



WHERE TRADITION CONTINUES

Antipasti

HOUSE MADE FOCACCIA, roasted garlic spread, EVOO, craft butter | 7 | 12
POINT JUDITH CALAMARI, rings, tentacles, lemon garlic butter, banana peppers, mint, pomodoro | 16
PARMIGIANA DI MELANZANE, cast iron baked eggplant, pesto, ricotta, mozzarella, pomodoro | 14
POLPETTE, house made meatballs, whipped ricotta, pomodoro, pesto, toasted pine nuts, lemon zest | 15
VEAL+PEAS, tender braised veal, english peas, grated parmesan, toasted crostini | 16
ZUPPA DI VONGOLE, fresh littleneck clams, vino bianco, fresh herbs, grilled crostini | 24

Insalata

HEIRLOOM TOMATO, seasonal melon, herbed mascarpone cheese, lemon vinaigrette | 16
CAESAR, romaine hearts, focaccia croutons, shaved parmesan, classic caesar dressing | 16
TRICOLORE, radicchio, endive, arugula, shaved fennel, orange supremes, mimosa vinaigrette | 16

Additions to salad or pasta: Burrata | 7 Grilled chicken | 12 Shrimp | 13 Salmon | 15 Meatballs (2) | 10
Chicken cutlet | 12 Veal cutlet | 21

Primi

FETTUCCHINE BOLOGNESE, traditional ragù of beef, pork, veal, parmesan, basil | 28 Add ricotta | 4
GNOCCHI ALLA SORRENTINA, house made ricotta gnocchi, pomodoro, fresh mozzarella, basil bread crumb | 24 Add bolognese | 8 | Add ricotta | 4
ORECCHIETTE SAUSAGE RABE, house made sausage, broccoli rabe, cannellini beans, roasted garlic, butter, reggiano | 26
SPAGHETTI ANDREA, burrata, creamy tomato, Calabrian chile, basil | 26
SCAMPI VIOLA, linguini, shrimp, garlic, white wine, cherry tomatoes, preserved lemon butter | 36
BUCATINI AMATRICIANA, guanciale, chile, pomodoro, red onion, pecorino | 27
LINGUINI ALLA NERANO, zucchini, basil, garlic, provolone, olive oil | 26

Secondi

VEAL PARMIGIANA, veal cutlet, lightly breaded, pan fried, pomodoro, mozzarella, mezza rigatoni | 36
CHICKEN MILANESE, pan fried cutlet, arugula, red onion, tomato, parmesan, lemon caper butter sauce | 26
CHICKEN SCARPARELLO, marinated boneless chicken thighs, house made sausage, sweet + spicy peppers, roasted garlic, lemon butter, roasted potatoes | 26
FAROE ISLAND SALMON, toasted orzo, summer vegetables, vincotto | 30
PORK CHOP AGRODOLCE, house made cornbread, grilled asparagus, citrus marmalade | 32
GRILLED RIBEYE STEAK, premium Black Angus, aged 21 days, duck fat roasted potatoes, grilled broccolini, Barolo demi | 46

Contorni

BROCCOLI RABE | 8 ROASTED POTATOES | 8
GRILLED ASPARAGUS | 9 DUCK FAT CORNBREAD | 7
RIGATONI POMODORO | 11

*consuming raw or undercooked meat and seafood may increase the risk of food-borne illness
**please inform your server of any food allergies or restrictions before ordering