

ASSAGGI

24 mo Aged Parmigiano Reggiano
Pecorino Tartufo
Artigiano Vino Rosso
Casatica Di Bufala

18 mo Galloni
Prosciutto di Parma
Soppressata
Calabrese
Finocchiona

Roasted Broccollini
Lemon Asparagus
Marinated Roasted Peppers
Roasted Onions
Chickpea & Radicchio Salad

24 SELEZIONE FOR 3 | 30 SELEZIONE FOR 4 | 38 GRAN SELEZIONE FOR 6
SERVED WITH GIARDINIERA, PEAR MOSTARDA, BALSAMIC FIG JAM, FOCACCIA CROSTINI

CRUDO

GF TUNA* 19

Basil Pesto, Pickled Tomatoes, Pine Nuts

GF OYSTERS* 21 | 42

Lemongrass Mignonette, Horseradish

WAGYU TARTARE A5* 24

Bone Marrow Vinaigrette, Truffle, Crispy Shallot

ANTIPASTI

CARCIOFI Crispy Artichoke, Aioli, Basil Oil, Parmigiano 19

POLPETTONI Pomodoro, Warm Fonduta, Crispy Basil, Parmigiano 17

CALAMARI FRITTI Judith Point, Cherry Peppers, Lemon Basil Aioli 18

GF OCTOPUS* Crispy Smashed Potato, Pancetta, Calabrian Aioli, Lemon 22

BURRATA Marinated Peppers, Pomegranate, Pepita, Mustard, Balsamic 19

SALSICCIA* Grilled Polenta, Sun Dried Tomato, Horseradish Sour Cream 15

RICOTTA GNUDI Fonduta, Peas, Crispy Prosciutto 24

ZUPPA DI ZUCCA Pumpkin Seeds, Crispy Sage, Prosciutto 14

PRIMI

BOLOGNESE Beef Veal & Pork Ragu, Pappardelle, Parmigiano 28

MUSHROOM RAVIOLI Parmesan Brodo, Crispy Prosciutto 32

TORTELLI BRASATO Braised Short Rib, Pancetta, Roasted Shallot 34

GNOCCHI Truffle Mascarpone, Maine Lobster, Sherry ‘Riduzione’ 44

GF RISOTTO AI FUNGHI Mushrooms, Leeks, Watercress, Citronette 30

RIGATONI Braised Duck Ragu, Pecorino, Broccoli Rabe, Crispy Shallots 34

FUSILLI Shrimp, Basil Pesto, Guanciale, Parmigiano Reggiano 34

TAGLIATELLE AL TARTUFO

24 MONTH AGED PARMIGIANO REGGIANO, CHICKEN STOCK, SHAVED BLACK TRUFFLE, TABLESIDE | MARKET PRICE

SECONDI

CHILEAN SEA BASS* Crab, Spinach Agnolotti, Lemon Burro Fuso 38 GF TOMAHAWK* FOR TWO 48oz Long-Bone Ribeye, Rosemary Potato, Broccolini, Onion Marmellata 130

GF OSSO BUCCO Saffron Risotto, Root Vegetable, Gremolata 48 GF PORK SALTIMBOCCA Parsnip Purée, Roasted Carrots, Fig Mostarda, Aged Balsamic 37

GF SALMONE* Lemon, Garlic, Roasted Sweet Potato, Grilled Asparagus 34 GF BRANZINO* Spinach, Fennel, Capers, Hazelnut Brown Butter, Arugula, Whipped Potatoes 40

GF FILETTO DI MANZO* Brussels Sprouts, Whipped Potato, Truffle Butter 56 GF POLLO ARROSTO Featherbrook Farm, Fingerling Potatoes, Swiss Chard, Pancetta 32

GF SCALLOPS* Lobster Saffron Risotto, Peas, Parmigiano Reggiano 44 VEAL CHOP* Sage Crusted, Artichoke, Marsala Mushrooms, Whipped Potatoes 62

INSALATA

GF BEET SALAD Whipped Goat Cheese, Watercress, Pistachio, Shaved Radish, Mint, White Balsamic Vinaigrette 15

CAPRESE Vine Ripened Tomatoes, Cherry Tomatoes, House Made Mozzarella, Basil, Balsamic 14

CAESAR* Baby Gem, Anchovy, Parmigiano, Focaccia Crouton 14

GF INSALATA MISTA Artisan Mixed Greens, Roasted Pears, Pomegranate, Walnuts, Cherry Tomatoes, Lemon Honey Vinaigrette 14

PIZZE

MARGHERITA San Marzano Tomato, Mozzarella, Basil, Olive Oil 18

FUNGHI Roasted Onion, Mushrooms, Fontina, Radicchio, Truffle Oil 20

CACIO E PEPE Mozzarella, Fontina, Pecorino, Parmigiano, Peppercorn 18

PROSCIUTTO Mozzarella, Arugula, Cherry Tomato, Figs, Balsamic 21

CONTORNI

GLUTEN FREE

SAGE BROWN BUTTER SWEET POTATO

9

ASPARAGUS & PARMIGIANO

9

SEARED BROCCOLINI & GARLIC

9

WHIPPED MASCARPONE MASHED POTATO

9

SAUTÉED SPINACH

9

ROASTED ROSEMARY POTATOES

9

BRUSSELS SPROUTS & PANCETTA

9

SAUTÉED MUSHROOMS

12

ROASTED ROOT VEGETABLES

9

SAFFRON RISOTTO

11

LIBATIONS

🍷	ESPRESSO MARTINI Vanilla Vodka, Espresso, Espresso Liqueur Irish Cream	17
🍷	TUSCAN TINI Citrus vodka, Fabrizia Limoncello, Lemon, Basil	16
🍷	CUCUMBER COSMO Citrus Vodka, Cucumber, White Cranberry, Lime	16
🍷	SICILIAN SANGRIA Seasonal Fruit Infused Sicilian Red Wine, Peach Brandy, Lemon, Soda	15
🍷	LAYOVER G&T Bully Boy TK Gin, Aperol, Tonic Water	16
🍷	MAPLE-FIG OLD FASHIONED Rye Whiskey, Maple-Fig Cordial, Aromatic Bitters	17
🍷	MANHATTAN PROJECT Evan Williams Bourbon, Averna Amaro Siciliano, Walnut Bitters, Express Lemon Oil	16
🍷	PEAR WITH ME Pear Purée, Rosemary, Bully Boy Vodka, Elderflower Liqueur, Citrus	16
🍷	MOUNT ETNA MARGARITA Ghost Tequila, Orange Liqueur, Blood Orange, Lime	16
🍷	SPICED CRANBERRY MULE Vodka, Cranberry Spiced Cordial, Ginger Beer, Lime	16
🍷	STRAWBERRY GRANITA Blanco Tequila, Wild Red Berries, Orange Liqueur, Lime	15

SPRITZ

LOW ABV

APEROL SPRITZ Aperol, Valdo Prosecco, Soda, Orange, Bubbles	15
LIMONCELLO SPRITZ Limoncello, Prosecco, Soda, Bubbles	15
SPRITZ TREE FOR 2 4 Seasonal Spritzers: Limoncello, Milano Rosé, Aperol	38

DRAFT

PERONI ITALIAN LAGER	9
STELLA ARTOIS BELGIAN PALE LAGER	9
ALLAGASH WHITE WHEAT ALE	10
DOWNEAST CIDER ORIGINAL	10
SAM ADAMS SEASONAL	9
MAINE BEER CO. ‘LUNCH’ IPA	14
LORD HOBO GLORIOUS NE IPA	12
NIGHT SHIFT BREWING ROTATION	10
FOUNDERS PORTER	10
HARPOON IPA	9

PACKAGE

SAM ADAMS BOSTON LAGER	7
BUD LIGHT	7
BUDWEISER	7
CORONA	8
MICHELOB ULTRA	7
COORS LIGHT	7
HIGH NOON	11
TRULY TEQUILA PINEAPPLE	10

BY THE GLASS

SPARKLING

Red Lambrusco, Medici Ermete, Emilia-Romagna	11
Moscato D’asti, Elio Perrone, Piemonte	13
Prosecco, Caposaldo, Veneto	13
Champagne, Taittinger Brut Cuvee, Reims, France	25

WHITE

Pinot Grigio, Sta. Margarita, Alto Adige	15
Chardonnay, La Crema, Monterey, CA	16
Chardonnay, Hess Collection, Monterey, CA	15
Sauvignon Blanc, White Haven, Marlborough, NZ	16
Sauvignon Blanc, Sager & Verdier, Sancerre FR	18
Riesling, Bex, Mosel, Germany	12
Falanghina, Terredora Di Palo, Campania	13
Vermentino, Sella & Mosca, Sardinia	12

ROSATO

Rosé, Planeta, Sicilia	12
Provence Blend, Chateau Berner ‘Romance’. Provence, FR	14

RED

Pinot Noir, Belle Glos, Santa Lucia, ‘Las Alturas’	18
Pinot Noir, J. Hofstätter, Trentino	14
Pinot Noir, Sonoma Cutrer, Sonoma, CA	20
Chianti Classico, Tenuta Di Nozzole, Toscana	16
Montepulciano, Le Salare ‘Old Vines’, Abruzzo	14
Malbec, Zuccardi, Uco Valley	13
Merlot, Frei Brothers, CA	14
Super Tuscan, TK Private Reserve, Toscana	14
Super Tuscan, Tenuta Dell’ornellaia “Le Volte”, Toscana	18
Super Tuscan, Gaja “Ca’ Marcanda Promis”, Toscana	30
Cabernet Sauvignon, Louis Martini, CA	15
Cabernet Sauvignon, Austin Hope, Paso Robles	20
Barolo, Vietti Castiglione, Piemonte	32
Amarone Classico, Sartori Della Valpolicella, Veneto	30

TASTING

SHARABLE WINE SAMPLING FLIGHT & CHARCUTERIE

TOSCANA 3oz	34
Chianti Classico Riserva, Tenuta di Nozzole, Super Tuscan, Tenuta dell’Ornellaia “Le Volte”, Super Tuscan, Gaja “Ca’ Marcanda Promis”, Toscana	
PIEMONTE & VENETO 3oz	38
Arneis, Bruno Giacosa, Piemonte, Amarone, Sartori, Valpolicella, Veneto Barolo, Vietti Castiglione, Piemonte	

ZERO PROOF

Non-Alcoholic

MOCKTAILS 10

The Innocent Mai Tai	
Strawberry Pom	
Cranberry Spice No-Jito	
Smeraldina Still, Sardegna, Italy	8
Smeraldina Sparkling, Sardegna, Italy	8
Athletic Brewing IPA 0.05%	10
O’Douls Premium 0.05%	10