

**MARCH 2024****ANTIPASTI**

- Soufflé di Porcini 17
- Wellfleet Oyster Chowder, New England Style 15
- Escargots, Polenta, Tarragon Sauce, Mushrooms 17
- Yellowfin Tuna Tartare, Avocado, Peppers, House-Made Chips 22
- Steamed Maine Mussels, White Wine, Cherry Tomatoes, Garlic 17
- Braised Baby Octopus, Calabrian Chilies, Tomatoes, Olives, Chickpea Puree 19
- 24-Month Prosciutto, Buffalo Mozzarella, Pea Greens, Basil Pesto 19
- Rosemary Chicken Liver Skewer, Pancetta, Balsamic Onions 15
- House Cured Gravlax, Mustard, Onion, Radishes 18
- Selection of Italian Cured Meats, Olives, Grissini 23
- Selection of Local & Imported Cheeses 19

**PASTA**

- Lasagna Bolognese 20/35
- Pappardelle, Wild Mushrooms, Rosemary, White Wine 20/35
- Potato Parmigiano Gnocchi, Slow-Braised Pork Shoulder Ragù 20/35
- Creamy Fettuccine Carbonara, House-Made Pancetta 18/33
- Beef Short Rib Ravioli, Veal Brodo, Fennel 18/33

**MAIN**

- Grilled Venison Chops, Roasted Potatoes, Juniper Poivrade 42
- Eggplant Vittorio, Calabrian Chile Oil, Walnut Tomato Romesco 33
- Pine Nut Crusted Halibut, Mashed Potatoes, Spinach, Saffron White Wine Butter 40
- Roasted Veal Tenderloin, Crispy Prosciutto, White Beans, Mushrooms, Porcini Marsala Sauce 42
- Giannone Chicken 'Schnitzel,' Fried Egg, Arugula, Herbed Spätzle, Mustard-Caper Sauce 33
- Sausage Stuffed Vermont Quail, Soft Polenta, Fig Madeira Demi-Glace 35
- Pan Seared Maine Sole, Black Lentils, Preserved Lemon Coulis 35

**SALAD**

- Tuscan Kale Caesar Salad, White Anchovies, Crouton 14
- Beets, Goat Cheese, Mache, Toasted Hazelnuts, Balsamic Reduction 14
- Mixed Greens, Pear Tomatoes, Carrots, Parmigiano Reggiano, Lemon, Olive Oil 13
- Citrus, Fennel, Avocado, Arugula, Blood Orange Mustard Dressing 15