

antipasto

- GRILLED BROCCOLINI** Anchovy Aioli, Toasted Garlic Breadcrumb, Lemon 11 **GFO, VO**
- HOUSE FOCACCIA** Garlic Confit, EVOO, Pecorino, Cracked Pepper 8 **VO**
- INSALATA DELLA CASA** Cherry Tomato, Narragansett Creamery Mozzarella, Pickled Red Onion, Garlic, Oregano, Olive Oil, Lemon 15 **GF, VO**
- INSALATA INVERNALE** Mixed Greens, Shaved Pear, Candied Walnuts, Watermelon Radish, Cranberries, Asiago Fresco, Apple Cider Vinaigrette 16 **GF, VO**
- BURRATA** Gazpacho Verde, Heirloom Cherry Tomato, Cucumber, Aleppo Chili, Grilled Focaccia 21 **GFO**
- CARBONARA FRIES** Fontina Fonduta, Crispy Pancetta, Grana Padano Herbs 13
- HOUSE CHARCUTERIE BOARD** Rotating Selection, Cured Meats & Cheese 24 **GFO**
- RICOTTA TOAST** Citrus Whipped Ricotta, Poached Apple, Pomegranate, Spiced Pistachio, Balsamic-Cider Reduction, Mint 18
- VONGOLE PICCANTE** RI Littlenecks, Spicy Soppressata, San Marzano Saffron Broth, Cherry Tomato, White Beans, Grilled House Focaccia 29 **GFO**
- MARKET CRUDO*** Chef's Selection of Market Crudo, Seasonal Herbs and Dressing 17 **GFO**
- TUNA CRUDO*** Capers, Newport Sea Salt, Mandarin Orange, Citrus-Olive Oil 17 **GF**
- INSALATA DI CALAMARI** Grilled Calamari, Italian Olives, Shaved Celery, Red Onion, Roasted Peppers, Capers, Citrus Zest, Herbs 22 **GF**
- MINESTRONE ALLA MILANESE** Escarole, Cannellini Beans, Parmesan Risotto 12 **VO**

pastas

add 3 scallops \$21 | add chicken \$7 | add steak \$17 | add 3 grilled shrimp \$12

- SMOKED MUSHROOM CACIO E PEPE** Spaghetti, RI Mushrooms, Garlic Breadcrumb, Parmesan, Black Pepper, Atwells Gold 29 **GFO**
- RAGU D CODA DI BUE** Pappardelle, Braised Oxtail-Sausage Ragù, Tomato, Grana Padano, Ricotta 32 **GFO**
- PESTO E POLLO** Trombette Pasta, Spring Onion Pesto, Tomato Confit, Rotisserie Chicken, Pine Nut Gremolata 27 **GFO**
- GNOCCHI ARRABBIATA** Guanciale Arrabbiata Sauce, Calabrian Chili, Burrata, Green Onion, Herb Oil, Pecorino 31 **GF**
- PASTA AL POMODORO** Tagliatelle, Confit Garlic, Basil, Ciliegini Mozzarella, Grana Padano 22 **VO, GFO**

entrées

- LASAGNE ALLA PARMIGIANA** Eggplant, Grana Padano, Pomodoro, Basil, Fresh Mozzarella 29
- SEARED SCALLOPS*** San Marzano-Saffron Broth, Local Clams, Purple Potato, Bruschetta, Fennel Fronds 41 **GFO**
- POLLO FRITTO** Lemon, Thyme, Fregola, Blistered Tomato, Roasted Pepper, Tuscan Pepper Sauce, Herb Oil 32
- BISTRO TENDERLOIN*** Pancetta-Wrapped Broccolini, House Fries, Saba-Beef Jus, Pecorino, Herbs 48 **GF**
- BRANZINO*** Eggplant Caponata, Fried Leeks, Salsa Verde, Charred Lemon 36 **GF**
- PORCHETTA** Authentic Italian Pork Roast, Polenta, Pine Nuts, Braised Swiss Chard, Roasted Shallot, Natural Jus 34 **GF**
- FARRO RISOTTO** Farro, Sweet Potato, Spinach, Leeks, Pickled Onion, Pecorino 26 **VO**

*Eating raw or undercooked meats, poultry, seafood, shellfish or unpasteurized eggs may increase your risk of food borne illness.
Please inform your server or bartender of any allergies or dietary restrictions, before placing your order.

V - Vegan VO - Vegan Option GF - Gluten-Free GFO - Gluten-Free Option