ANTIPASTI

MY MOTHER'S CHIPS 20
crispy eggplant and zucchini, cucumber-yogurt dip

SHISHITO PEPPERS 16
blistered peppers, sherry vinegar, shaved parmesan, pugliese bread

FRITO MISTO 25
fried shrimp, scallops, calamari, artichoke hearts, calabrian chili aioli

POLPETTI 18
veal, beef, and pork meatballs, parmesan, plum tomato sauce, stracciatella

HOUSE MADE RICOTTA 12
whipped with honey, with toasted filone bread

***POLPO** 24
charred octopus, santorini fava puree, red onion, capers, cabernet vinaigrette, sea salt

MUSSELS 20
plum tomatoes, sweet roasted garlic, calabrian chili flakes, grilled crostini

***BURRATA** 19
organic caramelized delicata squash, arugula, toasted pumpkin seeds, balsamic glaze

CALAMARI FRITTI 21
point judith calamari, charred lemon aioli, spicy marinara

VR GREEK SPREADS 24
tzatziki, chickpea purée, taramasalata salmon spread, melitzanosalata eggplant dip, tomato, olives, arugula, pita

***LENTIL SOUP** 5/8

SOUP OF THE DAY MP

CHARCUTERIE 32 sm/59 lg
prosciutto di parma, sweet soppressata, mortadella, dry italian sausage, hot capocollo, assorted import & domestic cheeses, fig jam, breadsticks, grapes, olives, artichoke hearts

INSALATE *little leaf farm*

ind/family

***DELLA CASA** 16/37
mixed greens, roasted peppers, grape tomatoes, radishes, grilled red onions, grana padana, chianti vinaigrette

***APPLE** 17/45
mixed greens, granny smith apples, gorgonzola, caramelized walnuts, craisins, white balsamic

CAESAR 16/43
chopped romaine hearts, garlic-thyme croutons, parmigiano, classic caesar dressing

***MEDITERRANEAN SALAD** 17/43
romaine lettuce, dill, scallions, barrel-aged feta cheese, lemon vinaigrette

TOSCANA 17/45
mixed greens, mozzarella, olives, grape tomatoes, artichokes, roasted peppers, polenta croutons, white balsamic

***CLASSIC ARUGULA** 17/45
wild arugula, 24 month aged shaved parmigiano reggiano, fresh lemon juice, evoo, black pepper

***ITALIAN CHOPPED SALAD** 19/45
romaine, cucumber, tomatoes, sopressata, mozzarella, chickpeas, pepperoncini, olives, italian seasoning, red wine vinaigrette

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 21
fresh mozzarella, marinara, basil, parmigiano reggiano

SALSICCIA 26
broccolini, sausage, stracciatella, mozzarella, herb oil

FICO 26
gorgonzola, golden figs, speck, mozzarella, herb oil

VONGOLE BIANCA 28
freshly-shucked new england littleneck clams, fresh garlic, basil, oregano, evoo, parmigiano reggiano

PARMA 27
fresh mozzarella, prosciutto di parma, arugula, parmigiano reggiano, marinara

QUATTRO FORMAGGI 26
fresh mozzarella, gorgonzola, grana padano, ricotta, herb oil

VERDURETTA 26
fresh mozzarella, eggplant, artichoke, roasted peppers, marinara

LA BUFALINA 26
artisanal burrata cheese, basil-pinenut pesto, slow roasted tomatoes, parmesan

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** *fresh certified angus beef* *m/p*

***16 OZ. RIBEYE** *prime* *m/p*

***16 OZ. NEW YORK STRIP** *prime* *m/p*

all served with golden potato puree, roasted wild mushrooms, white pearl onion, 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, parmesan crispy fingerling potatoes, french beans, pistachio salsa

***16 OZ. BERKSHIRE PORK CHOP** 38
herb creamy polenta, wild mushrooms, broccoli rabe, cherry bordelaise

FROM THE SEA

***WILD COLOSSAL JUMBO SHRIMP** 58
marinated & grilled, head on shrimp, french beans, white wine lemon caper butter sauce

***SALMON** *(organic faroe island)* 34
skin on, confit butternut squash, beluga lentils, mirepoix, wild mushrooms, sage brown butter sauce

***CACCIUCCO** 46
colossal prawn, sea scallops, countneck clams, pei mussels, calamari, octopus, white fish, tomato broth

LINGUINI ALE VONGOLE 33
steamed little necks, minced clams, roasted fennel, butter, garlic white wine sauce, fresh herbs

CALAMARI FRA DIAVOLO 33
point judith calamari, squid ink tonnarelli, garlic, plum tomato sauce, calabrian chili

GULF SHRIMP FRA DIAVOLO 34
white wine, garlic, plum tomato sauce, linguine, fresh herbs

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 28/69
freebird, boneless chicken breast, golden potato purée, baby spinach, marsala-mushroom sauce

***BELL & EVANS ORGANIC CHICKEN** 32
roasted half chicken, golden potato purée, hericot verts, pan jus

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 27/62
fiorucci pancetta, peas, soft onions, whipped egg yolks, grana padano sauce

ORECCHIETTE E SALSICCIA 27/62
sweet italian sausage, broccoli rabe, cannellini beans, aglio e olio

PASTA ALLA NORMA *(vegan)* 25
roasted local eggplant, pomodoro sauce, basil, evoo, vegan feta cheese, campanelle

RIGATONI AL FORNO 27
sweet italian sausage, garlic, tomato cream sauce, basil, mozzarella, grana padano

PENNE ALA VODKA 26/62
marinara, cream, sundried tomatoes, shallots, finished with vodka

RIGATONI BOLOGNESE 29/77
hearty meat sauce, whipped ricotta

SIDES

*potato puree 8	*broccoli 8	*french beans 8
parmesan fingerling potatoes 8	*wild mushrooms 8	*sauteed spinach 8

*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.

September 2026