

# DINNER

## Ciccetti

Marinated olives & peppers 5-

Fresh ricotta cheese & truffle honey, crostini 5-

Artichoke & cannellini beans, fresh mint, crostini 5-

## Olive Oil Tasting (2 oz Portions)

Trevi, Umbria 3.25

Ravida, Sicily 3.25

Cinque Terre, Liguria 3.25

Castella di Ama, Tuscany 4.50

Tasting of three 6.50

## Antipasti

Winter Point Oyster, citrus mignonette -  
hand selected by J. Hennessey 3- ea

Grilled eggplant, fresh mozzarella & marinated  
tomatoes, organic basil pesto 12-

Bang's Island Mussels stuffed with Maine shrimp,  
fennel, herbs, spicy tomato brodo 10-

Porchetta & Tonnato - Thinly sliced  
roasted pork shoulder, tuna & caper  
aioli, organic arugula, sea salt 10-

Fritto - Crispy Maine Shrimp, radicchio,  
oregano, organic basil, house pickled  
peppers, chili pepper aioli 13-

Seared Yellowfin Tuna, fingerling potatoes, micro  
greens, shaved fennel, roasted pepper aioli 14-

Antipasti Misto — Zucchini parpadelle, shaved  
fennel, crookneck squash basil, sundried tomatoes,  
cured lardo, Alto Adige speck, hot sopressata,  
fresh mozzarella, grilled focaccia 15/30-

Chilled Seafood Antipasti — Maine Lobster  
Tail, two Poached Shrimp, two Winter Point  
oysters, two Clams, lemon basil aioli, harissa  
cocktail sauce & citrus mignonette 24-

Salumi Antipasto — Choose one or four, served with  
grilled bread 8.50/27  
-Grilled hot Italian sausage  
-Berkshire pork & rabbit terrine  
-Duck liver mousse & Barbera onions  
-Pork rilette & apricot mostarda  
-Crispy Berkshire pork belly  
-Confit duck & port cherry terrine

## Pizza

Vignola — Roasted tomatoes, fresh mozzarella,  
aged provolone, Grand View Farm's basil 12-

Meatball — House-made meatballs, aged provolone,  
fresh mozzarella & Grand View Farm basil 13-

Prosciutto — Provolone, Caccaito truffle cheese,  
Pio Tosini Prosciutto, roasted garlic 15-

Funghi — Roasted shitake & oyster  
mushrooms, garlic cream, aged  
provolone, truffle salt, farm chives 15-

Quattro — Black olives, roasted peppers, artichokes,  
summer squash, organic basil pesto 13-

## Insalata

Pio Tosini Prosciutto — Fresh Buffalo  
mozzarella cheese, local cantaloupe  
& organic pea tendrils 15-

Local Greens — Boston Bibb  
lettuce, tomatoes, pickled carrots, Pecorino,  
honey, trebbiano vinagarette 9-

Pomodoro — Grand View Farm's heirloom  
tomatoes, organic basil, sea salt, extra  
virgin olive oil, aged balsamic 12-

## Pasta (fatta alla casa)

Ravioli — Roasted pork, fennel pollen,  
ricotta cheese, prosciutto brodo,  
pork belly & salsa verde 22-

Spaghetti — Carbonara sauce, house-  
cured pancetta, farm zucchini, pea  
shoots, Parmigiano Reggiano 13/21-

Fettuccini — Olivia's Garden organic basil  
pesto, toasted walnuts & Parmigiano  
Reggiano cream sauce 12/20-

Trenette — Thinly-cut pasta, local lobster,  
San Marzano tomato ragu, fresh  
lemon & fennel pollen butter 28-

Risotto — Carnaroli rice, local mushrooms,  
Alto Adige speck, fresh herbs &  
fresh burrata cheese 22-

Rigatoni — Berkshire Pork & Lamb  
Bolognese, San Marzano tomato ragu,  
Pecorino Romano cheese 14/22-

## Entrée

Grilled Stone Heart's Farm Lamb Loin  
& Braised Shoulder, herbed farro,  
grilled seasonal vegetables 26-

Grilled 16 oz Rib Eye, potato gratin,  
Grand View Farm's Swiss chard &  
carrots, Tuscan steak sauce 34-

Zuppa Di Pesce, littleneck clams, mussels, shrimp,  
swordfish, fennel, potatoes, spicy tomato brodo 24-

Berkshire Pork Meatballs & Short Ribs,  
herbed polenta, grilled radicchio,  
tomato & mushroom ragu 23-

Broiled Atlantic Swordfish, fingerling potatoes,  
leeks, artichokes, lemon caper butter 25-

Pan Seared Scallops, beluga lentils,  
heirloom tomatoes, organic arugula,  
balsamic & extra virgin olive oil 27-

Pecorino Crusted Chicken Breast, cous  
cous, organic basil pesto, pepper  
agrodolce, micro greens 22-

Pan Seared Flounder Fillet & Lobster,  
zucchini & chick pea fritter, eggplant  
caponata, harissa, lemon aioli 28-

No substitutions please