

# APPETIZERS & SALADS

**Lobster Bisque** | 12 Lobster Timbal | Splash of Brandy | Crème Fraîche  
**White Bean Soup** | 10 Spicy Italian Sausage | Escarole | Parmigiano Reggiano  
**Polpetti** | 13 Slowly Cooked Beef & Pork Meatballs | Salsa Di Nonna | Shaved Parmigiano Reggiano  
**Fried Calamari** | 16 Fried Banana Peppers | Tzatziki | Marinara Sauce  
**Grilled Octopus** | 24 White Bean Purée | Fingerling Potatoes | Green Beans | Spicy Paprika Oil  
**Jumbo Shrimp Cocktail** | 20 House-Made Cocktail Sauce  
**Tuna Carpaccio** | 20 Fried Capers | Fresh Lemon | Truffle-White Balsamic Vinaigrette | Arugula  
**East Coast Oysters [6]** | 18 Mignonette Sauce  
**Crab Cakes** | 22 Rémeoulade | Organic Greens  
**Fennel, Escarole & Radish Salad** | 14 Lemon Vinaigrette  
**Insalata Di Caesar** | 12 Crisp Romaine Lettuce | Croutons | Shaved Parmigiano | Caesar Dressing  
**Mediterranean Salad** | 16 Tomatoes | Cucumber | Red Onion | Olives | Bell Peppers | Feta  
Stuffed Grape Leaf | Red Wine Vinaigrette

# ENTRÉES

**Shrimp Scampi** | 27 Sautéed Shrimp | Linguini | Garlic  
**Bucatini Cacio e Pepe** | 22 Toasted Crushed Pistachio  
**Rigatoni Bolognese** | 23 Traditional Beef & Pork Ragù | Plum Tomatoes | Garden Herbs | Ricotta  
**Baked Eggplant Rollatini** | 21 Ricotta Cheese | Parmesan | House-Made Marinara Sauce | Basil  
**Free-Range Chicken Parmesan** | 25 Mozzarella | House-Made Marinara | Linguini  
**Chicken “Rustico Balsamico”** | 25 Oven-Roasted Potatoes | Sautéed Broccoli  
Balsamic-Rosemary Sauce  
**Braised Short Rib of Beef** | 30 Rosemary-Crushed Potatoes | Brussel’s Sprout  
Red Wine Reduction  
**Double Cut Pork Chop** | 30 Pickled Cherry Peppers | Caramelized Onions | Creamy Polenta  
**Quick-Braised Cod** | 30 Garlic Green Beans | Forbidden Rice | Herb Yogurt Sauce  
**Roasted Salmon** | 27 Cauliflower Purée | Wilted Kale | Capers | Golden Raisins | Madras Curry Oil  
**Pan-Seared Branzino** | 34 Saffron Rice | Sautéed Spinach | Red Pepper Aioli  
**Skirt Steak** | 40 Roasted Potatoes | Garlic String Beans | Chimichurri  
**Filet Mignon** | 48 Charred Brussel’s Sprouts | Rosemary-Crushed Potatoes | Red Wine Reduction

Please Inform our Staff of any Dietary Restrictions

## HAND-CRAFTED COCKTAILS

**The Bees Knees** 12  
Roku Gin, Honey Syrup, Lemon Juice, St. Germain

**Tuscan Sunrise** 12  
Minnetto Prosecco, Fresh Squeezed Orange Juice  
Aperol

**Jalapeño Margarita** 14  
Housed-Infused Jalapeño Tequila, Lime Juice  
Triple Sec, Agave, Roasted Jalapeño, Salt Rim  
Served on the Rocks

**Italian Sunset** 14  
Bulleit Rye, Sweet Vermouth, Campari  
Orange Bitters, Simple Syrup

**Lavender Orange Martini** 13  
Stoli O, Lavender Syrup, Lemon Juice

**Mango Peach Lemonade** 12  
Mango Vodka, Peach Schnapps, Lemon Juice  
Club Soda

## BEER LIST

Bitburger Premium Pilsner 8

Peroni Pale Lager 8

Sierra Nevada Pale Ale 6

Allagash White 6

Narragansett Lager 6

Blue Moon Belgian White 7

Heineken 6

Amstel Light 6

Corona 6

Guinness Draught Stout 7

## SPARKLING

Prosecco, Mionetto, Brut, Italy 12

Prosecco Mionetto Rose Extra Dry, Italy 14

## WHITE

Riesling, Nik Weiss, Mosel Valley, DEU 12

Pinot Grigio, Barone Fini, Valdadige, IT 11

Pinot Grigio, Santa Margherita, IT 16

Sauvignon Blanc, Bonterra, CA 12

Sancerre, "La Porte du Caillou", FR 13

Chablis, Simonnet-FeBvre, Burgundy, FR 14

Chardonnay, Wente Vineyards, CA 12

## ROSÉ

Hess, Shirtail Ranches, CA 11

Henri Bourgeois, Sancerre Rose, Loire, FR 14

Billette, Provence, FR 12

## RED

Merlot, Fidelity, Alexander Valley, CA 14

Malbec, Flechas De Los Andes, Argentina 11

Cabernet Sauvignon, Silver Palm, CA 12

Château La Grange Clinet, Bordeaux, FR 16

Primitivo, Tormaresca, Puglia, IT 12

Chianti Classico, Capraia, IT 14

Pinot Noir, Smoke Tree, CA 12

Pinto Noir, Gerard Bertrand, FR 14