



ANTIPASTI

- Sautéed morel mushrooms-chickpeas-crispy egg-pecorino-Italian endive 14
Chilled spring pea soup-fava beans-mint-crème fraiche-herb cracker 10
Burrata cheese-phylo pastry-pistachio-rhubarb-strawberry-tiny salad 14
Spring salad-shaved baby vegetables-saffron couscous-cucumber-lemon Dijon vinaigrette 13
Flash fried calamari-spicy tomato sauce-saffron aioli-peperoncino 14
Carpaccio of Strube Farms American Kobe Beef-arugula-parmesan-mushrooms-truffle vinaigrette 15
Hearts of romaine-caesar dressing-focaccia croutons-parmesan crisps 10
Yellow fin tuna tartar-white soy-puffed rice-cucumber-almond ginger gazpacho 15
Bruschetta-cherry tomato-fresh basil-ricotta cheese-grilled bread 10
Fresh tomato soup-basil-Umbrian olive oil 9
Tre colore salad-baby salads-arugula-radicchio-shaved parmesan-balsamic-lemon vinaigrette 10
Entrée sized salad 14 -with grilled chicken 21 -with jumbo shrimp 27 -with seared scallop 26

PASTA e PIZZE

- Penne rigate-plum tomato sauce-garlic-fresh basil-extra virgin olive oil 16
Fresh porcini cavatelli-asparagus-hen of the woods mushrooms-soft poached egg-prosciutto 22
Imported rigatoni "Rustichella"-Bolognese-cremini mushrooms 21
Bucatini "alla Amatriciana"-cured pork-sweet peas-onions-tomato-pecorino-toast chile 22
Linguine with baby clams-white wine-garlic-red pepper flakes-parsley-extra virgin olive oil 22
Handmade ricotta and lemon ravioli-fava beans-poppy seeds-parmesan-bacon 21
Whole wheat spaghetti-Maine lobster-spring artichokes-fava beans-arugula pesto 26
- Pizza Margherita-plum tomato sauce-mozzarella-basil 14
Pizza spicy lamb sausage-artichokes-caramelized onions-smoked ricotta 16
Pizza prosciutto di Parma-sliced tomatoes-arugula-fresh mozzarella 17
Pizza crumbled sausage-tomato sauce-hot cherry peppers-mozzarella 16
Pizza bianco di Primavera-asparagus-sweet peas-fava beans-arugula-chickpeas 17

PESCE e CARNE

- Breast of chicken "Milanese" grape tomato-baby arugula salad-fresh mozzarella-lemon olive oil 21
Grilled organic salmon-spring peas-fava beans-pancetta-pine nuts-chickpeas 30
Crispy skin arctic char-white asparagus-hazelnuts-borlotti beans-onion beurre blanc 28
Wood oven roasted egg white frittata-baby zucchini-fresh herbs-cherry tomato-ricotta 17
Pan roasted wild jumbo shrimp-grilled asparagus-pistachio-prosciutto-sweet pea puree 25
Seared Maine sea scallops-sweet potato-sauteed pea leaves-asparagus-golden beet vinaigrette 26
Grilled octopus-chickpeas-Spanish chorizo-fried potatoes-arugula-smoked paprika aioli 26
Parmesan crusted filet of sole-sauteed spinach-tomato concasser-chopped chives-white wine sauce 26
Wood oven roasted Amish chicken-fingerling potato-arugula-cherry tomato-balsamic 26
Certified Black Angus NY Strip-white asparagus-morel mushrooms-borlotti beans-watercress 34

SIDES \$6

Sauteed spinach / Roasted fingerling potatoes / Italian endive
French Fries / Spring peas / Borlotti beans

Chef de Cuisine, Tommy Lasley

Thoroughly cooked foods reduce the risk of food borne illness

Executive Chef, Albert DeAngelis

18% gratuity will be added to parties of 6 or more