



Small Plates

Pasta Fagioli – Traditional Bean Soup, Smoked Bacon, Fresh Pasta **6**

Crispy Polenta Fingers – Fontina Cheese Fondue
6
Vegetarian

Hummus Plate – Marinated Olives and Grilled Flatbread **7**
Vegan

Marinated Roasted Beets – Feta, Pistachios, Citrus Vinaigrette **9**
Vegetarian

Braised Calamari – Little Neck Clams, Peas, Spicy White Wine Tomato broth **11**

Tripe and Veal “Parmesan” – Tomato, Peppers and Onions **9**

Charred Radicchio Wedge – Apple Wood Smoked Bacon, Gorgonzola, Red Onion-Caper Aioli **8**

Classic Caesar – Housemade Caesar Dressing, Shaved Parmigiano, Ciabatta Croutons **8**
Add: Grilled Chicken 4
House Hot Smoked Salmon 5

Grilled Octopus – House Pickled Vegetables, Frisee **12**

Steamed PEI Mussels –
With Sweet Sausage, Roasted Tomato, and Beans **12**
With Lemon, Roasted Garlic, and White Beans **11**

Baked Crespelle – Stuffed with Mushrooms, Taleggio, Arugula Pesto **10**
Vegetarian

Grilled Flatbreads –
Tomato, Basil, and House Blend Cheeses **8**
Vegetarian
Fennel Salami, Artichoke, and Asiago **9**
Smoked Salmon, Arugula, Red Onion and Goat Cheese **9**

Antipasto

See our Antipasto Board for Today's Selections

Pasta

Gnocchi – Housemade Potato Dumplings, Fiorella's Sweet Sausage, Peas, Romaine **13**

Risotto – Arborio Rice, Wild Mushrooms, Truffled Caciotta Cheese **15**

Fettuccine – Fresh Wide Cut Ribbon Pasta, Traditional Ragu Bolognese, Shaved Parmigiano **13**

Garganelli – Rolled Short Pasta Tubes, Octopus Puttanesca Sauce **13**

Linguine – Fresh Thin Cut Ribbon Pasta, Little Neck Clams, Garlic, Escarole **16**

Vegan and Vegetarian Pastas available upon Request

Sandwiches

Served with potato of the day or salad

Organic Ground Lamb Burger –
With Taleggio, Roasted Mushrooms, and Leek Confit **13**
With Feta, Cucumber, Red Onion, and Hummus **12**

Salmon P.L.T. – Grilled Salmon, Crisp Pancetta, Arugula, Tomato, Caper Mayo, Ciabatta Roll **13**

Eggplant Parm – Fresh Mozzarella and Basil Marinara **11**
Vegetarian

Large Plates

Pork Chop Milanese – Parmigiano Crusted and Pan Fried, Baby Arugula and Granny Smith Apple Salad **18**

Venison Osso Bucco – Braised with Red Wine and Dried Cherries, Butternut Squash and Spinach Risotto **23**

Grilled Idaho Rainbow Trout – Stuffed with Speck, Creamy Parsnip Puree, Pomegranate-Brussels Sprout Slaw **19**

Flat Iron Steak – Wild Mushrooms, Crispy Fingerling Potatoes, Garlic Herb Butter **22**

Chicken Cacciatore – Stewed with Tomato, White Wine, Smoked Bacon, Peppers and Mushrooms, Polenta Gnocchi **17**

Sautéed Skate Wing – Roasted Cauliflower, Lentils, Roasted Tomato, Truffle Jus **22**