

****Menu Changes Daily****

Antipasti

- Lamb Gnocchi
Barolo-braised lamb with hand-rolled mint gnocchi and fresh cucumber yogurt, 14
- Mushroom Carpaccio
Marinated king oyster mushroom, sliced with summer truffle and shaved *Parmigiano*, 13
- Meatballs
Veal *polpetti* baked in a cast iron skillet with
toasted *fregola* pasta and a sweet red pepper coulis, 14
- Radish Salad
Sliced Verrill Farm "cabernet" radishes with zesty lemon oil and summer greens, 12
- Melon & Prosciutto
A duet of ripe summer melons—honeydew and cantaloupe—wrapped with paper-thin
Parma prosciutto, and glazed with aged balsamic from Modena, 14
- Sea Scallops
Sweet diver-quality Maine sea scallops, pan-seared,
with a blood orange glaze and poached fennel, 15
- Oysters
Six Cape Breton, New Brunswick oysters, baked, with a *Prosecco* zabaglione, 16
- Mozzarella di Bufala
Fresh buffalo mozzarella from a small family farm near Naples, Italy
-- with peeled cherry tomatoes, black pepper and extra virgin oil, 16
- Bibb
Crisp bibb lettuce wedge with our signature lemon pistachio vinaigrette, 10
- Mesclun
Spring field mix with sliced pear, toasted almonds and tarragon vinaigrette, 11

Principali

- Halibut
Line-caught East Coast halibut, pan-seared,
with Oregon morels, fresh herb salsa verde, and creamy parsnips, 32
- Tuna
Our signature grilled yellow-fin tuna, *puttanesca*-style over homemade
squid-ink linguini with tomato, olives, capers and fresh anchovy, 30
- Chicken
Oven-braised whole spring chicken with baby Brussels sprouts,
Myer lemon, green olives, and black lentils, 26
- Clam & Crab Pasta
Fresh Maine *peekytoe* crabmeat over homemade *maccheroni alla chitarra*
-- with Cape Cod countnecks, toasted pine nuts, and English peas, 29
- Duck & Venison
Slow-roasted Long Island duck leg with homemade venison sausage,
over a crispy *Abruzzese* saffron polenta, 28
- Lobster Pasta
Silky pasta *agnolotti* filled with fresh Maine lobster,
- finished with pan-roasted wild mushrooms, and crumbled *gوانcale*, 32
- Veal Chop
Truffle-scented veal rib chop, pan-seared, with fresh fava beans
and a homemade porcini mushroom *spaetzel*, 36
- Asparagus Pasta
Homemade local asparagus ravioli with roasted asparagus and sautéed pea tendrils, 26
- Rabbit Pasta
Classic slow-cooked Vermont-raised rabbit, in the Tuscan-style
with homemade pappardelle, crispy pancetta, and fresh rosemary, 28
- Beef Tenderloin
Certified-Angus beef tenderloin with seared Hudson Valley foie gras,
summer sea beans, and Maine fingerling potatoes, 34
- Pork Chop
Fig-glazed 16 oz. pork chop with a grilled salad of radicchio,
Belgian endive, and baked green apple, 28
- Osso Buco
Veal shank *osso buco* in the classic style with saffron risotto Milanese, 36
- Bolognese Pasta
Mountain-style Bolognese with homemade *taglierini* pasta, 28