



## THE PANTRY

<b>Field Greens</b> shallot, red radish, frisee, sherry shallot vinaigrette	8
<b>Heirloom Beet Salad</b> chevre, candied walnuts, arugula	9
<b>Caesar Salad</b> romaine, pecorino, crispy bread	8
<b>Wilted Spinach Salad</b> apple, fennel, polenta crouton, bacon vinaigrette	9
<b>Roasted Red Pepper Soup</b> Rancho Gordo chick peas, pancetta, crème fraiche, kale	8
<b>Butternut Squash Soup</b> pink lady apple, bacon, scallion	8
Add chicken 4 or salmon 7 to any salad	
Add a side of soup to any salad	4

### CHEESE & CURED MEAT SELECTIONS

with mustard, cornichon and artisanal bread

5 each | all for 20

**Rustico with black pepper** / sheep's milk**Bella Vitino Merlot** / cow's milk**Beemster Vlaskaas** / cow's milk**La Quercia Prosciutto Americano** / cured pork

## TO SHARE

<b>BRUSCHETTA FOUR WAYS</b>	4 for 14	
Mozzarella & Tomato / Caramelized Onion & Grilled Chicken / Chevre & Peperonata / Short Rib and Montasio		
<b>PIZZA &amp; FLATBREAD</b>		
<b>Salsiccia</b> , house made sausage, roasted peppers, caramelized onion, fontina		10   16
<b>Margherita</b> , tomato, fresh mozzarella, basil, olive oil		9   15
<b>Grilled Chicken</b> , spicy peanut sauce, jalapeno slaw		10   16
<b>Featured Pizza or Flatbread of the week</b>		10   16
<b>Prince Edward Island Mussels</b> white wine, garlic, shallot, herbs, country bread		12
<b>Garlic Truffle Frites</b> Parmigiano Reggiano, sauce trio		6
<b>Frito Misto</b> calamari, rock shrimp, lemon, onion, tomato agro dolce		12
<b>Crispy Chicken &amp; Mozzarella Spiedini</b> orzo, peperonata, greens		10
<b>Seared Lump Crab Cakes*</b> remoulade, arugula, parsley oil		14
<b>Ahi Tuna Tacos*</b> wasabi creme fraiche, jalapeno slaw, guacamole		12
<b>Fontina Fonduta</b> spinach, country bread		8
<b>Crispy Montasio Cheese Frico</b> Yukon gold potato, ricotta, greens		10

<b>Potato Gnocchi</b> brown butter brodo, baby spinach, peas, Parmigiano Reggiano	16
<b>Smoked Ricotta Ravioli</b> San Marzano tomatoes, basil, extra virgin olive oil	16
<b>Seared Day Boat Scallops &amp; Gulf Shrimp</b> fregola sarda, greens, olive, smoked tomato	24
<b>Wild Caught Coho Salmon</b> Rancho Gordo beans, bacon, escarole, sweet onion	20
<b>Steak Frites*</b> grilled hanger steak, salsa verde, truffled frites	20
<b>Crispy Amish Hen Piccata</b> swiss chard, fried polenta, lemon, caper berries	18
<b>Chitarra</b> pomodoro, meatballs, fennel, Parmigiano Reggiano, sage	18
<b>Grilled Berkshire Pork Loin</b> sweet potatoes, brussels sprouts, carrots, mustard jus	20
<b>Trofie</b> La Quercia prosciutto, lump crab, garlic cream, red chili, herb crumb	22
<b>Center Cut Filet*</b> truffle potato puree, charred tomatoes	32
<b>Braised Vintage Beef Shortribs</b> coarse ground polenta, greens, pearl onion	22

## MAIN PLATES

## DESSERT 8

**Mocha Bread Pudding**  
coffee anglaise, whipped cream, espresso dust

**Fried Sweet Dough**  
chocolate sauce, butterscotch sauce

**Chocolate Sponge Cake Layered with Semifreddo**  
honey tuile, whipped cream

**Spiced Pear and Cranberry Cobbler**  
whipped cream, streusel



\*EATING IS AN ADVENTURE...That said, we are required to inform you that items are cooked to order 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 notify our staff.