

## ANTIPASTI

Warm Marinated Olives *orange zest, garlic, cumin* 7

Whipped Ricotta *current & date salad, pistachio, silan honey, grilled focaccia* 15

Crispy Artichoke Hearts *chili flakes, lemon basil aioli* 14

Burrata *grilled peaches, pistachios, pickled red onion, prosciutto di parma, aged balsamic* 23

Salumi Board *marinated mozzarella, goat cheese stuffed peppadew, giardiniera, accompaniments* 15

\*Local Oysters on the 1/2 Shell *six oysters, fresh horseradish, cocktail sauce, citrus mignonette* MKT

\*Tuna Crudo *cucumber salsa, romesco, blood orange, red onion, coriander* 23

Maine Mussels *white wine, blistered tomato, garlic, chili flake, grilled focaccia* 20

Prime Meatballs *creamy polenta, pomodoro, parmesan, basil* 20

Calamari *fried with fennel, cherry peppers & lemon, spicy remoulade* 18

## INSALATA

Little Gem Caesar *little gem lettuce, house caesar, parmesan, white anchovy, crostini* 17

Shaved Beets *baby arugula, herbed goat cheese croquette, pickled onion, capers, vincotto* 23

Simple Greens *local lettuces, vine ripened tomato, sliced cucumber, red onion, sherry vinaigrette* 16

## FLATBREAD PIZZA

Margherita *mozzarella di bufala, blistered tomatoes, basil* 17  
*add pepperoni +3*

Sausage & Ricotta *sweet italian sausage, rapini, tomato, ricotta, cherry pepper* 19

Mushroom *local mushrooms, roasted garlic, taleggio, aged balsamic* 18

## PASTA

Rigatoni Bolognese *homemade with beef, veal and pork, parmesan* 30

Linguine Vongole *cape cod "gem" clams, white wine, lemon, garlic, chili flakes* 36

Gnocchi *sundried tomato pesto, baby kale, spinach, ricotta salata, spiced marcona almonds* 27

Bucatini *shrimp, pancetta, roasted cherry tomato, pecorino, lemon zest* 35

## SECONDI

Roasted Organic Chicken *roasted cipollini, confit fingerling potato, chicken demi-glace* 32

Bone-In Pork Milanese *beeler pork, blood orange mostarda, marinated mushroom, shaved fennel, baby arugula, parmesan* 30

Pan Roasted Salmon *corn, fava bean, fennel & red bell pepper succotash, favetta, pistachio* 36

Truffle Polenta *roasted wild mushrooms, fava beans, cauliflower, pearl onions, baby carrots, fennel, parmesan* 26

Filet Mignon 8 oz *herb roasted vegetables, garlic basil pistou, aged balsamic demi-glace, crispy shallots* 49

Grilled Whole Branzino *salmoriglio, fennel, lemon* 48

## CONTORNO

Creamy Polenta	9	Confit Fingerling Potato	9
Parmesan Garlic French Fries	12	Roasted Baby Carrots	6
Roasted Cauliflower	7	Grilled Broccoli Rabe	8