

## ANTIPASTI 9.

### ZUPPA

today's soup, seasonal locally farmed produce

### POLPETTE

"specialty" braised veal meatballs marinara

### CALAMARI E CARCIOFI

R.I. calamari, artichokes, lemon aioli, salsa rubra

### *gf* PROSCIUTTO

24-month aged parma ham from the hand slicer with fresh locally farmed fruit

### *gf* CARPACCIO DI POLPO

Braised mediterranean octopus, pickled chanterelles & pumpkin, blood orange dressing (supp. 2.5)

## INSALATE 9.

### *gf* CAVOLI

shaved kale, local sweet corn, goat cheese, spiced walnuts, plumped cranberries, vidalia onion sherry vinaigrette

### MISTA

mixed lettuces, cucumber, tomato, radishes, lemon-balsamic dressing

### QUINOA & ARTICHOKEs

baby heirloom tomatoes, asiago fresco crumbles, preserved lemon-caper vinaigrette

### PRICCI CESARE

crushed croutons, parmigiano reggiano

### *gf* ARUGULA E BARBABIETOLE

taylor farms baby arugula, roasted golden beets & cipollini, bufala blue cheese, honey balsamic

### *gf* CAPRESE

pricci's fiordilatte mozzarella by oro bianco cheesemakers, campari tomatoes, basil, evoo

Add:

Organic Chicken Breast (supp. 4)

Salmon (supp. 7)

GA Wild Shrimp (supp. 6)

## PANINI & PIADINE 13.

Choose House made Parmesan Rosemary Chips or Salad

### VEGETARIANO PANINO

grilled zucchini, eggplant, sweet peppers, wild mushrooms, smoked mozzarella, fresh basil

### TOSCANO PANINO

herb roasted chicken breast, basil pesto, oven roasted tomato, asiago cheese

### EMILIANO PANINO

prosciutto di parma, home-made mozzarella, bibb lettuce, pomodoro tomato

### ROMAGNOLA PIADA

cotto ham, truffled squaquerone cheese, wild mushrooms, arugula

### SMOKED SALMON PIADA

pantelleria capers, cured red onions, baby spinach



## WOOD OVEN PIZZAS 13.

Choice of "Napoletana" Classic Pizza or Organic Whole Wheat "Flatbread" Crust

### REGINA MARGHERITA

san marzano tomato sauce, basil, house-made mozzarella

### FUNGHI

local wild mushrooms, fontina cheese, caramelized onions

### SALMONE E CAPERI

crescenza cheese cream, mozzarella, capers, smoked Scottish salmon, arugula

### PROSCIUTTO

fresh tomato, mozzarella, prosciutto di parma, local baby arugula

## PASTA 16.

Pair with an Appetizer or Salad 19.5

### MEZZE PENNE ALLA NORMA

sweet Italian eggplant, heirloom tomatoes, basil, house-made mozzarella

### RAVIOLI

beef short rib ravioli, buttery braising jus

### SPAGHETTINI "DE CECCO"

fresh tomato sauce, ligurian basil and pecorino with braised veal meatballs

### LASAGNA MATTÀ BOLOGNESE

"crazy lasagna," veal bolognese, mozzarella, parmigiana

### LASAGNA VEGETARIANA

local vegetables, house ricotta cheese, pesto

### LINGUINE

thin linguine "frutti di mare," shrimp, mussels, clams, calamari (supp. 2)

## ENTREES 16.

Pair with an Appetizer or Salad 19.5

### *gf* CAPESANTE

pan roasted georges bank scallops, fresh fava beans puree, heirloom tomatoes, capers & preserved onions

### SCALOPPINI PORCINI E PATATE

pan sautéed free range veal scaloppini, wild porcini mushrooms, golden potato mirepoix, arneis wine sauce (supp. 4)

### *gf* POLLO GIARDINIERA

chicken paillard gratin, pounded, with heirloom tomatoes, fresh mozzarella, basil pesto d'olive

### *gf* SALMONE PICATTA

grilled loch duarte salmon, lemon caper sauce, charred asparagus

### *gf* MARE E MONTI

pan roasted halifax halibut, cipollini & prosecco, castelluccio lentils stew, pickled chanterelles

### *gf* \*BISTECCA E SALSA VERDE

7 oz prime ny strip, roasted garlic & parmesan chips, salsa verde (supp 7.)

\*These items are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

*gf* Gluten Free