



PIATTINI / SMALL PLATES

Shrimp Aguachile

Lime, guajillo, fresno pepper, avocado, red onion, cilantro, crispy wonton 24

Beef Tartare*

Soleggiati tomato, garlic, oregano, taggiasca olives 24

Caramelized Brussels 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

Crispy Green Beans

Cacio e pepe crema, truffle honey 18

Prosciutto di Parma and Melon

Crostino, Italian butter, sea salt 26

Wood Charred Octopus

Nerello rice, romesco, chorizo, marcona almond 26

Burrata & Stonefruit

Heirloom tomato, pistachio, basil oil 25

Fried Calamari

Simple tomato sauce, pecorino, basil 24

PIATTI PRINCIPALI / ENTREE

Half Chicken Diavolo

Local corn, roasted cambray onions, nardello peppers, romesco posado 36

Heritage Berkshire Pork Chop

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

Wood Grilled Swordfish

Umbrian lentils, honey crisp apple, smoked pancetta 42

Mediterranean Branzino

Baby green beans, heirloom potatoes, brown butter, almonds 52

Wagyu NY Strip Steak*

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

Veal Rib Chop Alla Marsala

Summer mushrooms, pearl onions, agrodolce, rosemary, broccolini 68

Farro Island Salmon*

Puffed farro, sweet pickled peppers, cucumber, feta cheese, lemon yogurt, chili oil 38

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

Saffron butter, n'duja sausage, tomato, garlic, shallot, ricotta salata, parsley 38

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

Rigatoni

Vodka sauce, burrata, crispy prosciutto, basil 28

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

Wicked Garden

Zucchini, eggplant, asparagus, ricotta, pine nuts 24

The Classico

Tomato, mozzarella, basil, olive oil 20

Truffle

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

CONTORNI / SIDES

ALL SIDES 14

Roasted Fingerling Potatoes

Rosemary, garlic, chili flake, parmigiano

Sautéed Broccolini

Garlic, calabrian chili

Farro Salad

Pickled peppers, red onions, tomato, cucumber, feta cheese, lemon yogurt, chili oil

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

Local Melon Salad

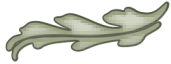
Tangerine, pickled fresno, feta cheese, aromatic herbs, yuzu vinaigrette, sunflower & pumpkin seeds 18

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CHEESE+SALUMI, LOCAL FARM FRESH PRODUCE, WOOD FIRED PIZZA. *Undercooked fish, shellfish, oysters, eggs or meat increase the risk of food-borne illness. 20% gratuity will be added to parties of five or more. Every effort will be made to accommodate food allergies. Should we be unable to do so, we apologize in advance.

WINE, BEER & COCKTAILS



BOLLICINE

Prosecco

Toresella 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

Vermentino

Casa Gaeta, Tuscany 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 Notri, Toscana 15

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

ROSATO E ROSE

Rosato*

Jacopo, Biond i Santi 'Jet', Toscana 16

Rosé

The French Brasserie, Provence 14

***CHEF & SOMMELIER FAVORITES**

COCKTAILS

The Gladiator

Russell's Bourbon, Aperol, Cynar, Honey, Orange Bitter 18

Desert Peach

Mezcal, Aperol, Maraschino, Peach, Lime 18

Caprese Me

Aspen Vodka, White Balsamic, Lemon, Aperol, Strawberry, Basil 18

Welcome to Pear-adise

No. 3 Gin, Poli Miele, Pear, Lemon 18

The Tuscan Garden

Winestillery Gin, Strawberry, Lemon Montenegro, Tulia Olive Oil, Basil 18

The Spice is Right

Flecha Azul Repo Tequila, Amaretto Lemon, Honey, Tulia Olive Oil, Chili 18

When Life Gives You Limoncello

Aspen Vodka, Limoncello, Dry Curacao, St. Germain, Limonata, Tonic 18

Buona Sera

Diplomatico Reserve, Borghetti, Fernet Menta, Elote Corn Licor, Espresso 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

