

**ANTIPASTI**

Warm Marinated Olives castelvetrano, kalmata, nicoise	6
Charcuterie Plate cured meats, olives, focaccia, cornichons <i>add tableside melted raclette cheese 10</i>	17
Formaggio local artisan cheese, seasonal fruit, nuts, and honeycomb	15
Caprese di Melanzane grilled eggplant, fresh mozzarella, tomato jam	15
Chicken Wings crispy fried with honey, lemon & parmesan	12
San Marzano Pizza mascarpone, arugula <i>Add prosciutto 5</i>	14
Ribollita Soup cabbage, cannelloni beans, pancetta, vegetables, pesto	12
Sicilian Style Meatballs beef, italian sausages & veal, "spicy" san marzano tomatoes, pinenuts, mozzarella	14
Mussels steamed, spicy salami, white wine, garlic, focaccia	18
House Bread butter of the day	3

SALADS

Mixed Green Salad roma tomatoes, watermelon radishes, balsamic vinaigrette	7
Caesar Salad crisp escarole, breadcrumbs & soft boiled farm egg	9
Arugula Salad pears, hazelnuts, pecorino & raisin vinaigrette	13

PASTA

Fregola prawns, bay scallops, manila clams, cioppino brodo	28
Cacio e Pepe housemade pasta, mixed mushrooms	19
Risotto of the Day	MP

ENTREES

Steak of the Day	MP
Beef Short Ribs "tuscan style" soffrito, fennel, tomato, polenta	29
Flank Steak chilled poached shrimp, salsa verde	26
Pan Fried Chicken mary's thighs, oregano, fingerlings, lemon & roasted garlic	18
Arctic Char arugula, grapefruit, almonds citrus thyme brown butter	27
Antico Cheeseburger white cheddar, bacon, lettuce, tomato, onions, house fries, truffle aioli	17

SIDES

Broccoli 8 roasted red bell pepper, garlic	Polenta 7 parmesan cheese
Utica Braised Greens 10 calabrian chili, potatoes	Crispy Brussel Sprouts 9
House Fries 6	Potato Gratin 9