

for the table

garlic bread
brussel sprouts
antipasti misto
calamari fritti

mozzarella, provolone, marinara sauce 6.
roasted brussel sprouts, aged balsamic vinegar, pancetta 9.
prosciutto di Parma, hot coppa, Raggiano Parmigiano, appropriate condiments 18.
shishito pepper, marinara 11.

starters

crispy burrata
meatballs
artichokes
grilled octopus
salt roasted beets
broccoli rabe
zuppa del giorno

handmade burrata, pan fried, slow cooked tomato sauce, marinated basil, evoo 13.
beef, pork, slow cooked, marinara, pecorino romano 9.
pan seared, parmesan panna cotta, limoncello vinaigrette 11.
mashed fingerling potato, chermoula sauce 12.
vin cotto, gorgonzola dolce, pistachio 10.
hot sausage, calabrian chili, garlic, olive oil 11.
server presented MP.

salads

autumn squash salad
brutus
quattro colore
pepper salad

local kale, toasted bread crumb, Coach Farms goat cheese, pickled red onion, roasted garlic dressing 9.
baby gem lettuce, caesar dressing, prosciutto di parma, focaccia, tomato jam 9.
arugula, raddichio, endive, tomato, marinated cherries, gorgonzola, lemon vinaigrette 9.
wild arugula, eggplant, roasted peppers, pine nuts, balsamic vinaigrette 9.

housemade pastas

linguini with clams
fettucine bolognese
mushroom linguini
black linguini
fusilli melanzana
rigatoni saltimbocca
shrimp scampi
gnocchi pesto
orecchiette
roasted chicken ravioli

GLUTEN FREE PENNE + 3.
littleneck clams, garlic, melted leeks, calabrian chili, lemon, white wine 22.
beef & veal ragu, carrots, tomato, cream, pecorino fonduta 20.
wood roasted mushrooms, english peas, truffle oil, pecorino romano 18.
gulf shrimp, jalapeno pesto, basil, salami, bottarga 23.
roasted eggplant, tomato, basil, fresh mozzarella 17.
ground veal, prosciutto di parma, sage, veal glace 21.
gulf shrimp, garlic, white wine, lemon, roasted tomato, parsley, cappelini pasta 22.
housemade ricotta gnocchi, roasted chicken, basil pesto, roasted tomato 20.
spicy pork sausage, broccoli rabe, arrabbiata, calabrian chili 20.
housemade ravioli, chicken glace, argula 18.

specialties

chicken parmigiano
georges bank scallops
veal osso buco
pan seared atlantic salmon
chicken marsala
roasted eggplant parmigiano

fresh mozzarella, basil, marinara, linguini 21.
pan seared scallops, risotto, cavolo nero, pesto 26.
melted root vegetables, tomato fregola 30.
roasted spaghetti squash, tomato jam, pea tendrils 23.
pan seared chicken paillard, mushrooms, fingerling potato, marsala, veal glace 22.
breaded, fresh mozzarella, tomato sugo, basil pesto, linguini 18.

sides

sauteed spinach garlic, olive oil 6.
broccoli rabe hot sausage 7.

cavolo nero braised lacinato kale 7.
roasted fingerling potatoes herbs, garlic, olive oil 6.

wood fired pizza

margherita
barbecued chicken
diablo (aka afanabola!)
hawaiian
wiseguy
autumn
green genie
calabrian pig
dirty bird

GLUTEN FREE PIZZA DOUGH + 6.
pomi tomato, basil, fresh mozzarella, olive oil 12.
molasses barbecue, grilled chicken, red onion, aged vermont cheddar 14.
red pie, pepperoni, hot cherry peppers, mozzarella, basil, fiery olive oil 14.
red pie, roasted pineapple, jalapeno pesto, mozzarella, prosciutto di parma 16.
red pie, wood roasted sausage, mushrooms, mozzarella 14.
butternut squash, brussel sprouts, pancetta, mozzarella 15.
white pie, pesto, zucchini, arugula, green goddess dressing 15.
red pie, housemade ricotta, spicy 'nduja pepperoni, Mike's hot honey 16.
white pie, pulled chicken, pickled peppers, romaine, hot sauce, bleu cheese 15.

create your own

red pie pomi tomato, mozzarella 10.

white pie mozzarella, olive oil, sea salt 10.

onion 1.

fresh mozzarella 3.

olives 1.5

shrimp 5.

roasted peppers 1.5

grilled chicken 2.

anchovy 2.

cherry peppers 1.5

bacon 2.

sausage 2

meatball 2.

broccoli rabe 2.

pepperoni 2.

prosciutto di parma 5.

mushrooms 1.5

spinach 1.