

STARTERS

GRAZING BOARD • 20 / 36

Serves Two or Four People.
Local Cheeses. Cured Meats. Honey.
Seasonal Jam. Mixed Olives. Rustic Bread.

WHIPPED RICOTTA • 18

Tomato Jam. Fried Basil. Aged Balsamic.
Grilled Garlic Flatbread.

ARTICHOKE & BURRATA • 22

Roasted Artichoke. Fennel-Arugula Salad.
Pistachio. Basil-Parmesan Vinaigrette.

FRENCH ONION SOUP • 12

Gruyère. Provolone. Crostini.

MUSHROOM & BRIE FLATBREAD • 20

Wild Mushrooms. Onion Jam. Arugula.
Aged Balsamic.

CRISPY BRUSSELS SPROUTS • 22

Maple-Bacon Aioli. Gorgonzola.
Crispy Prosciutto. Hot Honey.

CRISPY PORK BELLY • 22

Parsnip Purée. Apple Chutney.

GRANDMA'S MEATBALLS • 22

Ricotta. San Marzano Marinara.

JUMBO SHRIMP COCKTAIL • 24

House Cocktail Sauce. Lemon.

PEI MUSSELS • 24

Garlic-Parmesan Cream Sauce
or Spicy Tomato Broth.
Grilled Ciabatta.

GRILLED OCTOPUS • 25

Crispy Potato. Chorizo. Romesco.
Arugula. Sherry Vinaigrette.

LUMP CRAB CAKE • 22

Arugula. Tomato Jam. Sriracha Aioli.

FRIED CALAMARI • 20

Spicy Marinara. Lemon-Caper Aioli.
Add Cherry Peppers or Gorgonzola • 3

SALADS

CAESAR • 15

Romaine. Grana Padano.
Garlic Croutons.
House Caesar.

VYNE COBB • 16

Hard-Boiled Egg. Mixed Greens.
Avocado. Radicchio. Red Onion.
Smoked Bacon. Cherry Tomato.
Blue Cheese Dressing.

HARVEST • 16

Kale. Spinach. Heirloom Carrot.
Radish. Roasted Squash.
Candied Pecans. Gorgonzola.
White Balsamic Vinaigrette.

FARRO • 16

Roasted Beets. Arugula.
Hazelnuts. Goat Cheese.
Pickled Red Onion.
Honey Vinaigrette.

ADD: GRILLED OR FRIED CHICKEN • 9 SHRIMP • 14 SALMON • 15 SHORT RIB • 13

PASTA

FUSILLI ALLA VODKA • 28

San Marzano Cream Sauce. Pancetta.
Grana Padano.

TAGLIATELLE BOLOGNESE • 32

Pork and Veal Ragù. Shaved Parmesan.

BLACK SPAGHETTI • 34

Shrimp Fra Diavalo. Fennel. Chorizo.

LINGUINE CLAM CASINO • 32

Manila Clams. Crispy Sweet Coppa.
Bell Peppers. Parmesan Bread Crumbs.
White Wine Broth.

RICOTTA CAVATELLI • 30

Sweet Sausage. Broccoli Rabe.
White Bean Cream Sauce. Chili Crunch.

POTATO GNOCCHI • 30

Roasted Squash. Baby Kale. Gorgonzola
Cream. Toasted Hazelnuts.

CACIO E PEPE • 28

Bucatini. Pecorino Romano. Black Pepper.

GARGANELLI FUNGHI • 30

Wild Mushrooms. Butter. Garlic. Onion.

ENTREES

FILET MIGNON • 48

8 oz Filet. Fire-Roasted Broccoli Rabe.
Crispy Parmesan Potatoes. Chef's Steak Sauce.

STEAK FRITES • 40

12 oz New York Strip. Steak Fries. Chimichurri.

SHORT RIB • 38

Slow-Braised Short Rib. Garlic Mashed Potatoes.
Crispy Fried Onions.

GOURMET BURGER • 22

Caramelized Bacon-Onion Jam. Cheddar. Pickles.
Bibb Lettuce. Roasted Garlic Aioli. French Fries.

CHICKEN MILANESE • 32

Frisée. Gorgonzola. Dried Cranberries. Apple.
Lemon-Thyme Vinaigrette.

ORGANIC HALF CHICKEN • 36

24-Hour Brined Half Chicken. Creamy Polenta.
Brussels Sprouts. Mushroom Ragù.

CHICKEN PARMIGIANA • 32

Panko-Parmesan Chicken Cutlet. Mozzarella.
Parmesan. San Marzano Marinara. Spaghetti.

MEDITERRANEAN LAMB CHOPS • 42

Butternut Squash. Pomegranate. Pine Nuts.
Peppadew Aioli.

PORK SCARPARELLO • 38

Bone-In Pork Chop. Sweet and Spicy Peppers.
Sweet Sausage. Broccoli Rabe. Roasted Potatoes.

DIVER SCALLOPS • 42

Parsnip Purée. Sautéed Kale. Bacon Lardons.
Salsa Verde.

LEMON-PEPPER SWORDFISH • 38

Red Pepper Hummus. Roasted Potatoes. Escarole.

FRESH CATCH • MP

Pearl Couscous. Cherry Tomato. Spinach.
Red Bell Pepper. Lemon-Caper Butter Sauce.

HARVEST SALMON • 38

Roasted Squash. Farroto. Shaved Brussels Sprouts.
Charred Tomato Vinaigrette. Basil Pesto.

NONNA'S EGGPLANT PARMIGIANA • 28

Layered Eggplant. Ricotta. Mozzarella.
San Marzano Marinara. Spaghetti.

SIDES — 9.50

**GARLIC MASHED
POTATOES**

CREAMY POLENTA
Parmesan.

**TRUFFLE
PARMESAN FRIES**
Truffle Aioli.

MAC & CHEESE
Cheddar Jack
Sauce.

**CRISPY BRUSSELS
SPROUTS**
Hot Honey.

BROCCOLI RABE
Roasted Garlic.