

MAY 2024**ANTIPASTI**

- Soufflé di Porcini 17
 Baked Goat Cheese, Caponata, Crostini 16
 House Cured Gravlax, Mustard, Onion, Radish 15
 Fresh English Pea Soup, Mint, Local Jonah Crab 17
 Yellowfin Tuna Tartare, Avocado, Peppers, House-Made Chips 22
 Stuffed Point Judith Calamari, Clams, Chickpeas, Spicy Tomato Sauce 18
 Grilled Asparagus, Buffalo Mozzarella, Pea Greens, Basil Pesto 17
 Rosemary Chicken Liver Skewer, Pancetta, Balsamic Onions 15
 Selection of Italian Cured Meats, Olives, Grissini 23
 Selection of Local and Imported Cheeses 19

PASTA

- Potato Parmigiano Gnocchi, Bolognese Sauce 20/35
 Lasagna Bianca, Prosciutto Cotto, Bechamel, Spinach, Asparagus 20/35
 Foraged Mushroom Ravioli, Ricotta, Creamy Tarragon Sauce, Parmigiano 18/33
 Pappardelle, Calabrian Braised Pork Shoulder Ragù, Grana Padano 18/33
 Linguine Carbonara, Guanciale, Egg Yolk, Pecorino 18/33

MAIN

- Seared Day Boat Scallops, Risotto Verde, Sorrel Cream 40
 Eggplant Crespelle, Zucchini, Tomato, Smoked Almond Pesto 33
 Grilled Rhode Island Lamb, Roasted Potatoes, Rosemary Demi-Glace 42
 Nova Scotia Halibut, Pine Nut Crust, Mashed Potatoes, Spinach, Saffron White Wine Butter 42
 Giannone Chicken 'Schnitzel,' Fried Egg, Arugula, Herbed Spätzle, Mustard-Caper Sauce 36
 Veal Tenderloin Scaloppine, Prosciutto, Fontina, White Beans, Porcini Marsala Sauce 42
 Grilled Faroe Island Salmon, Black Lentils, Ramp Chimichurri 35

SALAD

- Tuscan Kale Caesar Salad, White Anchovies, Crouton 14
 Beets, Goat Cheese, Mâche, Toasted Hazelnuts, Balsamic Reduction 14
 Mixed Greens, Pear Tomatoes, Carrots, Parmigiano Reggiano, Lemon, Olive Oil 13
 Prosciutto, Fresh Mission Figs, Arugula, Piave Vecchio 17