

VENTUNO

ANTIPASTI

*typically the beginning of an italian meal,
antipasti are served before pasta & act as appetizers for the table*

polpette | pork & beef meatballs in tomato sugo 16.

fritto misto | fried local calamari, skate cheeks,
wild apalachicola shrimp, peppers & preserved lemon aioli 17.

insalata | sweet gem lettuces, soft herbs, torn bread croutons
& house red wine vinaigrette 14.

ostriche | five chilled nantucket oysters
& campari-grapefruit italian ice 18.

all kale caesar | bartlett's baby kale, celery,
ciabatta-parmigiano croutons & caesar dressing 15.

formaggio fresco | marinated fresh homemade goat's cheese,
griddled focaccia, smoked bartlett's sweet potato puree,
salad of arugula, bartlett's squash, citrus
& island peperonata 17.

SECONDI

main courses

passera in brodo | pan-seared local fluke, chatham mussels
& poached nantucket bay scallops in tomato brodo
with house-cured bottarga & ramp crostini 38.

agnello | slow-cooked & grilled lamb steak, heirloom polenta,
broccoli rabe & mint gremolata 34.

pollo | green circle chicken, brussels sprouts, house bacon, wild mushrooms,
bartlett's squash & cranberry vinaigrette 31.

bistecca ai ferri | grilled prime ribeye, crispy rosemary potatoes,
roasted red pepper crema, house pickles
& fonduta di taleggio 41.

piccata di capesante | grilled nantucket bay scallops,
baby spinach & tender leeks, cauliflower, pinenuts, caperberry & lemon 40.

anatra laccata | honey-lacquered duck breast, heirloom farro, grapes,
arugula, pecorino & hazelnut crema 38.

UN MORSO PER LA TAVOLA...

little morsels meant to be shared & come as they are prepared

olive marinate | marinated house-cured olives 4.

funghi marinati | marinated mushrooms 4.

giardiniera | pickled vegetables 4.

olive ascolane | fried castelveltrano olives stuffed with pork sausage 5.

frittelle di ceci | chickpea fries with tomato condimento & yogurt 6.

crostini:

whole milk ricotta & island honey 6.

foie gras & chicken liver mousse with candied kumquats 6.

housemade n'duja, local tuna conserva & radishes 6.

PRIMI

*our pastas are made in house daily & are perfectly sized to act
as a prelude to a main course. we encourage sharing*

pappardelle al sugo d'agnello | tomato-braised lamb,
taggiasca olives, pecorino & marjoram 19/36

radiatori di farro | sauteed wild mushrooms, porcini sugo
& parmigiano 19/36

strozzapreti | dre's spicy chicken sausage, broccoli rabe
& pecorino 19/36

spaghetti alle vongole | house spaghetti, littleneck clams,
braised allium & housemade n'duja 19/36

CONTORNI 9.

we recommend sharing sides at the table

broccoli rabe with garlic & chilies

heirloom polenta with parmigiano

duck-fat fried fingerling potatoes

brussels sprouts with guanciale vinaigrette & pecorino

DOLCI

bomboloncini | bittersweet chocolate doughnuts,
coffee gelato & chocolate sauce 12.

gianduja semifreddo | chocolate cake, hazelnuts,
bay leaf gelato & our honey 11.

gelati del giorno | today's ice creams 9.

formaggi | four cheeses with
focaccia, candied nuts & island honeycomb 11.

butterscotch budino | whipped mascarpone
& toasted nuts 11.

crostata | spiced honeycrisp apples, golden raisins
& rosemary gelato 12.

the crostata is made to order, please order with your entrées

*'one of the very nicest things about life is the way we must regularly
stop whatever it is we are doing & devote our attention to eating'
-luciano pavarotti*