

# DINING

## BITES each 4

- Sicilian Cauliflower
- Roman Brussels Sprouts
- Artichoke Hummus
- Marinated Olives
- Fire-Roasted Artichoke
- Tuscan Fried Potato Chips
- Baba Ganoush

## CHARCUTERIE BOARDS

- Choice of 3 15
- Choice of 5 20

## CHARCUTERIE each 8

- Prosciutto
- Finocchiona
- Porketta
- Country Pate

## CHEESE each 6

- Mansfield Creamery "Chin Clip"
- Woodcock Farm "Jersey Girl"
- Woodcock Farm "Kind of Blue"
- Shadagee "Vt. Smoked Gouda"
- Local Weekly Selection



- Tuscan Artichoke Panino 10**  
Walnut-pecorino spread, marinated artichokes, Hi-Land Farm goat cheese & radicchio slaw
- Caprese Sandwich 9**  
The Italian classic: Vesuvius tomato, mozzarella, basil & basil aioli on a homemade bun With prosciutto **11**  
**Panini** served with side local greens  
**Add** Tuscan spiced potato chips 2

- Roast Pressed Half Chicken 22**  
Peter Allen Farm chicken, smashed yukon gold potatoes and pan jus
- Sunday Bracciole 23**  
Little Brook Farm beef rolled with garlic confit, parmesan & basil; slow braised in red sauce, polenta cake

## ANTIPASTI

- House-made Ricotta 6**  
Made with Hatchland cream and milk served warm with crostini
- Arancini 8**  
Risotto, sundried tomato pesto and parmesan, with arugula and black pepper cream sauce
- Polenta Frites 6**  
Rosa sauce
- Mussels Sambuca Romano 8/14**  
Gulf of Maine mussels, garlic onions and sambuca flambe
- Polpetti 9**  
New Hampshire beef & pork meatballs, wild mushroom cream
- Point Judith Calamari 15**  
Rhode Island style - sauteed or breaded and flash fried
- Vegan Kale & Artichoke Dip 10**  
Housemade cashew cream, organic lacinato kale, marinated artichokes, sourdough crisps

## PASTA Made fresh daily – half/full

- Classic Roman Carbonara 11/18**  
Bucatini, parmesan, guanciale, local eggs, black pepper, no cream
- Rigatoni 11/18**  
Pork and fennel ragu
- Four Cheese 10/15**  
Tagliatelle, Hatchland Dairy cream
- Pesto 9/14**  
Tagliatelle
- Orecchiette 10/15**  
Rabe, chili, ricotta, local cream
- Kale Pesto & Fresh Mozzarella 11/17**  
Organic lacinato kale & pinenut pesto, chopped hazelnuts and radiatore

## PANINI & GRILLED PIZZA

- Verona Chicken Panino 11**  
Cafe Pavone's grilled Verona chicken, piquillo peppers, basil pesto aioli and Vermont mozzarella
- Porketta Panino 12**  
Open face with sundried tomato pesto, asiago cheese and shaved imported porketta & topped with an Eric's Farmstand fried egg

## PLATES

- Vegan Mushroom Cappellini 19**  
Dunk's Mushroom Farm oyster mushrooms, crispy garlic, organic baby spinach, duxelle-cauliflower cream
- Grass-Fed Steak 24**  
Little Brook Farm flank steak, garlic smashed potatoes, haricot vert

## SALADS

- Roman 9**  
Parmesan dressing, shaved asiago, organic romaine, parmesan crisp
- Point Judith Calamari Roman 15**
- Lacinato Kale & Roast Butternut 9**  
Golden raisins, toasted walnuts, frisee, ricotta salata, prosecco vinaigrette
- Mixed Greens House Salad 6**  
Organic greens, cucumber, red onion & house vinaigrette
- Little Brook Steak & Blue 20**  
Marinated, grass fed flank steak, organic mixed greens & Great Hill Blue
- Vesuvius Caprese 10**  
Fresh basil, Calabro mozzarella, Vesuvius tomatoes with local arugula

## CLASSICS

- Scampi Tagliatelle 21**  
Wild-caught US Gulf coast shrimp, butter, white wine, garlic, lemon
- Chicken Marsala 20**  
Vernon Farm chicken, portabello, red peppers, tagliatelle, Marsala sauce
- Polpetti 16**  
New Hampshire beef, pork & guanciale meatballs with spaghetti
- Chicken Picatta Tagliatelle 19**  
Vernon Farm chicken, capers, roasted red peppers, lemon & white wine
- Organic Spinach Mushroom Cannelloni 16**  
Ricotta cheese on a bed of rosa sauce
- Cinghiale 22**  
Braised wild Texas boar, tomato, mushrooms, brandy, radiatore pasta
- Butternut Squash Ravioli 16**  
House-made ravioli, butternut squash with sage brown butter-cream

- Fried Eggplant Pizza 10**  
Roast garlic pomodoro, four cheeses
- Sicilian Potato Pizza 9**  
Confit potatoes, parmesan, charred scallion
- Italian Prosciutto Pizza 12**  
Arugula pesto and Vermont mozzarella

- Line-caught Atlantic Swordfish 23**  
Chef's daily preparation of fresh, Atlantic swordfish steak
- Branzino 24**  
Whole, roasted Mediterranean sea bass with rosemary roasted potatoes & lemon-olive oil vinaigrette