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Mixed Olives: marinated with orange, lemon, lime & rosemary.
Antipasti Board: 2 cheeses, 2 meats, mixed olives & accompaniments.
2 ppl - 19 or 4 ppl - 30
Caprese Salad: oven-dried tomato, basil, fior di latte & prosciutto.
Caesar Salad: grilled romaine hearts, crispy prosciutto, soft poached egg, herb polenta croutons.
Arugula Salad: citrus vinaigrette, grana padano, pine nuts.

Brussels Sprouts: crispy & fried, truffled & cheesed.

Arancini: risotto balls stuffed with goat cheese, romesco purée. Baked Camembert: confit garlic, fig jam, toasted focaccia.

Calamari: sautéed with white wine, chili, shallots, basil, preserved lemon.

Pesto Gnocchi: gluten-free crispy potato gnocchi, housemade pesto, truffle oil, arugula, grana padano, pomodoro sauce.

PIZZA (NO SUBSTITUTIONS) (Gluten-Free Pizza Crust Available)

Margherita: tomato sauce, fior di latte, roma tomato, fresh basil, smoked maldon salt	
Prosciutto: caramelized onion, prosciutto, goat cheese, arugula	
Soppressata: tomato sauce, mozzarella, spicy soppressata salami, confit garlic.	
Pollo: pesto, grilled marinated chicken thigh, tomato, goat cheese.	
Funghi: balsamic onion jam, mozzarella, marinated mushrooms, pecorino, pine nuts, truffle oil.	

PIZZA ADD-ONS

pesto	- 2	fior di latte	- 3	prosciutto	- 4
soppressata	- 3	mushrooms	- 2	broccolini	- 2
pepperoni	- 2	arugula	- 2	poached egg	- 2
white anchovies	s - 3				

Pepperoni: tomato sauce, mozzarella, Two Rivers pepperoni, fresh herbs.

PASTA (Gluten-Free Penne Available)

6	Linguine alla Puttanesca: nicoise olives, capers, anchovies, tomatoes, chili, garlic, xvoo.	17
	Strozzapreti con Funghi : local wild mushrooms, fire-grilled scallions, garlic scapes, sherry cream.	18
15 12	Spaghetti & Meatballs : veal & pork meatballs (4) braised in pomodoro sauce, grana padano, fresh herbs. - add meatball - 2.75	18
12 9	Linguine allo Scoglio : fresh seasonal shellfish, white wine, preserved lemon, garlic, chili, xvoo. - add squid ink - 2	18
13 15	Ziti alla Bolognese : spicy italian sausage & minced beef in white wine & tomato reduction, grana padano, fresh herbs.	18
12	Pork Cheek Pappardelle : marsala & fig braised pork cheeks, fresh pappardelle, braising jus, grana padano.	19
13	Fettuccine Carbonara : fresh, hand-pulled fettuccine with parmesan cream, egg yolk, prosciutto, confit garlic, basil.	19

MAINIC

18

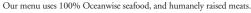
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MIALINS	
Pesce del Giorno: fresh fish of the day, creamy herb polenta, seasonal roasted vegetables.	21
Chicken Parmigiana : chicken thighs stuffed with pesto, oven-dried tomato, grana padano, fresh basil, served with oven dried tomato & truffle risotto.	22
Braised Short Rib : slow cooked boneless beef short rib, caramelized pearl onion with truffle risotto, crispy brussels sprouts, red wine demi.	23
Duck Breast : pan seared duck breast served with "exploding" ravioli, sautéed forest mushrooms, fresh thyme.	24
Pork Loin Chop : farmer's cut pork chop injected with Main Street Pale Ale, served with seasonal roasted vegetables, creamy herb polenta.	18
Vegan Weekly Special: (ask server for details)	

SIDES

Garlic Bread **Cheesy Garlic Bread** Seasonal Roasted Vegetables - 6 Sautéed Broccolini Creamy Herb Polenta - 5

NUT WARNING: Because nuts are an ingredient in some of our dishes, please be aware that all food prepared in our kitchen may contain nut or nut traces.



For groups of 8 or more a 17% gratuity will be added.



