SARTO

antipasto

GRILLED BROCCOLINI Anchovy Aioli, Toasted Garlic Breadcrumb, Lemon 13 GFO

INSALATA DELLA CASA Cherry Tomato, Narragansett Creamery Mozzarella, Pickled Red Onion, Garlic, Oregano, Olive Oil, Lemon 17 GF

INSALATA INVERNALE Winter Greens, Shaved Pear, Candied Walnuts, Watermelon Radish, Cranberries, Asiago Fresco, Apple Cider Vinaigrette 16 GF

CARBONARA FRIES Fontina Fonduta, Crispy Pancetta, Grana Padano Herbs 15

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

BUTTERNUT SQUASH BISQUE Toasted Pepitas, Herb Oil 12

pastas

RAGU D CODA DI BUE Pappardelle, Braised Oxtail-Sausage Ragu, Tomato, Grana Padano, Ricotta 34 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 25 VO

PUMPKIN RAVIOLI Marscapone, Sage/Brown Butter Squash Puree, Cranberries, Roasted Squash 28

entrées

LASAGNE ALLA PARMIGIANA Eggplant, Grana Padano, Pomodoro, Basil, Fresh Mozzarella 31

BISTRO TENDERLOIN* Pancetta-Wrapped Broccolini, House Fries, Saba-Beef Jus, Pecorino, Herbs 48 GFO

PORCHETTA, AUTHENTIC ITALIAN PORK ROAST Polenta, Pine Nuts, Braised Swiss Chard, Roasted Shallot, Natural Jus 35 GF

SMOKED TURKEY DINNER Smoked Turkey Breast, Cranberry Compote, Focaccia Stuffing, Garlic Whipped Potatoes, Brown Gravy 30

*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

