

## ANTIPASTI

<b>MY MOTHER'S CHIPS</b> crispy eggplant and zucchini, house-made tzatziki	20
<b>SHISHITO PEPPERS</b> blistered peppers, sherry vinegar, shaved parmesan, pugliese bread	16
<b>FRITO MISTO</b> fried shrimp, scallops, calamari, artichoke hearts, calabrian chili aioli	25
<b>POLPETTI</b> veal, beef, and pork meatballs, parmesan, plum tomato sauce, stracciatella	18
<b>HOUSE MADE RICOTTA</b> whipped with honey, with toasted filone bread	12
<b>POLPO*</b> charred octopus, santorini fava puree, red onion, capers, cabernet vinaigrette, sea salt	24
<b>MUSSELS</b> plum tomatoes, sweet roasted garlic, calabrian chili flakes, grilled crostini	20
<b>BURRATA*</b> wine poached pears, prosciutto, Italian greens, pistachios, evoo, balsamic glaze	19
<b>CALAMARI FRITTI</b> point judith calamari, charred lemon aioli, spicy marinara	21
<b>VR HUMMUS PLATE</b> tzatziki, chickpea purée, taramasalata salmon spread, eggplant caponata, tomato, olives, arugula, pita	24
<b>LENTIL SOUP</b>	5/8
<b>SOUP OF THE DAY</b>	MP

### CHARCUTERIE BOARD

32 sm/59 lg

prosciutto di parma, hot soppressata, mortadella, dry Italian sausage, salami, assorted import & domestic cheeses, fig jam, breadsticks, grapes, olives, artichoke hearts.

## INSALATE little leaf farm

<b>DELLA CASA*</b> mixed greens, roasted peppers, grape tomatoes, radishes, grilled red onions, grana padana, chianti vinaigrette	ind/family 16/37
<b>APPLE*</b> mixed greens, granny smith apples, gorgonzola, caramelized walnuts, dried cranberries, white balsamic	18/46
<b>CAESAR</b> chopped romaine hearts, garlic-thyme croutons, parmigiana, classic caesar dressing	16/43
<b>MEDITERRANEAN SALAD*</b> romaine lettuce, dill, scallions, barrel-aged feta cheese, lemon vinaigrette	17/43
<b>TOSCANA*</b> mixed greens, mozzarella, olives, grape tomatoes, artichokes, roasted peppers, polenta croutons, white balsamic	17/45
<b>ROASTED BEET*</b> oranges, barrel-aged feta cheese, crushed pistachios, scallions, evoo-balsamic dressing	18/47
<b>ITALIAN CHOPPED SALAD*</b> romaine, cucumber, tomatoes, sopressata, mozzarella, chickpeas, red onions, pepperoncini, olives, italian seasoning, red wine vinaigrette	19/45

### Add To Any Salad

wild jumbo shrimp 16/38	meatball 4oz +5	freebird grilled chicken +9/20,
grilled organic salmon 15/34	black angus ny steak 8oz +19	blackened or breaded +10/23

## BRICK OVEN PIZZA

gluten free tapioca brown rice dough available +3

<b>MARGHERITA</b> fresh mozzarella, marinara, basil, parmigiano reggiano	21	<b>PARMA</b> fresh mozzarella, prosciutto di parma, arugula, parmigiano reggiano, marinara	27
<b>SALSICCIA</b> broccolini, sausage, stracciatella, mozzarella, herb oil	26	<b>QUATTRO FORMAGGI</b> fresh mozzarella, gorgonzola, grana padano, ricotta, herb oil	26
<b>FICO</b> gorgonzola, golden figs, speck, mozzarella, herb oil	26	<b>VERDURETTA</b> fresh mozzarella, eggplant, artichoke, roasted peppers, marinara	26
<b>VONGOLE BIANCA</b> freshly-shucked new england littleneck clams, fresh garlic, basil, oregano, evoo, parmigiano reggiano	28	<b>LA BUFALINA</b> artisanal burrata cheese, basil-pinenut pesto, slow roasted tomatoes, parmesan	26

## BUILD YOUR OWN small 14" - 14 • large 17" - 19 • 20 white pie (ricotta or mozzarella)

one item on half pizza +1 each - one item on whole pizza +2 each

spinach fire roasted peppers • mushrooms • onions • kalamata olives • extra mozzarella • nodine's sausage • meatballs • chicken • eggplant • pepperoni • bacon • extra tomato sauce

fresh garlic +1 • broccoli rabe +3 - prosciutto di parma +3.75



## BUTCHER SHOP

<b>8 OZ. CENTER-CUT FILET MIGNON*</b> <i>fresh certified angus beef</i>	m/p
<b>16 OZ. RIBEYE*</b> <i>prime</i>	m/p
<b>16 OZ. NEW YORK STRIP*</b> <i>prime</i>	m/p
all served with golden potato puree, roasted brussels sprouts, cabernet demi-glace, beef tallow garlic butter	

<b>16 OZ. VEAL CHOP BONE-IN MILANESE</b> herb breaded, fried in butter and greek evoo, topped with italian greens, marinated peppers, grana padano, lemon, and capers	47
<b>GRILLED LAMB CHOPS*</b> cauliflower puree, garlic roasted potatoes, French beans, cabernet demi-glace	49
<b>16 OZ. BERKSHIRE PORK CHOP*</b> herb creamy polenta, French beans, cherry bordelaise	38

## FROM THE SEA



<b>WILD COLOSSAL JUMBO SHRIMP*</b> marinated & grilled, head on shrimp, roasted brussel sprouts with a white wine lemon caper butter sauce	58
<b>SALMON, ORGANIC FAROE ISLAND*</b> skin on, sweet potato confit, winter kale, roasted cauliflower, preserved meyer lemon buerre blanc	34
<b>CACCIUCCO*</b> colossal prawn, sea scallops, countneck clams, pei mussels, calamari, octopus, white fish, tomato broth	46
<b>LINGUINI ALLE VONGOLE</b> steamed littlenecks, minced clams, roasted fennel, butter, garlic white wine sauce, fresh herbs	33
<b>CALAMARI FRA DIAVOLO</b> Point judith calamari, squid ink linguine, garlic plum tomato sauce, calabrian chili	33
<b>GULF SHRIMP FRA DIAVOLO</b> white wine, garlic, plum tomato sauce, linguine, fresh herbs	34

## FROM THE LAND

ind/family

*all pasta dishes are available with le veneziane imported gluten-free organic corn pasta for +5*

<b>ORGANIC FREEBIRD CHICKEN MARSALA</b> freebird, boneless chicken breast, golden potato purée, baby spinach, marsala mushroom sauce	28/69
<b>BELL &amp; EVANS ORGANIC CHICKEN*</b> roasted half chicken, golden potato purée, charred broccoli, pan jus	32
<b>CLASSIC PARMIGIANA</b> herb breaded, pan fried in butter and greek evoo, topped with marinara, fresh mozzarella, spaghetti, basil-herb breading	
freebird chicken	28/69
eggplant	25/57
bone-in veal chop	47
<b>LINGUINI CARBONARA</b> fiorucci pancetta, peas, soft onions, whipped egg yolks, grana padano sauce	27/62
<b>ORECCHIETTE E SALSICCIA</b> sweet italian sausage, broccoli rabe, cannellini beans, aglio e olio	27/62
<b>PENNE AL FORNO</b> sweet italian sausage, garlic, tomato cream sauce, mozzarella, grana padano	27
<b>PENNE VODKA</b> marinara, cream, shallots, sun-dried tomatoes, finished with vodka	26/62
<b>PACCHERI BOLOGNESE</b> hearty meat sauce, whipped ricotta	29/77
<b>SHORT RIB CAMPANELLE</b> slow braised, seacoast mushrooms, spinach, cabernet au-jus, ricotta salata	34

## SIDES

potato puree* 7	charred brussels sprouts* 7	French beans* 7
garlic roasted potatoes* 7	charred broccoli* 7	Greek olives* 5

\*Gluten Free items

\*These items are cooked to order. Thoroughly cooking meats, poultry, seafood, shellfish, and eggs reduces the risk of foodborne illness. Consuming raw, cooked to order, or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your servers if anyone in your party has a dietary restriction. We pride ourselves on using locally sourced ingredients in all of our dishes, some menu items are subject to change due to availability and seasonality.