

Appetizers

please choose one

BABY SPINACH SALAD GF
honeycrisp apples, candied pecans, gorgonzola, citrus vinaigrette

CAESAR SALAD
caesar dressing, garlic croutons, shaved parmesan, anchovies

SATUR FARMS MESCLUN GF
cherry tomatoes, radish, cucumber, shaved pecorino, balsamic vinaigrette

SLOW-ROASTED TOMATO SOUP
parmesan-herb croutons

CALAMARI FRITTI
spicy marinara, horseradish rémoulade

BRAISED VEAL MEATBALLS
tomato, parmesan, melted mozzarella

MINI RICE BALLS
sweet fennel sausage, sharp provolone, tomato ragu

SPINACH & ARTICHOKE FLATBREAD
ricotta, roasted garlic, mozzarella

MOZZARELLA DI FRESCA
fire-roasted peppers, grilled onion, balsamic, basil caper purée

For the Table

HOT ANTIPASTI FOR TWO 24
garlic shrimp, arborio rice balls, eggplant rollatini, meatballs, crispy artichokes

CHEF'S BOARD FOR TWO 24
cured meats, imported cheeses, country olives, sundried tomatoes, fig jam

BURRATA 18
tomato bruschetta, balsamic, olive oil

STEAMED PEI MUSSELS 14
choice of white wine & garlic or marinara

Mains

please choose one / gluten free pasta +3

BRAISED BEEF SHORT RIBS 42
horseradish potato purée, cipollini onions, braising jus

EGGPLANT ROLLATINI 35
ricotta-stuffed eggplant, spaghetti marinara

CHICKEN GISMONDA 35
lemon and egg-battered chicken breast, spinach, mushrooms, mozzarella, tomato-pinot grigio sauce

PAN-SEARED SALMON GF 35
roasted potatoes, broccoli rabe, white wine-dijon sauce

FLOUNDER & SHRIMP 42
oregana bread crumb, scampi butter, blend of wild rice and toasted orzo

RIGATONI 35
grandma d's meatballs, ricotta

ORECCHIETTE 35
sweet fennel sausage, escarole, cherry peppers, toasted garlic, olive oil

NY SHELL STEAK * GF 42
red wine demi-glace, melted gorgonzola, garlic mashed potatoes

CRISPY DUCK 42
1/2 duck, sweet and sour apricot glaze, blend of wild rice and toasted orzo

Desserts

please choose one

MASCARPONE CHEESECAKE
honey graham cracker crust, vin santo-berry coulis

FLOURLESS PEANUT BUTTER CHOCOLATE CAKE
served warm, vanilla bean ice cream

BANANA-NUTELLA BREAD PUDDING
served warm, cappuccino-hazelnut gelato

GELATO DEL GIORNO
preparation changes daily

SORBETTO DEL GIORNO
preparation changes daily

MENU SUBJECT TO CHANGE | NO SHARING | PLUS TAX & GRATUITY

**This menu item can be cooked to your liking. Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has an allergy.*

GF : Gluten Free



RESTAURANT WEEK

3-Course Prix Fixe

DINE IN OR TAKEOUT