

STARTERS

- Bruschetta, semolina bread, melted gorgonzola, heirloom tomatoes, fresh basil, extra virgin olive oil 11
- New England Clam Chowder, traditional oyster crackers 12
- Burrata, vine-ripened tomatoes, extra virgin olive oil, balsamic, fresh basil, sea salt 14
- Steamed Mussels*, plum tomatoes, white wine, garlic, parsley, basil, semolina crostini 14 • with clams + 6
- Meatballs al Forno, pecorino romano and melted fresh mozzarella, marinara sauce 12
- Point Judith Calamari Fritti, with hot peppers, marinara, garlic aioli 16
- 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 🕒
- Charcuterie Board, La Tur, cow, sheep and goat, aged 2 weeks, Alta Langa, Piedmont | Face2Face, mixed milk cheddar, cow and sheep, aged 12 mos, Oregon | prosciutto di Parma | Belgian Ale and Lemon Dry-Cured Salami, Brooklyn Cured, NY | white bean puree | Mediterranean olives | roasted peppers 24

GREENS & BOWLS

- Vegetable Bowl, Bibb and organic baby lettuces, yellow squash, charred sweet corn, heirloom tomatoes, citrus-roasted cauliflower, avocado, pickled red onion, quinoa, feta, toasted sunflower seeds, vegan avocado green goddess dressing 24
- 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 18 GF

SALAD ADDITIONS* GF

- poached egg 2 | chicken breast 5 | salmon 10 | shrimp 9 | c.a.b. NY steak 16 | lobster meat 24

BRUNCH

- Avocado Toast*, fresh avocado, seven-grain toast, poached eggs, fresh plum tomato, microgreens 15 | with bacon 18
- Cinnamon French Toast, fresh berries, warm maple syrup, whipped cream 12
- Eggs Benedict*, English muffin with canadian bacon, hollandaise, home fried potatoes 17

BURGERS, SANDWICHES & MAIN PLATES

- Piatti Parmigiana, herb panko, mozzarella, spaghetti, marinara Chicken 22 | Eggplant 20
- Wood-Grilled Salmon, smokey bourbon-apple cider glaze, shaved Brussels sprouts, whipped cauliflower 28
- 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 17
- 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 15 | pomodoro 14 | pesto cream 15 | white clam 28 | marinara 14 | bolognese 20 | aglio e olio 14
- PASTA penne | spaghetti | linguine | gluten free penne | fresh pappardelle 2 | cavatelli 2
- PROTEIN* italian sausage links 4 | shrimp 9 | meatballs 6 | wood-grilled chicken 5
- 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 | 22 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 18 ind | 26 lg
- Funghi, wild mushrooms, roasted garlic, bacon, baby arugula, mozzarella, extra virgin olive oil 19 ind | 28 lg
- Fig Barbequed Chicken, fig-infused barbeque sauce, caramelized onions, hot cherry peppers, mozzarella, cilantro 19 ind | 28 lg
- Prosciutto Arugula, fresh mozzarella, shaved parmigiano, extra virgin olive oil, balsamic 19 ind | 28 lg
- Vegetariana, cherry tomatoes, bell peppers, mushrooms, sauteed onions, broccoli, garlic confit, ricotta, mozzarella, parmigiano 18 ind | 26 lg
- Asante, meatballs, fresh ricotta, mozzarella, tomato sauce, pecorino, basil 18 ind | 26 lg

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- Gorgonzola Chopped Salad, romaine, tomatoes, salami, red onion, olives, cucumber, balsamic vinaigrette 11 • 16 entree GF
- 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
- Cobb, mesclun, romaine, tomato, egg, gorgonzola, bacon, avocado, ranch dressing 18 GF

SALAD ADDITIONS* GF

- chicken breast 6 | salmon 10 | shrimp 9 | c.a.b. NY steak 16 | lobster meat 24

PASTA KITCHEN

- SAUCE vodka 19 | pomodoro 17 | pesto cream 19 | white clam 32 | marinara 16 | bolognese 22 | aglio e olio 16
- PASTA penne | spaghetti | linguine | gluten free penne
fresh pappardelle 2 | cavatelli 2
- PROTEIN * Italian sausage links 5 | shrimp 9 | meatballs 7 | 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 28 🕒 GF
- Piatti Parmigiana*, herb panko, mozzarella, spaghetti, marinara Chicken 25 | Eggplant with Stracciatella 22
- Chicken Marsala*, wild mushrooms, marsala wine-butter sauce, spaghetti 28
- Prime New York Steak*, wood-grilled, 14 ounces, aged certified Angus, broccolini, garlic mashed potatoes 55
- Wood-Grilled Salmon*, smoky apple cider-bourbon glaze, shaved Brussels sprouts, whipped cauliflower 31
- 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 |

WOOD-FIRED PIZZA

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- 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

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- Vegetariana, cherry tomatoes, bell peppers, mushrooms, sauteed onions, broccoli, garlic confit, ricotta, mozzarella, parmigiano 18 ind | 26 lg
- Asante, meatballs, fresh ricotta, mozzarella, tomato sauce, pecorino, basil 18 ind | 26 lg