



## THE PANTRY

Field Greens shallot, red radish, frisee, sherry shallot vinaigrette	8
Heirloom Beet Salad chevre, candied walnuts, arugula	9
Caesar Salad white anchovies, pecorino, crispy bread	8
Wilted Spinach Salad apple, fennel, polenta crouton, bacon vinaigrette	9
Poached Pear endive, celery, pine nuts, gorgonzola	9
Roasted Red Pepper Soup Rancho Gordo chick peas, pancetta, crème fraiche, kale	8
Butternut Squash Soup pink lady apple, bacon, scallion	8
Add Chicken 4 or Salmon 7 to any salad	
Add a side of soup to any salad	4

## BRUSCHETTA FOUR WAYS

4 for 14

Mozz &amp; Tomato / Caramelized Onion &amp; Grilled Chicken / Chevre &amp; Peperonata / Tuna Conserva

## PIZZA &amp; FLATBREAD

Salsiccia house made sausage, roasted peppers, caramelized onion, fontina	10   16
Margherita tomato, fresh mozzarella, basil	9   15
Grilled Chicken spicy peanut sauce, jalapeno slaw	10   16
Featured Pizza or Flatbread of the week	10   16

HEARTH  
OVENCHEESE & CURED  
MEAT SELECTIONSwith mustardo, cornichon and  
artisanal bread

Two for 10 | All for 17

Rustico with black pepper / sheep's milk  
Caciotta al Tartufa / sheep & cow's milk  
Bella Vitino Merlot / cow's milk  
Saxony Saxon / cow's milk

Cured Meats 6 Each

La Quercia Prosciutto Americano  
La Quercia Coppa Picante  
La Quercia Speck

## TO SHARE

Prince Edward Island Mussels white wine, garlic, shallot, herbs, country bread	12
Garlic Truffle Frites Parmigiano Reggiano, sauce trio	6
House Made Sausage black rice, cremini mushroom, pickled fennel, olive oil	12
Frito Misto calamari, rock shrimp, lemon, onion, tomato agro dolce	12
Crispy Chicken & Mozzarella Spiedini orzo, peperonata, greens	10
Beef Carpaccio* marinated mozzarella, arugula, red onion, olive oil	12
Seared Lump Crab Cakes* remoulade, arugula, parsley oil	14
Fontina Fonduta spinach, country bread	8
Crispy Montasio Cheese Frico Yukon gold potato, ricotta, greens	10
Ahi Tuna Crudo* shallot, red chili, aioli, arugula, lavosh	12

Potato Gnocchi brown butter brodo, baby spinach, peas, Parmigiano Reggiano	16
Smoked Ricotta Ravioli San Marzano tomatoes, basil, extra virgin olive oil	16
Bucatini local eggplant, crimini mushroom, tomato, Frantoio di Sommaia	16
Chitarra pomodoro, meatballs, fennel, Parmigiano Reggiano, sage	18
Trofie La Quercia prosciutto, lump crab, garlic cream, herb crumb	22
Duroc Pork Ragù handmade pappardelle, tomato, pecorino romano	18

## PASTA

## MAIN PLATES

Seared Day Boat Scallops* fregola sarda, greens, olive, smoked tomato	24
Wild Caught Coho Salmon* Rancho Gordo beans, bacon, escarole, sweet onion	20
Steak Frites* grilled hanger steak, salsa verde, truffled frites	20
Center Cut Filet* truffle potato puree, charred tomatoes	26   32
Braised Vintage Beef Shortribs coarse ground polenta, greens, pearl onion	22
Crispy Amish Hen Piccata swiss chard, fried polenta, lemon, caper berries	18

## DESSERTS 8

Pumpkin Bread Pudding butterscotch sauce, vanilla gelato	Fried Sweet Dough chocolate sauce, butterscotch sauce	Chocolate Sponge Cake Layered with Semifreddo honey tuile, whipped cream	Spiced Apple Cobbler whipped cream, walnuts	Trio of Paciugo Gelato 6 seasonal flavors, biscotti
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\*EATING IS AN ADVENTURE...That said, we are required to inform you that items are cooked to order (duh) and consuming undercooked or raw meats and seafood may increase your risk of food borne illness.

We use nuts and nut-based oils in some of our menu items. If you are allergic to nuts, or any other foods, please let your server know.