

FOR THE TABLE

Mixed Olives 6

alfonso, picholine, castelvetroano gaeta, olive oil, orange peel, garlic rosemary

BREADS

Truccione Saré

w/ Vermont Creamery butter 5

w/ extra virgin olive oil 5

w/ ricotta 8

w/ aioli 5

Pizza Bianca 7

olive oil, rosemary

w/ ricotta 10

TOASTS

Ricotta & Nduja 6

ricotta, salumi, herbs, and honey

Chicken Liver 7

port wine, thyme, sea salt

Fire-Roasted Eggplant 5

ginger, cilantro

Cannellini Bean 6

prosciutto, anchovy

CHARCUTERIE 16

three artisanal cured meats

toast & giardiniera

CHEESE 16

three artisanal cheeses

toast & local honey

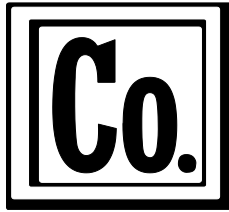
CHEF'S TASTING 28

selection of three meats and three

cheeses, toast & seasonal

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Please inform your server of any food allergies and/or dietary restrictions.



SOUP

Ribollita 9

tomato, savoy cabbage cavolo nero, cannellini beans parmesan, prosciutto, chili truccione saré croutons

SALADS

Roasted Beets 12

toasted pinenuts, dill, chives, citrus-fennel yogurt vinaigrette

Radicchio 10

shiitake, taleggio cheese balsamic and olive oil

Escarole 10

capers, anchovy, dill, parsley lemon, olive oil, bread crumbs

Artichoke 14

olive oil poached artichokes, capers, arugula, shaved parmesan lemon oil

MEATBALLS 16

veal, tomato sauce parmesan & basil served w/ truccione saré & butter

PIES

Margherita 18

tomato, mozzarella, basil parmesan

Meatball 23

tomato, mozzarella, veal meatballs caramelized onions, olives aged-pecorino, oregano

Boscaiola 22

tomato, mozzarella, pork sausage mushroom, onion, chili

Stracciatella 21

crushed tomato, stracciatella arugula, black pepper

Rosa 12

crushed tomato, garlic fresh oregano, chili

Italiana 26

finocchiona, mortadella, spicy sopressata, tomato, fermented chili red onion, oregano, mozzarella, provolone, arugula, red wine vinegar sesame seeds

COCKTAILS

Indian Apple 12

cardamaro, tamarind, chardonnay, and cider (served hot or cold)

The Americano 12

capelletti, sweet vermouth, soda, orange

Byrrh Royale 12

grand quinquina, prosecco, lemon twist

El Clásico 10

P. Quiles Vermouth Rojo, splash soda, castelvetroano olive, orange twist

Cocchi-Ocho 10

red cocchi americano, coca-cola, maraschino cherry

Popeye 19

pecorino, gruyère, mozzarella spinach, garlic

Ham & Cheese 21

pecorino, gruyère, mozzarella prosciutto, caraway

Flambé 21

béchamel, parmesan, mozzarella caramelized onions, bacon

Shiitake 20

caramelized onion-walnut purée mushroom, olive oil rosemary

Cauliflower 19

béchamel, roasted cauliflower parmesan, mozzarella, green olives, garlic, chili, parsley

Saltimbocca 26

prosciutto, dried tomato, provolone, mozzarella, béchamel, sage, fried capers, basil

BEERS AND CIDERS

Peaks Organic *Evergreen* IPA ME 8

Six Point *Global Warmer* Ale NY 8

Lagunitas *Pils* Czech Style Pilsner CA 8

Stone *Coffee* Milk Stout CA 9

Downeast *Original Blend* Cider MA 9

Wolffer *No. 139* Dry Rose Cider (bottle) NY 9

BEVERAGES

Housemade Sodas 5

passion fruit, tamarind, or ginger-yuzu

Lemonade 5

Green or Black Iced Tea 3

Coca-Cola, Diet Coke 3

Bottled Water 6

Our pies are not always round. Omissions only, no additions or substitutions, please.

WINES

SPARKLING

Cava · NV · Casas del Mar Catalonia, Spain	9/32
Sparkling Rosé · NV · Bisol <i>'Jeio Cuvée'</i> Veneto, Italy	10/36
Prosecco · NV · Lamberti Veneto, Italy	11/40
Prosecco · 2014 · Adrino Adami <i>'Valdobbiadene Vigneto Giardino'</i> Veneto, Italy	65
Brut <i>'1er cru'</i> · NV · J. Lassalle <i>'Préférence'</i> Champagne, France	90
Champagne Brut Rosé · NV · Champagne Deutz Champagne, France	150

WHITE

Chardonnay · 2015 · Domaine du Tariquet Côtes de Gascogne, France	10/34
Albariño · 2014 · Bodega Castro Martin <i>'A20'</i> Rias Baixas, Spain	11/38
Riesling · 2014 · Albert Seltz, <i>'Réserve'</i> Alsace, France	12/45
Sancerre · 2015 · Philippe Girard Loire Valley, France	15/60
Godello · 2014 · Rafael Palacios <i>'Louro'</i> Valdeorras, Spain	48
Trebbiano · 2014 · Tabarrini <i>'Adarmando Bianco'</i> Umbria, Italy	50
Chenin Blanc · 2012 · <i>'Les Chesnaies'</i> Chinon, France	60
Pinot Gris · 2012 · Red Newt Cellars "Curry Creek Vineyards" Finger Lakes, NY	63
Chardonnay · 2014 · Au Bon Climat <i>'Los Alamos Vineyard'</i> Santa Barbara, CA	65

ROSÉ

Provencal Blend · 2015 · Château Les Costres Côtes de Provence, France	10/34
50/50 Red-White Blend · 2015 · Uivo <i>'Renegado'</i> Portugal	11/40
Rhône Blend · 2015 · Domaine de Fondréche Ventoux, France	55

RED

Malbec · 2015 · Payana Mendoza, Argentina	10/34
Sangiovese · 2012 · La Busattina <i>'Legnotorto'</i> Tuscany, Italy	11/38
Tempranillo · 2012 · Izadi Rioja Reserva La Rioja, Spain	12/45
Pinot Noir · 2013 · Maison Champy Bourgogne, France	13/49
Cabernet Sauvignon · 2014 · Beckman Vineyards Santa Ynez Valley, CA	15/60
Grenache/Syrah/Mourvèdre · 2014 · Dom. De Fondréche Rhone, France	40
Nebbiolo/Dolcetto/ Barbera · 2015 · Già Rosso Langhe, Italy	45(1L)
Grenache/Syrah · 2014 · JL Chave <i>'Mon Coeur'</i> Rhône Valley, France	55
Sangiovese/Merlot · 2014 · Castello di Volpaia Chianti Classico, Italy	60
Merlot · 2013 · Bodega Chacra <i>'Mainqué'</i> Patagonia, Argentina	70
Syrah/Zin/Viognier · 2014 · Drew <i>'The Ornbaum'</i> Mendocino, CA, USA	75

