



## 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 Carniroli rice, pan seared Lump Crabmeat, Prawns, heirloom tomatoes,  
 oregano, fried garlic, toasted bread crumbs/ 30

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

## Secondi

**\*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 RISOTTO DI FARRO**  
 Pan seared Diver Sea scallops, creamy Farro risotto, 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*