuffed with Trugole cheese, hand dipped Ricotta, Parmesan-Reggiano,
 toasted garlic, shallots, seasonal mushrooms, green peas, San Danielle Prosciutto, Parmesan cream sauce / 27

TAGLIORINI ZAFFERANO ALLA CALABRESE
 Housemade saffron pasta sautéed with garlic and olive oil, spicy Calabrian peppers,
 Calamari, baby Gulf shrimp, Diver Sea scallop / 29

TAGLIATELLE ALLA BOLOGNESE
 Handmade pasta ribbons, traditional Bolognese meat sauce of veal, pork and beef / 24

MEZZALUNA DI ZUCCA
 Home made half moon shaped pasta filled with butternut squash, Parmesan Reggiano,
 butter sauce, crumbled Amaretti cookie, toasted almonds / 26

RIGATONI CON ANATRA E FUNGHI
 Housemade Paprika Rigatoni, braised pulled duck meat, sautéed with figs, Port Morel mushrooms,
 roasted hazelnuts, roasted leeks / 29

RISOTTO CON GRANCHIO E GAMBERI OREGANATA
 Slow cooked Carnioli rice, pan seared Lump Crabmeat, Prawns, heirloom tomatoes,
 oregano, fried garlic, toasted bread crumbs/ 30

*(Gluten Free pasta available upon request) * Indicates Gluten Free*

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***MERLUZZO NERO CON QUINOA E TAPENADE**
 Pan seared, oven roasted Black Cod fillet, red quinoa, toasted pine nuts,
 topped with cherry tomatoes olive tapenade/ 34

CAPELANTE CON FARRO
 Pan seared Diver Sea scallops, creamy Farro, pomegranate seeds, roasted winter squash / 33

VITELLO CON MELA E CAVOLO VERDE
 Seared Veal loin, fresh herbs, pan roasted seasonal apples, collard greens, demi chicken glaze / 32

***POLLO CON RAGU E CAVOLETTI BRUXELLES**
 Pan seared Amish Airline chicken, skin-on, sliced on a Cannellini bean Ragù, with chicken leg confit
 caramelized Brussel sprouts / 27

*** GRIGLIA DI VITELLO**
 Grilled 14oz bone in Veal chop, seasonal mushrooms, smoked Pecorino polenta, demi rosemary chicken glaze / 48

*** BISTECCA MAMA MIA**
 Grilled 20oz USDA Prime Dry aged 30 day bone in Ribeye steak,
 rosemary roasted potatoes, local farm seasonal vegetables/ 48

** Indicates Gluten Free*

Emily Phillips, Executive Chef
Steven Ray Mendez, Sous Chef