



Hartford, CT

starters

- mare caldo** | braised calamari, clams, gulf shrimp, english peas, seafood brodo 13.
veal & ricotta meatballs | tomato ragu, pecorino romano 9.
housemade burrata | monini olive oil, basil, tomato jam 11.
grilled octopus spiedino | chermoula, fingerling potato, peperonata 12.
roasted eggplant parmigiano | walnut pesto, mozzarella, tomato, arugula 10.
arancini | crispy arborio rice balls, soffrito, mozzarella, tomato fondue 7.
broccoli rabe | garlic, calabrian chili, olive oil 8. w/ hot italian sausage 11.
soup of day | server presented 6.

salads

- roasted pepper salad** | eggplant, pine nuts, arugula, garlic aioli, balsamic 9.
kale caesar | hand torn kale, anchovy, parmesan, lemon and garlic crouton 8.
quattro colore | arugula, raddichio, endive, tomato, marinated cherries gorgonzola, lemon vinaigrette 9.
insalata | baby gem, prosciutto, grape tomato, cucumber, carrot, sherry vinaigrette 9.

housemade pastas

GLUTEN FREE PENNE + 3.

- linguini cacio e pepe** | black pepper, reggiano parmigiano broth 16.
fettucine carbonara | pancetta, peas, caramelized onion, pecorino, egg 18.
linguini with clams | littleneck clams, garlic, calabrian chili, lemon, white wine 22.
fettucine bolognese | beef & veal ragu, carrots, tomato, cream, pecorino fonduta 20.
garganelle | prosciutto di parma, english peas, arugula, chicken glace, fresh cream 19.
mushroom linguini | wood roasted mushrooms, english peas, truffle oil, pecorino romano 18.
black linguini | gulf shrimp, jalapeno pesto, basil, salami, bottarga 23.
fusilli melanzana | roasted eggplant, tomato, basil, fresh mozzarella 17.
rigatoni saltimbocca | ground veal, prosciutto di parma, sage, veal glace 21.
shrimp scampi | gulf shrimp, garlic, white wine, lemon, roasted tomato, parsley, capellini pasta 22.
gnocchi pesto | housemade ricotta gnocchi, roasted chicken, walnut pesto, roasted tomato, arugula 20.
orecchiette | spicy pork sausage, broccoli rabe, arrabbiata, calabrian chili 20.
roasted chicken ravioli | housemade ravioli, fontina, arugula, chicken glace 18.
pollo pazzo | hot coconut thai style curry, pulled chicken, farm fresh local vegetable 20.

SALAD & PASTA ADDITIONS | **grilled chicken** 5. | **grilled shrimp** 8. | **grilled hanger steak** 8. | **seared salmon*** 9. | **ricotta meatballs** 5.

specialties

- chicken parmigiano** | fresh mozzarella, basil, marinara, linguini 21.
pan roasted red snapper | fennel acqua pazzo, taggiasca olives, roasted tomato, fingerling potato 23.
10 oz. hanger steak | roasted shallots, fresh whole leaf spinach, roasted mushroom, herb butter 24.
pan seared atlantic salmon* | roasted spaghetti squash, heirloom tomato jam 23.
chicken marsala | pan seared chicken paillard, mushrooms, potato, marsala, veal glace 22.
pork osso buco | braised pork shank, root vegetables, broccoli rabe 22.

sides

- sauteed spinach** | garlic, olive oil 6. **roasted mushrooms** | brown butter, sage 7.
spaghetti squash | garlic, butter 7. **roasted fingerling potatoes** | herbs, garlic, olive oil 6.

wood fired brick oven pizza

GLUTEN FREE PIZZA DOUGH + 6.

- margherita** | pomi tomato, basil, fresh mozzarella, olive oil 12.
barbecued chicken | molasses barbecue, grilled chicken, red onion, aged cheddar 14.
diablo | red pie, pepperoni, hot cherry peppers, mozzarella, basil, fiery olive oil 14.
pie-o-my | red pie, fresh mozzarella, genoa salami, taggiasca olives 14.
wiseguy | red pie, wood roasted sausage, mushrooms, mozzarella 14.
primavera | white pie, grilled zucchini, fava bean, english pea, shaved red onion, goat cheese 14.
verde | gulf white shrimp, basil pesto, wood roasted grape tomatoes, fresh mozzarella 17.
calabrian pig | red pie, housemade ricotta, spicy 'nduja pepperoni, locally sourced honey 14.
hawaiian | red pie, roasted pineapple, jalapeno pesto, mozzarella, prosciutto di parma 17.
featured seasonal pie | server presented m.p.
basic red pie | pomi tomato, mozzarella 10. (toppings additional)
basic white pie | mozzarella, olive oil, sea salt 10. (toppings additional)

for the table

- garlic bread 6.**
 fabled foods baguette, provolone mozzarella, marinara
salumi board 18.
 prosciutto di parma, reggiano, wild boar salumi, mostarda, grissini
crispy brussel sprouts 10.
 vin cotto, sea salt
crispy dayboat calamari 11.
 saffron aioli, peperonata
eggplant fries 9.
 marinara, pecorino romano
pan roasted artichokes 9.
 pecorino, mint, lemon, olive oil
roasted beets 9.
 ricotta salata, pistachio pesto

pizza additions

- onion** 1.
roasted peppers 1.5
bacon 2.
pepperoni 2.
fresh mozzarella 3.
grilled chicken 2.
sausage 2.
prosciutto di parma 5.
olives 1.5
anchovy 2.
ricotta meatball 2.
mushrooms 1.5
shrimp 5.
cherry peppers 1.5
broccoli rabe 2.
spinach 1.