ANTIPASTI

POLPETTI AL RAGU · $8
Homemade meatballs, braised tomatoes, fresh basil

CALAMARI · $10
Crispy fried calamari, pepperoncini, basil aioli, marinara

TUNA CRUDO · $12
Raw tuna, arugula, radish caviar

BURRATA · $9
Creamy mozzarella, pickled onion, arugula,
grilled Tuscan bread, lemon vinaigrette

WILD MAINE MUSSELS · $9
White wine, fresh herbs

VERDURE FORNO · $8.50
Brick oven roasted market vegetables

BLUE POINT OYSTERS · $1 each
Sundried Tomato, lemon puree (min 6 per order)

ARANCINI LANGOSTO · $10
Lobster fried rice balls, stuffed with mozzarella cheese,
braised tomato, roasted red pepper

PIZZE

MARGHERITA · $10
House mozzarella, fresh basil, tomato

DIAVOLA · $10
Imported salami, pepperoncini

MICHELINA · $10
Fennel, sundried tomatoes, goat cheese

ROMANA · $10
House mozzarella, roasted artichokes,
black olives, tomatoes

ORTOLANA· $10
Organic spring vegetables

FUNGHI Y TARTUFO · $10
Mixed mushroom and truffle oil

VENTURA · $10
Prosciutto di Parma, house mozzarella, arugula

INSALATA

MERCATO · $7/$10
Local greens, herbed vinaigrette

BABY SPINACH · $9/$12
Pickled onion, soft egg, smoked bacon vinaigrette

CAVALLERO NERO · $9/$12
Black kale, shaved fennel,
walnuts, green apples

ROASTED BEET · $9
Lentils, arugula, candied pistachios
10 year balsamic, extra virgin olive oil

CLASSIC CEASAR · $8/$12
Herbed croutons, craft dressing

COBB · $12
Red wine vinaigrette

STEAK · $13
Sliced angus steak, market greens,
artichokes, roast shallot vinaigrette

BIG CHEESE · $10/$14
Chopped romaine, provolone, baby mozzarella,
artichokes, salami, pepperoncini, olives, tomatoes

PANINI

Served on grilled Tuscan bread

ROASTED TURKEY · $9
Fontina, arugula, smoked bacon

SHAVED PORCHETTA · $9
Fontina cheese, giardiniera

BURGER · $9
Prime 8oz sirloin, gruyere, butter lettuce, tomato, on a pretzel bun

CHICKEN MILANESE · $9
House marinara, melted provolone

CAPRESE · $9
Mighty vine tomatoes, housemade mozzarella, basil pesto

PASTA

BOBANATO · $13
Linguini, prosciutto, fresh basil
tossed table side in a parmesan cheese wheel

FARFALLE · $14
Peas, prosciutto, white wine broth

RADIATORE · $13
Roasted vegetables, lemon zest, garlic cream sauce

GNOCCHI · $14
Handmade ricotta dumplings, house marinara, fresh ricotta

RAVIOLI · $13
Butternut squash, dinosaur kale, parmesan

GARGANELLI· $14
Spicy San Marzano tomatoes, gulf shrimp

PIATTI PRINCIPALE

BUTCHER CUT HANGER STEAK · $16
Confit potatoes, crumbled gorgonzola

AMISH SALT BRICK CHICKEN· $15
Organic, Roasted mushrooms, cherry tomatoes, salsa verde

PORCHETTA · $14
Spit roasted, market vegetables, smoked bacon polenta

TODAY'S MARKET FISH · MP