

SIGNATURE

🍷	TUSCAN TINI	15
	Citrus Vodka, Fabrizia Limoncello, Basil, Lemon	
🍷	ESPRESSO MARTINI	17
	Vanilla Vodka, Espresso, Borghetti, Irish Cream	
🍷	SICILIAN SANGRIA	15
	Sicilian Nero d’Avola, Grappa, Seasonal Fruit	
🍷	SEABISCUIT OLD FASHIONED	17
	Peach Infused Bourbon, Ginger Beer, Angostura	
🍷	VESUVIUS	16
	Reposado Tequila, Cointreau, Pineapple, Habañero	
🍷	FLORENTINE G&T	16
	Tuscan Artisan Gin, Lavender, Rosemary, Cranberry, Fever Tree Tonic	
🍷	CTC	16
	Hornitos Reposado, Spiced Coconut, Soda, Lime	
🍷	HI TEA	16
	Malfy Rosa Gin, Grapefruit, Hibiscus, Lemon	
🍷	CACAO SPRITZ	15
	Strawberry-Cacao Infused Aperol, Prosecco	
🍷	AMBER & ASH	17
	Bulleit Bourbon & Rye Whiskey, Maple, Cherry, Ramazzotti Amaro	
🍷	GREEN GOLD	16
	Vanilla Vodka, Fabrizia Pistachio, Matcha, Pistachio Foam	
🍷	DIRTY BUT CLASSY	18
	Olive Oil Infused Belvedere Vodka, Prosciutto & Gorgonzola Stuffed Olives	

DRAFT

PERONI ITALIAN PILSNER 5.1% ITA	9
MODELO ‘ESPECIAL’ LAGER 4.4% MEX	9
LAWSON’S ‘SEASONAL ROTATION’ VT	13
ALLAGASH ‘WHITE’ WITBIER 5.2% ME	10
SAM ADAMS ‘SEASONAL ROTATION’ MA	9
TUCKERMAN PALE ALE 5.4% NH	9
LAWSON’S ‘LITTLE SIP’ SESSION IPA 6.2% VT	9
SAM ADAMS ‘JUICY’ IPA 6.8% MA	9
MAINE BEER CO. ‘LUNCH’ IPA 7% ME	13
DOWNEAST CIDER, ‘ORIGINAL BLEND’ 5.1% MA	12
FEATHERED FRIENDS ‘PEBBLES’ FRUIT SOUR 5.5% NH	12

PACKAGE

BUD LIGHT 4.2%	7
MILLER LITE 4.2%	7
SAM ADAMS BOSTON LAGER 5%	8
GUINNESS IRISH STOUT 4.1%	10

BY THE GLASS

SPARKLING

100	Prosecco, Caposaldo, Veneto	14
101	Moscato d’asti, Antica Casa Ricossa, Piemonte	14
102	Champagne, Moet & Chandon ‘Imperial’ 187mL, Épernay	24
103	Lambrusco, Cinta, Emilia Romagna	13

WHITE

201	Pinot Grigio, Banfi ‘San Angelo’ Toscana	14
202	Pecorino, Jasci ‘Terre di Chieti’, Abruzzo	14
203	Frascati, Fontana Candida, Lazio	15
204	Gavi Di Gavi, La Scolca, Piemonte	16
207	Sauvignon Blanc, Whitehaven, Marlborough	15
208	Sancerre, Domaine de Rome, Loire	20
205	Chardonnay, Cantina Lavis, Trentino Alto Adige	17
206	Chardonnay, Talbott, Kali Hart, Monterey	18
209	Garganega, La Cappuccina, Soave	15

ROSATO

301	Negroamaro, Tormaresca ‘Calafuria’, Puglia	15
302	Chateau d’Esclans, ‘Whispering Angel’, Provence	18

RED

400	Pinot Noir, Louis Jadot, Bourgogne	16
401	Pinot Noir, Heron, California	17
403	Chianti Classico Riserva, Donna Laura, Chianti Classico	16
404	Nebbiolo, Renato Ratti ‘Ochetti’, Piemonte	18
405	Malbec, Zuccardi ‘Q’ Uco Valley, Mendoza	17
406	Langhe Rosso, G.D Vajra, Piemonte	16
407	Super Tuscan, Toscana Private Reserve, Toscana	15
408	Montepulciano, Le Salare, Abruzzo	15
410	Rioja, Bodegas Sonsierra ‘Cibeles’ Crianza, Rioja Alta	16
409	Cabernet Sauvignon, Austin, Paso Robles	17

SOMMELIER SELECTIONS

3oz | 6oz | Bottle

500	2021	Super Tuscan Gaja ‘Promis’, Toscana	30 48 190
501	2019	Barolo, Antica Casa Ricossa, Piemonte	22 38 150
502	2021	Super Tuscan, Banfi ‘ASKA’, Bolgheri	12 23 90
503	2022	Cabernet Sauvignon, Far Niente ‘Post & Beam’, Napa Valley	28 42 166
504	2021	Etna Rosso, Azienda Tornatore, Sicilia	12 20 79

ZERO PROOF

Non-Alcoholic

STRAWBERRIES & CREAM	12
Coconut, Strawberry, Cream, Rosewater	
SPICED CRANBERRY MULE	12
Cranberry, Honey, Lime, Bubbles	
COS-NO-POLITAN	12
Cranberry-Orange, Honey, Lime, Bubbles	
HEINEKEN 0.0	8
ATHLETIC BREWING ‘RUN WILD’ IPA	9



ASSAGGI

24 Month Parmigiano Reggiano
Pecorino Tartufo
Artigiano Vino Rosso
Casatica Di Bufala

18 Month Galloni
Prosciutto di Parma
Soppressata
Calabrese
Finocchiona
Bresaola

Roasted Broccolini
Lemon Asparagus
Marinated Roasted Peppers
Roasted Onions
Truffle Honey

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, Radish, Pine Nuts, Yuzu

GF COLOSSAL SHRIMP COCKTAIL 23

Cocktail Sauce, Lemon

GF OYSTERS* 22 | 39

Lemongrass Mignonette, Horseradish, Cocktail Sauce

ANTIPASTI

POLPETTONI Pomodoro, Burricotta, Crispy Basil, Parmigiano

18

CALAMARI FRITTI Judith Point, Cherry Peppers, Lemon Basil Aioli

19

GF BURRATA Arugula, Orange, Pistachio, Citrus Vinaigrette, Balsamic

19

ARANCINI Oxtail, Risotto, Truffle, Parmigiano Reggiano

24

CRAB CAKE Jumbo Lump Crab, Calabrian Aioli, Watercress

23

TRUFFLE FRIES Parmigiano Reggiano, Truffle, Aioli

12

INSALATA

GF FENNEL & CITRUS Pink Rhone, Goat Cheese, Orange, Grapefruit, Pistachio, Lemon Herb Vinaigrette

16

GF CAPRESE Hand Stretched Mozzarella, Vine Ripened Tomatoes, Basil, Balsamic

16

CAESAR* Baby Gem, Anchovy, Parmigiano, Focaccia Crouton

15

GF INSALATA MISTA Mixed Greens, Roasted Pear, Pomegranate, Walnuts, Cherry Tomatoes, Lemon Honey Vinaigrette

15

GF BRESAOLA Arugula, Tomato, Parmigiano Reggiano, Citronette, Balsamic

16

GRILLED TENDERLOIN STEAK TIPS 18, MARINATED GRILLED CHICKEN 14, HERB SHRIMP 18, GRILLED ATLANTIC SALMON 16, TAJIN DUSTED SEARED TUNA 16

PIZZE

MARGHERITA San Marzano, Mozzarella, Basil, Olive Oil

22

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

23

PROSCIUTTO Mozzarella, Arugula, Cherry Tomatoes, Figs, Balsamic

24

SALSICCIA Tuscan Sausage, Roasted Tomato, Herbed Fonduta

22

PESTO E RICOTTA Basil Pesto, Ricotta, Garlic Confit, Roasted Tomatoes

22

AL FORNO

OVEN BAKED SANDWICHES | ADD MIXED GREENS OR TRUFFLE PARMIGIANO FRIES +\$6

PARMA Prosciutto di Parma, Hand Stretched Mozzarella, Basil, Basil Oil

22

POLLO CON PESTO Marinated Grilled Chicken, Arugula, Cherry Tomatoes, Goat Cheese, Basil Pesto

24

ITALIANO Soppressata, Calabrese, Prosciutto, Roasted Onions, Roasted Red Peppers, Sliced Tomatoes, Mozzarella, Balsamic

26

CAPRESE Hand Stretched Mozzarella, Roma Tomatoes, Basil, Aged Balsamic

20

MEATBALL Polpettone, Pomodoro, Mozzarella, Crispy Basil

24

CHICKEN CAESAR Marinated Grilled Chicken, Romaine, Parmigiano Reggiano

24

PASTA

BOLOGNESE Beef & Pork Ragu, Rigatoni, Parmigiano Reggiano

16 | 28

BUTTERNUT SQUASH RAVIOLI Maple, Amaretti, Sage

17 | 29

GNOCCHI Truffle Mascarpone, Maine Lobster, Sherry Riduzione

44

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

19 | 34

FUSILLI Shrimp, Basil Pesto, Guanciale, Parmigiano Reggiano

19 | 34

QUATTRO FORMAGGI RAVIOLI Vodka Sauce, Basil Pesto

18 | 32

CARNE

PIATTI

MARE

GF POLLO ARROSTO Murray Farms Chicken, Fingerling Potatoes, Swiss Chard, Pancetta

32

GF BRANDT FILET* 8oz, Whipped Mascarpone Mashed, Caulilini, Crispy Parsnip, Riduzione

56

TUSCAN BURGER* Calabrian Aioli, Pancetta, Lettuce, Tomato, Onion, French Fries

21

HALIBUT* Crab, Spinach Agnolotti, Lemon Burro Fuso

44

GF SALMONE* Lemon, Garlic, Roasted Sweet Potatoes, Grilled Asparagus

34

GF SWORDFISH Lemon Broccolini, Roasted Tomato Risotto, Lemon Basil Butter

44

CONTORNI

GLUTEN FREE

SAGE BROWN BUTTER SWEET POTATOES

9

ASPARAGUS & PARMIGIANO

10

SEARED BROCCOLINI & GARLIC

9

WHIPPED MASCARPONE MASHED POTATOES

9

ROASTED ROSEMARY POTATOES

9

BRUSSELS SPROUTS & PANCETTA

11

