







HOUSEMADE FOCACCIA 8

sundried tomato-fleur de sel butter

WHIPPED RICOTTA 12

calabrian honey, grilled sourdough

MARKET SALAD 14

roasted beets, goat cheese, orange segments, shaved red onion, toasted walnuts, honey vinagrette

FONTINA STUFFED MEATBALLS 14

san marzano sauce, grilled sourdough

HEIRLOOM TOMATO & BURRATA TOAST 15

pesto, aged balsamic, basil micro greens

assorted Italian meats & cheeses, truffle honey, caper berries, fresh fruit, toasted baguette

GRILLED CAESAR 13

romaine, roasted red peppers, house caesar dressing, shaved grana padano, crispy pancetta, torn baquette croutons *can be made vegetarian

GRILLED ARTICHOKE 13

parmesan, sea salt, lemon-herb crema

STEAMED PEI MUSSELS 19

spicy iltalian sausage, tomatoes, white wine, garlic, caramelized cipollini onions, grilled bread

CRISPY EGGPLANT STACKATINI 14

ricotta, pesto, white wine parmesan cream, chili oil

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ORECCHIETTE 24

house made spicy Italian sausage, spinach, parmesan, lemon white wine *can be made vegetarian

PYRAMID PASTA 28

lobster, shrimp, ricotta, asparagus, sundried tomatoes, lobster cream sauce

RIGATONI & BRAISED PORK RAGU 27

spicy Italian sausage, spinach, red wine-tomato gravy, shaved grana padano

CHICKEN PARMESAN 25

house-made rigatoni, san marzano tomatoes, mozzarella

VEAL MARSALA 28

mushroom risotto, sage-demi glaze, chives

LASAGNA BLANCA 25

ricotta, mozzarella, lump crab, spinach, parmesan cream *can be made vegetarian

MARKET FISH MP

paired with seasonal side, chef's daily selection

BRAISED SHORT RIB 31

creamy fontina polenta, seasonal vegetables, red wine au jus



SAUTÉED BROCCOLI RABE 9

lemon, garlic, chili flakes

MEDITERRANEAN OLIVES & ROASTED PEPPERS 9

castelvetrano, kalamata, olive oil, fresh herbs



CREAMY FONTINA POLENTA 10

mascarpone, parmesan, sage

MUSHROOM RISOTTO 11

crimini, maitake, oregano-thyme



