

STARTERS

- Bruschetta, semolina bread, melted gorgonzola, heirloom tomatoes, fresh basil, extra virgin olive oil 11
- 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 13 • with clams + 6
- Meatballs al Forno, pecorino romano and melted fresh mozzarella, marinara sauce 11
- Point Judith Calamari Fritti, with hot peppers, marinara, garlic aioli 15
- Wood-Fired Chicken Wings, hot or fig-barbeque, celery, gorgonzola dip 14
- Stuffed Garlic Baguette, mozzarella, boursin, pecorino, roasted garlic, marinara 8
- Bill's Crab Cake, Maryland style with jumbo lump blue crabmeat, remoulade sauce mkt 🕒
- Antipasto Platter, parmigiano, Baley Hazen blue, prosciutto, finocchiona, chickpea puree, olives, roasted peppers 19
- | Raw Bar Selections, Little Neck Clams 15 1/2 dz | Blue Point Oysters 18 1/2 dz | Colossal Shrimp Cocktail 5 each |

GREENS & BOWLS

- Summer Vegetable Bowl, butter and organic baby lettuces, warm farro, charred corn, baby heirloom tomatoes, zucchini, toasted chick peas, avocado, feta, microgreens, green goddess dressing 20
- 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 16 GF

SALAD ADDITIONS* GF chicken breast 5 | salmon 10 | shrimp 9 | steak 10 | Maine lobster meat 24

BRUNCH

- Avocado Toast, fresh avocado, seven-grain toast, poached eggs, wood-grilled fresh plum tomato 14 | with bacon 16
- Cinnamon French Toast, fresh berries, warm maple syrup, whipped cream 12
- Eggs Benedict, English muffin with canadian bacon, hollandaise 15
- Omelet, three eggs, wheat toast 12 Omelet Additions | uncured applewood-smoked bacon + 3 | cheddar, Swiss, pepper jack, mozzarella, goat cheese + 2 | bell peppers, onion, mushrooms, spinach, fresh tomato + 2

BURGERS, SANDWICHES & MAIN PLATES

- Piatti Parmigiana, herb panko, mozzarella, spaghetti, marinara Chicken 22 | Eggplant 20
- Wood-Grilled Salmon, smokey bourbon-apple cider glaze, whipped parsnips, Brussels sprouts with garlic confit 26
- Steakhouse Burger*, Boston lettuce, beefsteak tomato, sliced onion, brioche bun, with fries, pickle and slaw * 16
- | add cheddar, pepperjack, mozzarella 2 each, bacon 3 |
- Wood-Grilled Chicken Sandwich, avocado, jack cheese, smoked bacon, roasted peppers, lettuce, chipotle aioli, house-made rustic wood-fired roll, with fries, pickle and slaw 16
- Jumbo Lump Crabcake 'wich, Maryland style, Boston lettuce, sliced tomato, remoulade, butter-toasted brioche bun, with fries, pickle and slaw mkt

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 | hot cherry peppers 2 each | asparagus 4

WOOD-FIRED PIZZA

- Pizza Americana, cheese pie with tomato sauce, mozzarella 15 ind | 20 lg
- Toppings 2 ind | 3 lg 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

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

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SALAD ADDITIONS* GF chicken breast 6 | salmon 10 | shrimp 9 | steak 10 | 24

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 5 | shrimp 9 | meatballs 6 | wood-grilled chicken 6
- VEGGIES broccoli | spinach | mushrooms | onions | hot cherry peppers 2 each | asparagus 4

MAIN PLATES

- Pan-Roasted Organic Chicken*, half semi-boneless organic chicken, garlic mashed potatoes, broccoli, rosemary, roasted red pepper jus 26 🕒 GF
- Piatti Parmigiana*, herb panko, mozzarella, spaghetti, marinara Chicken 23 | Eggplant with Stracciatella 21
- Chicken Marsala*, wild mushrooms, marsala wine-butter sauce, spaghetti 25
- Prime New York Steak*, wood-grilled, 14 ounces, aged certified Angus, asparagus, garlic mashed potatoes 44
- Wood-Grilled Salmon*, smoky apple cider-bourbon glaze, broccolini, whipped cauliflower 29
- Fish and Chips, ale batter-dipped haddock, shoestring fries, house-made slaw, classic tartar sauce 24
- Steakhouse Burger*, Boston lettuce, beefsteak tomato, sliced onion, brioche bun, with fries, pickle and slaw 16
- | add cheddar, pepperjack, mozzarella 2 each, uncured applewood bacon 3 |

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

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