

Hartford, CT

starters

- veal & ricotta meatballs** | tomato ragu, pecorino romano 9.
housemade burrata | monini olive oil, basil, tomato jam 11.
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.
panzanella | tuscan bread, sopressata, kalamata olives, tomato, cucumber, arugula,
 raddichio, red onion, red wine vinaigrette 10.
insalata | baby gem, prosciutto, grape tomato, cucumber, carrot, sherry vinaigrette 9.

SALAD ADDITIONS | **chicken** 5. | **shrimp** 8. | **hanger steak*** 8. | **salmon*** 9. | **ricotta meatballs** 5.

housemade pastas

GLUTEN FREE PENNE + 3.

- linguini cacio e pepe** | black pepper, reggiano parmigiano broth 14.
fettucine carbonara | pancetta, peas, caramelized onion, pecorino, egg 16.
linguini with clams | littleneck clams, garlic, calabrian chili, lemon, white wine 18.
fettucine bolognese | beef & veal ragu, carrots, tomato, cream, pecorino fonduta 17.
garganelle | prosciutto di parma, english peas, arugula, chicken glace, fresh cream 17.
mushroom linguini | wood roasted mushrooms, english peas, truffle oil, pecorino romano 16.
black linguini | gulf shrimp, jalapeno pesto, basil, salami, bottarga 20.
fusilli melanzana | roasted eggplant, tomato, basil, fresh mozzarella 15.
rigatoni saltimbocca | ground veal, prosciutto di parma, sage, veal glace 18.
shrimp scampi | gulf shrimp, garlic, white wine, lemon, roasted tomato, parsley, capellini pasta 18.
gnocchi pesto | housemade ricotta gnocchi, roasted chicken, walnut pesto, roasted tomato, arugula 18.
orecchiette | spicy pork sausage, broccoli rabe, arrabbiata, calabrian chili 17.
roasted chicken ravioli | housemade ravioli, fontina, arugula, chicken glace 16.
pollo pazzo | hot coconut thai style curry, pulled chicken, farm fresh local vegetable 18.

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

sandwiches | paninis

GLUTEN FREE FLAT BREAD + 4.

- meatball sub** | veal and ricotta meatballs, tomato sugo, provolone, pecorino romano 12.
italian combo | prosciutto di parma, sopressata, pepperoni, provolone, cherry peppers 13.
verdure | roasted eggplant, wood fired peppers, tomato, imposata ricotta 13.
chicken pesto | grilled chicken, basil pesto, grilled onion, roasted tomato, fontina 14.
cheesesteak | shaved top round of beef, provolone cheese, caramelized onion 15.
prosciutto cotto | shaved pit ham, swiss cheese, arugula, dijonaise dressing 14.

ALL SANDWICHES AND PANINIS SERVED WITH AN ARUGULA SALAD

specialties

- chicken parmigiano** | fresh mozzarella, basil, marinara, linguini 17.
pan seared atlantic salmon* | roasted spaghetti squash, heirloom tomato jam 18.
shrimp picatta | pan seared gulf coast shrimp, lemon, capers, white wine, fingerling potato, spinach 18.
chicken marsala | pan seared chicken paillard, mushrooms, potato, marsala, veal glace 18.

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 italian 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.