



APPETIZERS

- CRISPY CALAMARI**, hot peppers, marinara, roasted garlic aioli 7.95
BRUSCHETTA, melted gorgonzola, caramelized onions, tomatoes 4.95
RIZZUTO'S MEATBALLS AL FORNO, pecorino romano, fresh mozzarella 4.95
STEAMED MUSSELS, garlic, white wine, tomatoes, and parsley 6.95
BEEF TENDERLOIN CARPACCIO, baby arugula, lemon, extra virgin olive oil, shaved parmigiano reggiano 7.95
VINE RIPENED TOMATOES, fresh burrata, saba, basil oil, fleur de sel 7.95
STREET FESTIVAL FRIES, parmigiano, arrabiata sauce and garlic aioli 3.95
WHITE BEAN MINISTRONE, toasted pesto bruschetta 3.95 cup / 5.95 bowl

*Lunch includes our 'piccolo antipasti' plate,
pane di casa and tomato dipping sauce*

SALADS – 6.95

- ORGANIC BABY FIELD GREENS**, grape tomatoes and red onion, white balsamic herb vinaigrette
BABY ARUGULA, fresh pear, goat cheese, toasted pecans, and grape tomatoes, fig balsamic
GORGONZOLA CHOPPED SALAD, romaine, tomatoes, red onion, olives, artichokes, cucumber, salami, balsamic
CAESAR, focaccia croutons, traditional caesar dressing, shaved parmigiano reggiano

Grilled Salad Additions – Chicken 2.95 • Salmon 4.95 • Shrimp 4.95

SANDWICHES served with pickled vegetables and fries – 8.95

- ROASTED TURKEY BREAST**, gorgonzola, pancetta, vine ripened tomatoes, baby greens, cranberry mostarda, wheat berry multi grain bread
SICILIAN REUBEN, house made black pepper pastrami, cherry pepper thousand island dressing, provolone, cole slaw
THE STEAKHOUSE BURGER, all natural beef, crispy pancetta, fresh mozzarella, vine-ripened tomato, baby arugula, garlic-toasted ciabatta bun
CHICKEN CUTLET, breaded chicken breast, prosciutto, melted mozzarella, ciabatta, basil pesto
GRILLED CHICKEN, roasted garlic artichoke aioli, baby arugula, vine ripened tomatoes, ciabatta
GRILLED BEEF TENDERLOIN, caramelized onions, aged provolone, mushrooms, horseradish, vine ripe tomatoes, ciabatta
CRISPY EGGPLANT PANINI, sweet garlic spinach, roasted red peppers, smoked mozzarella
THE SAMPLER, half sandwich of your choice, cup of soup, organic field green salad

PASTA 8.95

- PENNE ALLA VODKA**, roma tomatos, fresh basil, light cream **Additions** - fennel sausage 1.95 • grilled chicken 2.95 • shrimp 4.95
SPAGHETTI WITH MEATBALLS, house made meatballs with marinara
LINGUINE WITH CLAM SAUCE, Westport little necks, classic white or red sauce
WHOLE WHEAT PENNE, roasted red peppers, baby spinach, artichokes, capers, roasted garlic, extra virgin olive oil **Additions** - fennel sausage 1.95 • grilled chicken 2.95 • shrimp 4.95
RIGATONI BOLOGNESE, classic ragú of beef, veal and pork, ricotta garnish
CAVATELLI PESTO CHICKEN, grilled chicken, basil pesto, roasted tomato, light cream, parmigiano reggiano
HOUSE MADE FENNEL SAUSAGE AND ORECCHIETTE, broccoli rabe, plum tomatoes, extra virgin olive oil, roasted garlic

NEAPOLITAN PIZZA – 10.95

- MARGHERITA**, fresh mozzarella, basil, extra virgin olive oil
FUNGHI, maitake and trumpet royale mushrooms, roasted garlic, pancetta, baby arugula, smoked mozzarella, extra virgin olive oil
PARMA, fresh mozzarella, basil, extra virgin olive oil, thinly sliced prosciutto di parma
GRILLED ARTICHOKE, oven roasted red and yellow tomatoes, extra virgin olive oil, dandelion greens and shaved ricotta salata
FIG BARBEQUED CHICKEN, fig-infused sweet and spicy barbeque sauce, caramelized onions, hot cherry peppers, smoked mozzarella
SAUSAGE AND CHERRY PEPPER, plum tomatoes, fresh mozzarella, basil, extra virgin olive oil
PROSCIUTTO ARUGULA, fresh mozzarella, extra virgin olive oil, fig-infused balsamic
ASPARAGUS, LEEK AND MUSHROOM, goat cheese, sliced marinated mushrooms, whole wheat crust

WHOLE WHEAT CRUST AND GLUTEN FREE CRUST AVAILABLE • 1.95

4 25 12

ANTIPASTI SHARING PLATTERS

COMBINATION, two meats, two cheeses and two vegetables 18.95

CURED MEAT & CHEESE, combine up to six items 21.95

CHEESE & VEGETABLE, three cheeses and three vegetables 17.95

CURED MEATS

caramelized fennel and and oregano mostarda

PROSCIUTTO DI PARMA, DOP

Parma, aged 18 months

SOPRESSATA, organic

Calabria, aged 12 weeks, Fra' Mani

SALAMI TOSCANA

PG Molinari

FINOCCHIONA SALAMI

Emilia Romagna, PG Molinari

COPPA

Calabria, PG Molinari, hot

6.95 each, all 19.95

ARTISAN CHEESES

calimyrna figs in chianti saba, truffled honey

PARMIGIANO REGGIANO, DOP

cow, aged 30 months, Carvero, 2oz

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

6.95 each, all 19.95

VEGETABLES

oven fired lavash

CHICKPEA PUREÉ

toasted pine nuts and peperonata

SICILIAN EGGPLANT CAPONATA

melted onions

FARRO SALAD

artichokes, olives, mushrooms

ROASTED CAULIFLOWER

pistachios, preserved lemon, currants

MEDITERRANEAN OLIVES

orange and lemon zest

GRILLED ROMAN ARTICHOKE HEARTS

olive oil & lemon

HOT ITALIAN PEPPERS

garlic, rosemary, cachicavolo

4.95 each, all 15.95



San Pellegrino or Acqua Panna .5 liter 2.95 • liter 3.95

WINE by the glass

WHITE

SPARKLING

NOT TOO DRY

LIGHT, DRY AND CRISP

MEDIUM AND FRUITY

BUTTERY AND LUSH

RED

LIGHT AND FRUITY

MEDIUM BODIED AND SOFT

DRY AND TANNIC

BIG AND BODACIOUS

PROSECCO , Mionetto, Italy	9
REISLING , Pacific Rim, Columbia Valley, WA	7
PECORINO , Saladini Pilastris, Organic, Italy	7
PINOT GRIGIO , Vicolo, Veneto	7
VERMENTINO , Sella & Mosca 'La Cala', Sardinia	8.5
GAVI , Principessa, Banfi, Piedmont	8
SAUVIGNON BLANC , The Crossings, New Zealand	8
FALANGHINA , Donnachiara, Italy	8
CHARDONNAY , Talbott, Kali Hart, Monterey County	10
CHARDONNAY , J. Lohr, Arroyo Seco, Monterey County	7.5
PINOT NOIR , Castle Rock, Willamette Valley, Oregon	7.5
MALBEC , Pascual Toso, Mendoza, Argentina	7
PINOT NOIR , Irony, Monterey	9
PINOTAGE/SHIRAZ , Savanha, South Africa	7
MERLOT , Dynamite, North Coast, CA	8
NERO D'AVOLA , Villa Pozzi, Sicily	7
SANGIOVESE , Vignamaggio Il Morino, Tuscany	7
CHIANTI SUPERIORE , Castello Di Monastero, Italy	7
MONTEPULCIANO D'ABRUZZO , Cantina Zaccagnini	9
SANGIOVESE/CABERNET , SUPER TUSCAN, La Maia Lina, 'Gertrude'	8
SANGIOVESE/CABERNET/MERLOT , SUPER TUSCAN, Querciabella 'Mongrana', Organic	10
CABERNET SAUVIGNON , Alexander Valley Vineyards, Sonoma County	10
CABERNET SAUVIGNON , Chalone Vineyards, Monterey County	7.5

