



PIZZA

MARGHERITA 22

Passata Pomodoro | Fior di Latte | Basil Genovese | EVOO

CACCIATORE 26

Salsa Boscaiola | Mozzarella | Sausage | Polpette | Roasted Bell Peppers
Red Onions | Calabrian Chili Oil

PINOLI 25

Preserved Lemons | Taleggio | Scamorza | Fresh Mint | Lemon Syrup
Toasted Pine Nuts | Salsa Verde

DIAVOLA 25

Arrabiata | Pepperoni | Pickled Long Hots | Black Olives |
Mozzarella | Parmigiano | Provolone | Spiced Honey

FUNGHI 25

Asiago | Fontina | Marinara | Grilled Mushrooms | Crispy Enoki
Duxelle | Pecorino | Herbed Ricotta

ANTIPASTI

WHIPPED RICOTTA 20

Smoky Speck | Crostini | Organic Stone Fruits
Italian Chestnut Honey | Toasted Macadamia Nut

GRILLED OCTOPUS 29

Salsa Rossa | Black Olives | Crispy Sunchokes | Zucchini
Arugula | Charred Corn

CALAMARI FRITTI 25

Rhode Island Calamari | Saffron Chili Aioli | Marinara | Pepperoncini

GARLIC SHRIMP 28

Crispy Gulf Pink Shrimp | Lemon | Emulsified Butter | Bruschetta
White Wine | Thyme | Chili Pepper

BURRATA CROSTA 24

Red Wine Glaze | Peperonata | Pesto di Rucola | Seasonal
Tomatoes | Baby Artichokes | Cerignola Olives

CRISPY PORK BELLY 22

Summer Giardiniera | Aioli Verde | Fresh Herbs

INSALATE

CAESAR 20

Iceberg | Romaine | Grana Padano | White Anchovies | Garlic
Breadcrumbs | Preserved Lemons

TUSCAN PANZANELLA 19

Olive Oil Fried Focaccia | Red Wine Vinaigrette | Tomatoes
Red Onions | Bocconcini | Peppers | Cucumbers | Basil Genovese

PRIMI

CACIO e’ PEPE 30

Rigatoni | Pecorino Romano | Tri-Color Peppercorns

GNOCCHI all’AMATRICIANA 33

Ricotta Gnocchi | Tomato Sugo | Guanciale | Pecorino Romano

CAVATELLI alla NORCINA 33

Hot & Sweet Sausage | Panna | Soffritto | White Wine | Grana Padano

ROTOLO DI LASAGNA RAGÚ 37

Chef’s Prime Blend | Besciamella | Parmigiano Reggiano | Marinara
Pesto Genovese

FETTUCINE BOLOGNESE 34

Prime Ragú Misto | Tomato Passata | Parmigiano Reggiano | EVOO

FRUTTI di MARE 47

Squid Ink Tonnarelli | Maine Lobster | Bangs Island Mussels
Gulf Pink Shrimp | Calabrian Chili Oil | Bottarga

VONGOLE 34

West Coast Manilla Clams | Spaghetti alla Chitarra | Garum | Parsley
Breadcrumbs

SECONDI

PORK CHOP PAPPACELLE 62

Heritage Duroc Pork | Agrodolce | Sweet & Hot Peppers
Grilled Green Beans | Crispy Basilicata Peppers

PAN SEARED PICANHA STEAK 51

USDA Prime | Salsa Bagnetto Verde | Rucola | Lemon Vinaigrette

BUTTER BASTED SCALLOPS 48

Local Wild Scallops | Apricot & Caper Peppercorn Sauce | Snap Peas
Romaine | Prosciutto Cotto | Toasted Fregola

SICILIAN STYLE FRIED CHICKEN 43

Dutch Country Chicken | Lemon Honey | Gremolata | Fennel Caponata
Crispy Herbs | Garlic Aioli

LOCAL TILEFISH 45

Crispy Potatoes | Caramelized Onions | Black Lentils | Arrabiata | Peppers
Mustard Frills | Pesto

SESAME CRUSTED TUNA 49

Crispy Oyster Root | Olive Tapenade | Garum | Horseradish Cream
Seaweed Salt

BISTECCA alla FIORENTINA 175

Maine Raised | 34 oz Prime Dry Aged Porterhouse
Chef’s Selection Compound Butter | Lemon | Rosemary
Pre-Order required with reservation. Serves Two

CONTORNI

PATATE SCHIACCIATE 13

Crispy Smashed Potatoes | Cacio e’ Pepe Sauce | Pecorino Romano

ASPARAGI 14

Grilled Asparagus | Parmigiano Reggiano | Lemon Vinaigrette

BRAISED CANNELLINI BEANS 11

Salsa Rossa | Sausage | Pomodoro | Sage