

## APPETIZERS & SOUPS

soup of the day P/A

stracciatella, egg drop soup, chicken broth, spinach 10

baked marinated olives, parmesan cheese pieces 9

grilled bread, warm ricotta, herbs, olive oil, pumpkin seeds 10

mozzarella, prosciutto bruschetta, aged balsamic 10

grass fed beef meatballs, tomato sauce, polenta 11

warm shrimp, white beans, tomato, sage, rosemary 14

crispy squid, aioli verde or spicy arrabbiata sauce 13

## SALADS

arugula, radicchio, endive, sherry shallot vinaigrette 11

organic lacinato kale, currants, toasted pine nuts, Tuscan pecorino 13

avocado, mozzarella, prosciutto, greens, lemon, olive oil 13

caesar BLT, romaine, bacon, olives, tomato, parmesan, croutons 12

baby spinach, apple, almond, cranberry, feta cheese, balsamic 13

## PIZZA

*margherita* tomato, mozzarella, basil, oregano 15

*caprina* goat cheese, fig-rosemary spread, pear, arugula, truffle oil 17

*lacinato* kale, jalapeno, cheddar, mozzarella, mushrooms 16

*panuozzo* spicy sausage, tomato, mozzarella 16

*prosciutto* tomato, Parma ham, mozzarella, arugula, parmesan 17

*open wednesday - sunday, serving brunch saturday & sunday*

*please inquire about our barn site next door for your private event*

*we cater small intimate dinners to large affairs,*

*we will be happy to give you a tour*

## PASTA

*whole wheat/gluten free pasta available (\$2 supp.)*

penne puttanesca, olives, capers, tomato, basil 19

handmade pumpkin ravioli, brown butter, sage 19

rigatoni, sausage, peas, tomato, touch of cream 19

fusilli, traditional Bolognese sauce, ricotta 19

linguine, shrimp, spicy tomato sauce, garlic, olive oil 20

risotto of the day, changes daily P/A

## MAIN COURSE

slow roasted salmon, mashed potatoes, Brussels sprouts, truffle vinaigrette 27

market fish, preparation changes daily P/A

chicken Parmigiana, tomato, mozzarella, linguine 26

pork scaloppini, mixed mushrooms, marsala, baked polenta 26

lamb chops, broccoli rabe, crispy fingerling potatoes, spicy yogurt 33

grass fed rib eye steak (14 oz), herb fries, aioli verde 34

organic brown rice bowl, vegetables 17

*add chicken 7 / salmon 9 / shrimp 8*

## SIDE DISHES 8

herb fries, aioli verde

broccoli rabe, garlic olive oil, chili flakes

white beans, olive oil, rosemary

mashed potatoes

Tuscan kale

*split plate charge \$2.00*