

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