

PER LA TAVOLA / FOR THE TABLE

Salumi Board

Chef's choice of four select Italian aged, dried and spiced meats served with marinated olives 32

Cheese Board

Chef's choice of four gourmet cheeses, served with marinated olives, grape marmalade, taralli rosemary crackers 32

PIATTINI / SMALL PLATES

Local Snapper Crudo*

Pickled shallot, fresno pepper, roasted grapes, red grape vinaigrette 24

Beef Tartare*

Soleggiati tomato, garlic, oregano & Taaggiasca olives 24

Caramelized Brussel Sprouts

House made fennel sausage 18

Sicilian Meatballs

Mamma's pomodoro, pine nut, currant & pecorino 22

Warm Artisan Bread

Sicilian eggplant caponata 5

ANTIPASTI / APPETIZERS

Arancini

Fontina, saffron & prosciutto di parma 24

Prosciutto di Parma and Melon

Crostino, Italian butter & sea salt 26

Wood Charred Octopus

Nerello rice, romesco, chorizo & marcona almond 26

Burrata di Caserta

Heirloom tomato tartare, fennel pollen, sweet basil 25

Vitello Tonatto

Baby watercress, red onion, caper berries, parmigiano hazelnut 26

PIATTI PRINCIPALI / ENTREE

Roasted Chicken

Roasted Potato, escarole, cipollini, sage & salsa verde 36

Heritage Berkshire Pork Chop

Roasted root veggies, potato puree, cherry gastrique, scallions 38

Faroe Island Salmon*

Spice dry rubbed acorn squash, green lentils, pearl onion agrodolce 38

Local Snapper

Potato mousseline, charred broccolini, caviar beurre blanc, chive oil & dill 52

Wagyu NY Strip Steak*

Nonna's potato, black garlic, shishito, scallions, black truffle jus 58

Pan Sautéed Veal Chop

Tonnato sauce, arugula, tomato, Castelvetrano olives, soft herbs 68

Pistachio Crusted Tuna

Sunchoke crema, roasted cauliflower, scallion, pickled mushroom 48

PASTA

ALL PASTA PRODUCTION MADE IN HOUSE
GF PASTA AVAILABLE \$4

Bucatini Cacio e Pepe

Sheep cheese & cracked black pepper 26

Garganelli

Braised lamb neck sugo, fennel pollen & sheep cheese 30

Seafood Risotto

Tuna, snapper, prawns, zucchini puree, uni butter, tomato fennel cream 36

Agnolotti del Plin

Red wine braised wagyu beef, caramelized onion, robiola cream 34

Lobster Ravioli

Nova Scotia lobster, burrata, pizzutello tomato, calabrian chili, basil 38

Orecchiette

Fennel sausage, broccolini pesto, anchovy, sundried tomato, pecorino 30

CONTORNI / SIDES

ALL SIDES 14

Roasted Fingerling Potatoes

rosemary, garlic, chili flake, parmigiano

Sautéed Broccolini

garlic, calabrian chili

Roasted Forest Mushrooms

PIZZA / WOOD FIRED

My Michelle

Pepperoni, shishito peppers, house made milk ricotta, fire onion and local honey 24

The Jabroni

House made fennel sausage, pepperoni, black olive, pepperoncini & oregano 24

The Modena

Housemade pancetta, milk ricotta, brussel sprout leaves & garlic chips 24

The Classico

Tomato, mozzarella, basil & olive oil 20

Truffle

Forest mushrooms, fontina, mozzarella, prosciutto, black truffles, garlic butter 36

INSALATA / SALAD

Mista

Local greens, manchego, radish, carrot, asparagus, red onion & lemon 18

Caesar

Little gem, pancetta, black garlic, anchovy & foccacia crouton 18

Roasted Beet Salad

Watercress, goat cheese, carrot vinaigrette, saba, pistachio 18

Roasted Squash

Spinach & frisee, balsamic, pomegranate, ricotta salata, guanciale 22



WINE, BEER & COCKTAILS

BOLLICINE

Prosecco

Torresella Extra Dry, Veneto 14

Prosecco Rose

Zardetto Extra Dry, Veneto 14

Crémant de Bourgogne

Tulia, France 15

Nuragus Brut*

Argiolas, Sardinia 15

Moscato D'Asti

Bersano, Piemonte 15

BIANCHI

Pinot Grigio

Gaierhof, Trentino 13

Greco di Tufo*

Claudio Quarta, Campania 14

Verdicchio Castelli di Jesi

Pievalta, Marche 15

Arneis*

Terre del Barolo, Piemonte 13

Sauvignon Blanc

Volpe Pasini, Friuli 14

Chardonnay

Route Stock, Napa Valley 15

ROSSO

Chianti Classico

Castello Bossi, Toscana 16

Super Tuscan

Tua Rita Rosso Dei Norti, Tuscany 15

Nero d'Avola

Marabino, Sicilia 12

Montepulciano d'Abruzzo

Ciavolich, Abruzzo 14

Valpolicella Classico Ripasso

Zenato, Veneto 18

Nebbiolo

Damilano "Marghe", Piemonte 19

Pinot Noir

Martin Ray, Sonoma Coast 15

Pinot Noir

Tulia, Bourgogne, France 20

Cabernet Sauvignon

Chasing Rain, Red Mountain Washington 18

Grenache/Syrah

Tulia, Cote du Rhone, France 15

ROSATO E ROSE

Rosato*

Jacopo, Biondi Santi 'Jet', Toscana 16

Rosé

The French Brasserie, Provence 14

COCKTAILS

The Gladiator

Russell Bourbon, Aperoll, Cynar, Honey
Orange Bitter 18

Hotline Bling

Brugal rum, Campari, Pineapple, juice,
strawberry puree, Demerara, lime 18

Caprese Me

Aspen vodka, white balsamic, lemon, aperol,
strawberry, basil 18

Count of Montenegro

Flecha Azul, Aperol, Ancho Reyes,
Montenegro, Lime Juice 18

You're My Butterfly Sugar Baby

No.3 Gin, Butterfly Honey, Suze, Lemon
Juice, Centrum Herbis 18

Bulliet Proof

Bulliet Bourbon, Ginger Liquor,
Passionfruit, grapefruit juice, lemon 18

Smoke & Miracles

Repo Tequila, Mezcal, Aperol,
Passionfruit, Grapefruit, Juice, Lemon 18

I Ain't 'Fraid of No Ghost

Ghost Tequila, Grey Whale Gin, Lemon,
St. Germain, Honey, Chile 18

Hang Em High

Sazerac Rye, Amaro Nonino, B&B
Apricot Liquor 18

BEER

Peroni Nastro Azzurro

Rome, Italia 8

Moretti Pale Lager

Friuli, Italia 8

Modelo Oro

Nava, Mexico 7

Allagash White

Portland, ME 8

LaBelle Beekeeper Honey Brown Ale

LaBelle, FL 8

Green Bench Sunshine City IPA

St. Petersburg, FL 8

Goose Island Hazy Beer Hug IPA "NEIPA"

Chicago, IL 8

Founders All Day IPA "WCUPA"

Grand Rapids, MI 8

Miller Lite

Milwaukee, WI 7

Stella Artois Liberte NA

Leuven, Belgium 7

