

MAY 2025

ANTIPASTI

- Porcini Mushroom Soufflé 19
 Chilled English Pea Soup, Lobster, Ramps 20
 Calamari Salad, Roasted Peppers, White Beans, Olives 18
 Salumi Plate - Italian Cured Meats, Pâté, Olives, Grissini Torinesi 23
 Vermont Burratani, Fresh Figs, Prosciutto Di Parma, Balsamic Glaze 18
 Yellowfin Tuna Tartare, Avocado, Peppers, House-Made Chips 22
 Selection of Cheeses from Formaggio Kitchen of Cambridge 23
 New England Crab and Spinach-Stuffed Artichoke Hearts 22
 Goat Cheese Stuffed Zucchini Blossoms, Spicy Honey 17

PASTA

- Lamb and Rosemary Ravioli, Asparagus, Lamb Sugo 18/34
 Potato Gnocchi, Asparagus, Peas, Morels, Tarragon Cream 17/32
 Eggplant and Ricotta Cannelloni, Vegetable Arrabbiata Sauce, Mozzarella 17/32
 Fettuccine 'Carbonara,' Prosciutto, Pancetta, Poached Egg 18/34
 Pappardelle a la Bolognese 18/34

MAIN

- Grilled Wild Striped Bass, Black Lentils, Garlic and Ramp Pesto 42
 Fennel-Crusted Nova Scotia Halibut, Fresh Pea Purée, White Wine Saffron Butter 42
 Giannone Chicken 'Schnitzel,' Fried Egg, Arugula, Herbed Spätzle, Mustard-Caper Sauce 38
 Porcini Rubbed Veal Tenderloin, Spring Mushrooms, Marsala Demi-Glace, White Beans 44
 Pan Seared Long Island Duck Breast, Sweet Potato Purée, Fig Madeira Sauce 45
 Grilled Berkshire Pork Chop, Roasted Potatoes, Rhubarb Agrodolce 37
 Gulf of Maine Sole, Spinach, Mashed Potato, Beurre Blanc 36

SALAD

- Gem Lettuce Caesar Salad, Smoked Bluefish, Sourdough Croutons 15
 Mixed Greens, Pear Tomatoes, Carrots, Parmigiano Reggiano, Lemon, Olive Oil 13
 Beets, Goat Cheese, Greens, Honey Dill Dressing 15