



ANTIPASTI

COMBINATION, two meats, two cheeses, two vegetables 18.95

CURED MEAT & CHEESE, combine up to six items 21.95

CHEESE & VEGETABLE, three cheeses, three vegetables 17.95

CURED MEATS, caramelized fennel and and oregano mostarda
6.95 each • all for 19.95

PROSCIUTTO DI PARMA, DOP, Parma, aged 18 months

SOPRESSATA, Calabria, all organic, aged 12 weeks, Fra' Mani

SALAMI TOSCANA, PG Molinari

FINOCCHIONA SALAMI, Emilia Romagna, PG Molinari

COPPA, PG Molinari, Calabria, hot

LOCAL AND ARTISAN CHEESES, calimyrna figs in chianti saba,
truffled honey 6.95 each • all for 19.95

PARMIGIANO REGGIANO, DOP, cow, aged 30 months

DUTCH FARMSTEAD, CATO CORNER FARM, raw cow milk,
Colchester, CT, aged 4 months

GORGONZOLA CREMIFICATO, cow, Lombardy, aged 2 months

WARM FRESH HAND-DIPPED RICOTTA, cow, Liuzzi, North Haven,
on warm crostini with Jones Farm apiary honey, Farmington, CT

BELTANE FARMS GOAT, blackboard selection, Lebanon, CT

VEGETABLES, oven fired lavash
4.95 each • all for 15.95

CHICKPEA PUREÉ, toasted pine nuts, peperonata

SICILIAN EGGPLANT CAPONATA, melted onions

FARRO SALAD, artichokes, extra virgin olive oil, olives, mushrooms

ROASTED CAULIFLOWER, pistachios, preserved lemon, currants

GRILLED ROMAN ARTICHOKE HEARTS, olive oil & lemon

MEDITERRANEAN OLIVES, orange and lemon zest

FIRE-ROASTED ITALIAN LONG-HOT PEPPERS, garlic, rosemary,
provolone

APPETIZERS

BRUSCHETTA, melted gorgonzola, preserved California plum tomatoes,
caramelized onions 7.95

EAST COAST FRUTTI DI MARE, Snug Harbor mussels, Westport Little Neck
clams, Montauk octopus, shrimp, peperonata, capers, extra virgin olive oil,
fresh basil, lemon 11.95

VINE RIPENED TOMATOES, fresh burrata, saba, basil oil, fleur de sel 10.95

STREET FESTIVAL FRIES, parmigiano reggiano, arrabiata sauce,
garlic aioli 5.95

CRISPY CALAMARI, Rhode Island calamari, hot peppers, marinara,
roasted garlic aioli 10.95

STEAMED MUSSELS, Gilroy garlic, white wine, tomatoes, parsley 10.95

RIZZUTO'S MEATBALLS AL FORNO, pecorino romano, fresh mozzarella 6.95

BEEF TENDERLOIN CARPACCIO, organic baby arugula, crispy polenta, lemon,
extra virgin olive oil, shaved parmigiano reggiano 10.95

WHITE BEAN MINISTRONE, toasted pesto bruschetta cup 3.95 bowl 6.95

SALADS starter/entree

ORGANIC BABY FIELD GREENS, red and green lettuces, grape tomatoes,
red onion, white balsamic herb vinaigrette 9.95 • starter 6.95

GORGONZOLA CHOPPED SALAD, romaine, tomatoes, salami, red onion,
olives, artichokes, cucumber, balsamic 13.95 • starter 8.95

ORGANIC BABY ARUGULA, goat cheese, toasted pecans, grape tomatoes,
pear, fig balsamic 12.95 • starter 7.95

ARTICHOKE SALAD, grilled artichoke heart, prosciutto di Parma,
organic baby arugula, pine nuts, lemon, extra virgin olive oil,
shaved grana padano 13.95 • starter 8.95

CAESAR, focaccia croutons, grape tomatoes, traditional caesar dressing,
shaved parmigiano reggiano 9.95 • starter 6.95

GRILLED SALAD ADDITIONS

CHICKEN BREAST 4.95 • **ORGANIC SALMON** 7.95 • **SHRIMP** 8.95

NEAPOLITAN PIZZA

MARGHERITA, fresh mozzarella, basil, extra virgin olive oil 13.95

FUNGHI, maitake and trumpet royale mushrooms, roasted garlic, pancetta,
baby arugula, smoked mozzarella, extra virgin olive oil 14.95

PARMA, fresh mozzarella, basil, extra virgin olive oil,
thinly sliced prosciutto di parma 15.95

GRILLED ARTICHOKE, oven roasted red and yellow tomatoes,
extra virgin olive oil, dandelion greens and shaved ricotta salata 14.95

FIG BARBEQUED CHICKEN, fig-infused sweet and spicy barbeque sauce,
caramelized onions, hot cherry peppers, smoked mozzarella 15.95

SAUSAGE AND CHERRY PEPPER, plum tomatoes, fresh mozzarella,
basil, extra virgin olive oil 14.95

PROSCIUTTO ARUGULA, fresh mozzarella, extra virgin olive oil,
fig-infused balsamic 15.95

ASPARAGUS, LEEK AND MUSHROOM, goat cheese, sliced marinated
mushrooms, whole wheat crust 14.95

WHOLE WHEAT CRUST AND GLUTEN FREE CRUST AVAILABLE • 1.95

PASTA

PENNE ALLA VODKA, roma tomato, fresh basil, light cream 16.95
fennel sausage 17.95 • grilled chicken 18.95 • seared shrimp 21.95

ASPARAGUS AND RICOTTA FILLED RAVIOLI, maitake and trumpet royale
mushroom vinaigrette, fresh thyme burro, local pea tendrils 21.95

SPAGHETTI WITH MEATBALLS, house made meatballs with marinara 15.95

FRESH PAPPARDELLE BOLOGNESE, classic ragú of beef, veal and pork,
fresh ricotta 19.95

CAVATELLI PESTO CHICKEN, grilled chicken, basil pesto, roasted tomato,
light cream, parmigiano reggiano 18.95

LINGUINE WITH CLAMS, Westport little neck clams, parsley, garlic,
lemon butter 19.95

SHRIMP PICATTA, ricotta gnocchi, spinach, artichokes, roasted garlic,
lemon caper sauce 21.95

SUNDAY GRAVY, house made braised veal bracirole, meatball, sausage,
fettuccine 19.95

WHOLE WHEAT PENNE, roasted red peppers, baby spinach, artichokes,
capers, roasted garlic, extra virgin olive oil 16.95

fennel sausage 17.95 • grilled chicken 18.95 • seared shrimp 21.95

ORECCHIETTE AND HOUSE MADE FENNEL SAUSAGE, broccoli rabe,
plum tomatoes, extra virgin olive oil, roasted garlic 17.95

ENTREES

GRILLED NATURAL CERTIFIED ANGUS FLATIRON STEAK, sea salt,
meyer lemon, organic extra virgin olive oil, braised cipolini onions,
thyme-roasted fingerling potatoes 26.95

BONE-IN VEAL CHOP MILANESE, baby heirloom tomato and dandelion
green salad, extra virgin olive oil and aged fig balsamic 24.95

CHICKEN PARMIGIANA, boneless breast, herb panko, melted mozzarella,
spaghetti, marinara 17.95

GRILLED ORGANIC SALMON, English pea puree, mushroom and
pea tendril salad, melted leek, gold potato ragu 25.95

EGGPLANT "CUTLET", crispy panko eggplant with sauted baby spinach,
California tomato-basil ragu, extra virgin olive oil, caciocavollo cheese 15.95

CHICKEN PICATTA, artichokes, lemon-caper garlic butter sauce,
baby spinach, spinach gnocchi 18.95

**OUR PURVEYORS WHO PRESENT SUPERIOR PRODUCTS,
FLAWLESSLY FRESH FISH, AND SEASONALLY HARVESTED PRODUCE.**

Beltane Farm Cato Corner Farm
American Mussel Harvesters Jones Farm
Meat Without Feet Urban Oaks Farm

** thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness.*