

a Cena

— Antipasti —

Carciofi
Fried Roman artichokes,
sea salt, lemon
12

Vongole
Steamed clams, Calabrian
chilies, grilled bread
10

Casa
greens, shaved fennel,
parmesan, lemon
8

Bruschetta
seasonal toppings from the
Farmers market served over
grilled bread
8

Arancini
Fried risotto croquettes,
w/ mozzarella & sausage
8

Olive
warm olives
5

Calamari
lightly fried calamari,
lemon caper aioli
10

Romano
grilled romaine, Oregonzola,
crispy pancetta
8

————— Pizza —————

our pizzas are hand tossed, served with a thin crust and slight char

Prosciutto
La Quercia prosciutto,
arugula, mozzarella
14

Margherita
tomato, basil, mozzarella
olive oil, sea salt
12

Salsiccia
Italian sausage,
wild mushrooms, mozzarella
12

————— Housemade Pasta —————

Carbonara
Fettuccine, farm egg, pancetta,
peas, pecorino
10/19

Agnolotti
Corn & mascarpone raviolini
Maine lobster, pea shoots
15/26

Bolognese
Hand rolled penne pasta, pork ragu'
Parmigiano
10/19

Pappardelle
Braised rabbit, pecorino, rosemary
10/19

Gnocchi
Ricotta & goat cheese dumplings,
asparagus, peas, & fava beans,
finished with cream
8/15

Lasagne
Slow baked lasagna with house made fennel
sausage, porcini, san Marzano tomatoes and
Scamorza cheese
18

————— Secondi —————

Saltimboca
Prosciutto & sage sautéed
chicken breast, rapini,
porcini mash potato, marsala
21

Maiiale
Sweetbriar farms roasted
pork loin and sausage,
soft polenta,
sage and onion marmalade
21

Milanese
Sudan farms lamb chops,
lightly fried and served
over arugula, oven roasted
tomatoes, shallots, balsamic
24

Manzo
Hanger steak
grilled asparagus salsa
verde, hand cut fries
24

Merluzzo
Alaskan halibut baked with
white wine, capers, olives
roasted tomatoes, oregano,
served over spinach
23

————— Contorni —————

Grilled Asparagus 6
Rapini w/ toasted bread crumbs 5
Crispy polenta w/ Bolognese 6
Spinach w/ lemon, 5