

ZUPPA

Mushroom Bisque

Truffled Brioche Croutons 12

Soup du jour

Priced Accordingly

ANTIPASTA

Oysters on the Half-Shell

House made limoncello cocktail sauce with seasonal mignonette 21

Steamed Clams

Fennel, leeks, garlic, white wine lemon broth, roasted garlic toast 17

Beef Carpaccio

Thinly sliced filet, milled hardboiled egg, arugula, lemon aioli, Parmigiano Reggiano 17

Artisan Cheese & Charcuterie Board

Chef's selection of cheeses and meats with seasonal accoutrements 29

Shrimp Cocktail

House made limoncello cocktail sauce 22

Brussels Sprouts with Dates & Blue Cheese

Roasted brussels Sprouts with blue cheese crumble, dates and smoked bacon 16

Burrata Focaccia

Fresh burrata, cherry tomato roasted in Calabrian chili oil, micro basil, vincotto 16

INSALATA

Pear & Fennel Salad

Anjou pears, goat cheese, shaved fennel, arugula, toasted almonds, lemon poppy seed dressing 16

Beet & Watercress Salad

Roasted baby beets, seasonal oranges, watercress, feta, pistachios, mint citrus dressing 16

Gala Apple Salad

Apples, toasted walnut crumb, dates, blue cheese, butter lettuce, sherry vinaigrette 16

Rossa Caesar Salad

Red & green baby romaine, focaccia croutons, shaved Parmigiano Reggiano, Caesar dressing 15

ENTRÉES

Roasted Half Chicken

Roasted half chicken, smoked potatoes, baby carrots, brussels sprouts, poulet au jus **31**

Center Cut Filet Bordelaise

Pomme and parsnip puree, buttered leeks, roasted wild mushrooms, sauce bordelaise **Market Price**

Seared Pork Tenderloin

Sweet potato, sausage crumb, baby spinach, rosemary demi **31**

Braised Short Rib

Hearty red sauce, potato gnocchi, broccoli rabe, parmesan **37**

Crispy Salmon

Lentils, buttered squash, cauliflower florets, pomegranate emulsion **35**

Zuppa di Pesce

Assortment of fresh seafood, Calabrian chilis, squid ink linguini, pomodoro sauce **40**

Shrimp a la Vodka

Sautéed shrimp, roasted peppers, spinach, four cheese tortellini, vodka sauce, pecorino Romano **32**

Scallops with Parsnip Risotto

Seared scallops, parsnip risotto, leeks, roasted mushrooms, hazelnut crumb **36**

Grilled Veal Porterhouse

Porcini mushroom marsala demi, risotto style farro, broccoli rabe **45**

New England Style Cod

Clams, fingerling potatoes, French green beans, speck, roasted mushrooms, chowder sauce **38**

Cavatelli

Cavatelli, Italian sausage, broccoli rabe, ricotta salata **30**

Rigatoni Bolognese

Rigatoni, hearty pomodoro sauce, short rib, fresh burrata **35**

***Consumer Advisory—Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.*

*20% Gratuity added for parties of 6 or more.
Split plate charge \$6⁰⁰.*

Executive Chef Eddie Smaron