

STARTERS

Bruschetta, semolina bread, melted gorgonzola, heirloom tomatoes, fresh basil, extra virgin olive oil 10

New England Clam Chowder, traditional oyster crackers 10

Burrata Caprese, baby heirloom and vine-ripened tomatoes, extra virgin olive oil, balsamic reduction, fresh basil, sea salt 13

Steamed Mussels, plum tomatoes, white wine, garlic, parsley, basil, semolina crostini 12 • with clams 6 supplement

Meatballs al Forno, pecorino romano and melted fresh mozzarella, marinara sauce 10

Point Judith Calamari Fritti, with hot peppers, marinara, garlic aioli 14

Wood-Fired Chicken Wings, hot or fig-barbeque, celery, gorgonzola dip 12

Stuffed Garlic Baguette, mozzarella, boursin, pecorino, roasted garlic, marinara 7

Bill's Crab Cake, Maryland style with jumbo lump blue crabmeat, remoulade sauce 15 🕒

Antipasto Platter, parmigiano, Baley Hazen blue, prosciutto, finocchiona, chickpea puree, olives, roasted peppers 18

Raw Bar Selections, Little Neck Clams 15 1/2 dz | Blue Point Oysters 18 1/2 dz | Colossal Shrimp Cocktail 5 each

GREENS & BOWLS

Roasted Vegetable Bowl, organic baby kale, warm farro, butternut squash, cauliflower, cremini mushrooms, broccoli, Brussels sprouts, toasted chick peas, crunchy red beet, apple cider and yogurt dressing, shaved three-year Vermont cheddar 18

Gorgonzola Chopped Salad, romaine, tomatoes, salami, red onion, olives, cucumber, balsamic vinaigrette 9 • 14 entree GF

Organic Baby Arugula, goat cheese, toasted pecans, grape tomatoes, fresh pear, balsamic vinaigrette 8 • 13 entree GF

Caesar, romaine, cherry tomatoes, garlic croutons, parmigiano reggiano 8 • 13 entree

Cobb, mesclun, romaine, tomato, egg, gorgonzola, bacon, avocado, ranch dressing 15 GF

SALAD ADDITIONS* GF chicken breast 4 | salmon 9 | shrimp 8 | steak 9

BRUNCH

Avocado Toast, fresh avocado, seven-grain toast, poached eggs, wood-grilled fresh plum tomato 12 | with bacon 14

Cinnamon French Toast, fresh berries, warm maple syrup, whipped cream 12

Eggs Benedict, English muffin with canadian bacon, hollandaise 13

BURGERS, SANDWICHES & MAIN PLATES

Piatti Parmigiana, herb panko, mozzarella, spaghetti, marinara **Chicken** 22 | **Eggplant** 20

Wood-Grilled Salmon, smoky apple cider-bourbon glaze, whipped parsnip, Brussels sprouts with garlic confit 26

Steakhouse Burger*, Boston lettuce, beefsteak tomato, sliced onion, brioche bun, with fries, pickle and slaw * 15

| add cheddar, pepperjack, mozzarella 1 each, bacon 2 |

Our Famous Lobster Roll, warm CT style with melted butter or chilled Maine style lobster salad atop Boston lettuce on a butter-toasted brioche bun, served with fries, slaw and pickle 28 | King Size with 1/2 pound of meat 44

Roasted Turkey BLT, smoked bacon, boston lettuce, beefsteak tomato, mayo, rustic roll, with fries, pickle and slaw 13

Jumbo Lump Crabcake 'wich, Maryland style, Boston lettuce, sliced tomato, remoulade, butter-toasted brioche bun, with fries, pickle and slaw 18

Fish and Chips, ale batter-dipped haddock, shoestring fries, house-made slaw, classic tartar sauce 19

YOUR PASTA KITCHEN

SAUCE vodka 13 | pomodoro 12 | pesto cream 13 | white clam 23 | marinara 12 | bolognese 17 | aglio e olio 12

PASTA penne | spaghetti | linguine | gluten free penne | fresh pappardelle 2 | three-cheese ravioli 4 | cavatelli 2

PROTEIN italian sausage links 3 | shrimp 8 | meatballs 4.50 | wood-grilled chicken 4

VEGGIES broccoli | spinach | mushrooms | onions 2 each | asparagus 4

WOOD-FIRED PIZZA

Pizza Americana, cheese pie with tomato sauce, mozzarella 15 ind | 20 lg

Toppings 2 each **gluten-free crust** 5

mushrooms | sauteed peppers | sauteed onions | broccoli | black olives | hot cherry peppers | spinach | fresh tomato

pepperoni | meatballs | Italian sausage | bacon | anchovies | grilled chicken breast | extra cheese | shrimp | ricotta | roasted garlic

SPECIALTY PIES

Margherita, tomato sauce, fresh mozzarella, sliced tomatoes, basil, extra virgin olive oil 16 ind | 24 lg

Funghi, wild mushrooms, roasted garlic, bacon, baby arugula, mozzarella, extra virgin olive oil 17 ind | 26 lg

Fig Barbequed Chicken, fig-infused barbeque sauce, caramelized onions, hot cherry peppers, mozzarella, cilantro 17 ind | 26 lg

Prosciutto Arugula, fresh mozzarella, shaved parmigiano, extra virgin olive oil, balsamic 17 ind | 26 lg

Vegetariana, cherry tomatoes, bell peppers, mushrooms, sauteed onions, broccoli, garlic confit, ricotta, mozzarella, parmigiano 17 ind | 26 lg

Asante, meatballs, fresh ricotta, mozzarella, tomato sauce, pecorino, basil 17 ind | 26 lg

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- Wood-Fired Chicken Wings, hot or fig-barbeque, celery, gorgonzola dip 12
- Stuffed Garlic Baguette, mozzarella, boursin, pecorino, roasted garlic, marinara 7
- Bill's Crab Cake, Maryland style with jumbo lump blue crabmeat, remoulade sauce 15 🕒
- Antipasto Platter, parmigiano, Baley Hazen blue, prosciutto, finocchiona, chickpea puree, olives, roasted peppers 18
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- Organic Baby Arugula, goat cheese, toasted pecans, grape tomatoes, fresh pear, balsamic vinaigrette 10 • 15 entree GF
- Caesar, romaine, cherry tomatoes, garlic croutons, parmigiano reggiano 10 • 15 entree
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SALAD ADDITIONS* GF chicken breast 6 | salmon 10 | shrimp 9 | steak 10

PASTA KITCHEN

- SAUCE vodka 19 | pomodoro 16 | pesto cream 19 | white clam 28 | marinara 16 | bolognese 22 | aglio e olio 16
- PASTA penne | spaghetti | linguine | gluten free penne
- fresh pappardelle 2 | hand-made three-cheese ravioli 5 | cavatelli 2
- PROTEIN italian sausage links 4 | shrimp 9 | meatballs 6 | wood-grilled chicken 6
- VEGGIES broccoli | spinach | mushrooms | onions 2 each | asparagus 4

MAIN PLATES

- Pan-Roasted Organic Chicken, half semi-boneless organic chicken, garlic mashed potatoes, broccoli, rosemary, roasted red pepper jus 24 🕒 GF
- Piatti Parmigiana, herb panko, mozzarella, spaghetti, marinara **Chicken 22 | Eggplant 20**
- Chicken Marsala, wild mushrooms, marsala wine-butter sauce, spaghetti 24
- Wood-Grilled New York Steak*, 14 ounces, center cut, angus beef, garlic herb butter, roasted potatoes, asparagus 38
- Fish and Chips, ale batter-dipped haddock, shoestring fries, house-made slaw, classic tartar sauce 24
- Wood-Grilled Salmon, smoky apple cider-bourbon glaze, whipped parsnip, Brussels sprouts with garlic confit 29
- Steakhouse Burger*, Boston lettuce, beefsteak tomato, sliced onion, brioche bun, with fries, pickle and slaw * 15
| add cheddar, pepperjack, mozzarella 1 each, bacon 2 |
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- Pizza Americana, cheese pie with tomato sauce, mozzarella 15 ind | 20 lg
- Toppings 2 each **gluten-free crust 5**
- mushrooms | sauteed peppers | sauteed onions | broccoli | black olives | hot cherry peppers | spinach | fresh tomato
pepperoni | meatballs | Italian sausage | bacon | anchovies | grilled chicken breast | extra cheese | shrimp | ricotta | roasted garlic

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- Prosciutto Arugula, fresh mozzarella, shaved parmigiano, extra virgin olive oil, balsamic 17 ind | 26 lg
- Vegetariana, cherry tomatoes, bell peppers, mushrooms, sauteed onions, broccoli, garlic confit, ricotta, mozzarella, parmigiano 17 ind | 26 lg
- Asante, meatballs, fresh ricotta, mozzarella, tomato sauce, pecorino, basil 17 ind | 26 lg