

CALL 802-864-5253 FOR CURBSIDE PICKUP



ANTIPASTI

- Olive** castelvetrano olives, toasted fennel seeds, orange zest 5
- Carciofi** grilled marinated roman artichokes 7
- Insalata Rustica** tender greens, radicchio, fennel, radish, red onion 8
add shaved parmesan, vermont blue, or local chèvre +2

PIATTI PICCOLI

- Calamari Fritti** fried atlantic squid, house-made tomato basil sauce, lemon 15
- Batù** crispy duck leg confit, eggplant caponata, arugula, fig vincotto 16
- Antipasto Misto** artisanal salumi, local & imported cheeses, eggplant caponata, house-cured vegetables 16

PASTA

- Pasta all' Amatriciana** house-made spaghetti alla chitarra, cured pork, tomato basil sauce, peperoncino 19
- Radiator con Ragù** artisanal pasta, veal, beef and pork bolognese, tomato, cream, grana padano 22
- Orecchiette con Fricone** imported "little ear" pasta, fried cherry tomato, arugula, peperoncino, pecorino 18
- Lobster fra Diavolo** house-made spaghetti, lobster, tomato, calabrian chilis, broccoli rabe, citrus, basil 28
- Garganelli con Verdure** artisanal pasta, local vegetables, olive oil, garlic, basil, pine nuts, ricotta salata 19

CARNE E PESCE

- Capasante e Piselli** seared sea scallops, green pea puree, pea shoots, crispy prosciutto, gremolata 28
- Pollo Arrosto** roasted mustard rubbed chicken, Tuscan kale & fennel salad with toasted walnuts, polenta 26
- Brasato di Manzo** slow braised beef short rib, rosemary red wine sauce, olive oil whipped potatoes 29

CONTORNI 6

- Broccoli Rabe Grilled Polenta Olive Oil Whipped Potatoes Lacinato Kale & Fennel

DOLCI

- TIRAMISÙ** 8
lady fingers soaked in rum and espresso, in a rich custard topped with shaved belgian chocolate
- CANNOLI** 6
traditional Italian pastry filled with sweet ricotta custard

BEVANDE

- San Pellegrino Sparkling Water 3 / 6
- San Pellegrino Fruit Sodas 3
- ACQUA PANNA SPRING WATER 3 / 6