



• Small Plates •

PASTA E FAGIOLI • 6

pancetta, cavatappi, cannellini beans, local seasonal vegetables, chicken broth, shaved parmesan

GAZPACHO • 8 *

ripened heirloom tomatoes, english cucumbers, fresh basil, aged balsamic, grilled pesto crostini

SPICY MEATBALL • 12

fresh tomato ragù, shaved parmesan, garlic crostini

BRUSCHETTA BOARD • 11 *

housemade chive ricotta, heirloom cherry tomatoes, basil chiffonade, olive oil grilled crostini

ZUCCHINI CHIPS • 9

'three heads' ipa battered zucchini chips, peppadew-basil aioli

CRISPY CALAMARI • 13 *

lemon & sundried tomato aioli, crispy cherry peppers, jalapeño, pepperoncini, parsley

BROILED STUFFED PORTABELLO • 10

housemade ricotta, heirloom tomatoes, wilted arugula

ZESTY PARMESAN WINGS • 13

grilled chicken wings, zesty garlic marinade, fresh herbs, parmesan

MUSSELS • 15

lemon-garlic white wine sauce, shallots, garlic crostini

GREENS & BEANS • 9 *

sautéed escarole, hot Italian sausage, cannellini beans, fresh herbs, parmesan, garlic crostini

ARANCINI • 13

porcini mushrooms, 'lively run' goat cheese, aged parmesan reggiano, fresh tomato sauce

LOBSTER MACARONI & CHEESE • 14

crispy pancetta, chanterelle mushrooms, nova scotia lobster claws, 'adam's reserve' white cheddar, shaved parmesan, crunchy parsnips, white truffle oil

GRILLED STUFFED ARTICHOKEs • 11

housemade ricotta, garlic breadcrumbs, lemon, parsley, aged balsamic

* gluten free options available upon request

• Salads •

ADD GRILLED CHICKEN • 5
ADD BEEF TIPS • 6 ADD SALMON • 7
ADD CRISPY CALAMARI • 7

CAESAR SALAD • 9 // SIDE • 5 *

romaine, parmesan croutons, crispy capers, grape tomatoes, zesty house-made caesar

HOUSE SALAD • 9 // SIDE • 5 *

mixed greens, artichokes, grape tomatoes, carrots, asiago cheese, parmesan croutons, white balsamic vinaigrette

BEET SALAD • 10 *

mixed greens, roasted beets, arugula, fennel, orange supremes, pistachio encrusted goat cheese, citrus vinaigrette

PROSCIUTTO & MELON • 11 *

prosciutto di parma, fresh cantaloupe, gorgonzola dolce, friséé, white balsamic reduction

• Pasta •

SPICY MEATBALL & SPAGHETTI • 17

fresh tomato ragù, shaved parmesan, fresh herbs

ORECCHIETTE BOLOGNESE • 19

slow braised beef, veal & pork blend, shaved parmesan

FETTUCCINE CARBONARA • 17 *

pancetta, leeks, peas, parmesan cream sauce, garlic breadcrumbs

LINGUINE & CLAMS • 19 *

littleneck clams, fresh herbs, garlic breadcrumbs, white wine garlic sauce

BRODETTO DI PESCE • 32

nova scotia lobster tail, littleneck clams, north shore diver scallops, PEI mussels, 'flour city' organic squid ink fettuccine, spicy tomato lobster fumet, garlic crostini

MANICOTTI • 18

savory crepe, housemade italian sausage, seasoned ricotta, wilted arugula, tomato ragù

GNOCCHI • 18

housemade ricotta gnocchi, duck bacon, brussel sprouts, aged parmesan reggiano crema

• Pizza •

GLUTEN FREE CRUST • ADD 4

PEPPERONI • 14 *

three pepperoni varieties, fresh red sauce, shaved parmesan

MARGHERITA • 13 *

sliced tomato, buffalo mozzarella, basil, light tomato sauce

MEDITERRANEAN • 14 *

artichokes, roasted red peppers, cured olives, feta cheese, arugula, garlic pesto sauce

FUNGHI • 14 *

garlic bechamel, roasted portobello & button mushrooms, truffle oil

WHITE • 13 *

garlic bechamel, fresh herbs, ricotta, mozzarella, shaved parmesan

PROSCIUTTO & TRUFFLE • 14

light tomato sauce, shaved prosciutto di parma, buffalo mozzarella, shaved italian black truffle

*TAKE OUT ORDERS • ADD \$1 TO EACH ITEM

• Entrées •

CHICKEN CUTLET • 18 *

fresh chicken breast, panko crust, grape tomatoes, pickled red onions, arugula, lemon vinaigrette

VEAL SALTIMBOCCA • 26

sage & parmesan di parma, lemon caper buerre blanc, egg pappardelle

GRILLED FILET MIGNON 8 OZ. • 33 *

dijon smashed sunchokes, rappini, butternut squash chips, port wine demi-glace

CEDAR PLANK SALMON • 26 *

cedar grilled with lemon agave nectar, lemon & herb cous cous, grilled heirloom carrots

PORK OSSO BUCO • 26 *

roasted garlic potato mousseline, root vegetables, braising jus

VEAL PARMESAN • 25 *

linguine, mozzarella cheese, shaved parmesan, fresh tomato sauce

GRILLED EGGPLANT ROULADES • 18

seasoned housemade ricotta, grilled asparagus, cauliflower mash, roasted heirloom tomato & fennel vinaigrette

GRAPPA BURGER • 15 *

angus burger, balsamic glazed tomatoes, buffalo mozzarella, mixed greens on toasted brioche bun with choice of side

ON THE SIDE • 5

sweet potato fries
french fries
fresh fruit
seasonal risotto
seasonal vegetable