

OCTOBER 2024

ANTIPASTI

- Soufflé di Porcini 17
- Steamed Maine Mussels, White Wine, Garlic 17
- Wellfleet Oyster & Smoked Pancetta Chowder 17
- Chicken Liver Paté, Balsamic Onions, Pancetta, Grilled Bread 14
- Roasted Bell Peppers, Buffalo Mozzarella, Pea Greens, Basil Pesto 15
- Yellowfin Tuna Tartare, Avocado, Peppers, House-Made Chips 22
- Selection of Italian Cured Meats, Olives, Torino Grissini 23
- Grilled Octopus, Calabrian Chilies, Chickpea Purée 17
- Selection of Local & Imported Cheeses 19

PASTA

- Fettuccine Bolognese 18/33
- Pappardelle, Rabbit, Mushrooms, White Wine 18/33
- Pumpkin Gnocchi, Duck Confit, Sage, Walnuts 18/33
- Lobster Ravioli, Corn & Thyme Broth, Pancetta 18/33
- Wild Mushroom Lasagna, Bechamel, Fontina 17/30

MAIN

- Porcini Crusted Halibut, Lentils, Marsala Sauce 40
- Gulf of Maine Skate Wing, Mashed Potatoes, Saffron Butter 33
- Grilled Swordfish, Roasted Potatoes, Corn, Tomatoes, Olive Oil, Lemon 33
- Giannone Chicken 'Schnitzel,' Fried Egg, Arugula, Herbed Spätzle, Mustard-Caper Sauce 36
- Veal Tenderloin, White Beans, Lemon, Capers, & White Wine Sauce 42
- Eggplant Vittorio, Tomato Sauce, Smoked Almond Pesto 32
- Barolo-Braised Maine Beef, Polenta, Braising Sauce 35

SALAD

- Prosciutto, Melon, Arugula, Piave Vecchio 16
- Beets, Goat Cheese, Mâche, Toasted Hazelnuts, 12-Year Balsamic Vinegar 14
- Mixed Greens, Pear Tomatoes, Carrots, Parmigiano Reggiano, Lemon, Olive Oil 13
- Gem Lettuce Caesar Salad, Smoked Bluefish, Sourdough Croutons 15