

ANTIPASTI

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

*DELLA CASA mixed greens, roasted peppers, grape tomatoes, radishes, grilled red onions, grana padana, chianti vinaigrette	16/37
*APPLE mixed greens, granny smith apples, gorgonzola, caramelized walnuts, craisins, white balsamic	17/45
CAESAR chopped romaine hearts, garlic-thyme croutons, parmigiana, classic caesar dressing	16/43
*MEDITERRANEAN SALAD romaine lettuce, dill, scallions, barrel-aged feta cheese, lemon vinaigrette	17/43
TOSCANA mixed greens, ciliegine mozzarella, olives, grape tomatoes, artichokes, roasted peppers, polenta croutons, white balsamic	17/45
*CLASSIC ARUGULA wild arugula, 24 month aged shaved parmigiano reggiano, fresh lemon juice, evoo, black pepper	17/45
*ITALIAN CHOPPED SALAD romaine, cucumber, tomatoes, sopressata, mozzarella, chickpeas, 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 skin-on 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

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

BUILD YOUR OWN small 14" - 18" • large 17" - 21"

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

*8 OZ. CENTER-CUT FILET MIGNON <i>fresh certified angus beef</i>	m/p
*16 OZ. RIBEYE <i>prime</i>	m/p
*16 OZ. NEW YORK STRIP <i>prime</i>	m/p
all served with golden potato puree, grilled asparagus, cabernet demi-glace	
16 OZ. VEAL CHOP BONE-IN MILANESE	47
herb breaded, fried in butter and greek evoo, topped with italian greens, marinated peppers, grana padano, lemon, and capers	
*GRILLED LAMB CHOPS	49
herb marinated, tuscan crispy potatoes, french beans, salsa verde	
16 OZ. BERKSHIRE PORK CHOP	38
herb creamy polenta, french beans, cherry bordelaise	

FROM THE SEA



*WILD COLOSSAL JUMBO SHRIMP marinated & grilled, head on shrimp, grilled asparagus, white wine lemon caper butter sauce	58
*SALMON, ORGANIC FAROE ISLAND skin on, cauliflower puree, roasted baby carrots, asparagus, kale, meyer lemon buerre blanc	34
*CACCIUCCO colossal prawn, sea scallops, countneck clams, pei mussels, calamari, octopus, white fish, tomato broth	46
LINGUINI ALE VONGOLE steamed little necks, minced clams, roasted fennel, butter, garlic white wine sauce, fresh herbs	33
CALAMARI FRA DIAVOLO point judith calamari, squid ink linguine, garlic, plum tomato sauce, calabrian chili	33
GULF SHRIMP FRA DIAVOLO 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

ORGANIC FREEBIRD CHICKEN MARSALA freebird, boneless chicken breast, golden potato purée, baby spinach, marsala-mushroom sauce	28/69
BELL & EVANS ORGANIC CHICKEN roasted half chicken, golden potato purée, charred broccoli, pan jus	32
CLASSIC PARMIGIANA 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
LINGUINI CARBONARA fiurucci pancetta, peas, soft onions, whipped egg yolks, grana padano sauce	27/62
ORECCHIETTE E SALSICCIA sweet italian sausage, broccoli rabe, cannellini beans, aglio e olio	27/62
PENNE AL FORNO sweet italian sausage, garlic, tomato cream sauce, mozzarella, grana padano	27
PENNE ALA VODKA marinara, cream, sundried tomatoes, shallots, finished with vodka	26/62
RIGATONI BOLOGNESE hearty meat sauce, whipped ricotta	29/77

SIDES

potato puree* 7	grilled asparagus* 7	french beans* 7
crispy tuscan potatoes* 7	charred broccoli* 7	greek olives* 5
roasted baby carrots* 7		

*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.