

Cicchetti

POLENTA FRIES – 8
arrabiata,
pecorino mousse

**GRILLED
SUMMER SQUASH – 7**
mint and balsamic
marinated Italian squash

POLPETTE – 7
three meatballs with
balsamic tomato ragù

**FORMAGGIO
E SALUMI – 22**
selection of two cheeses
and two meat with
accompaniments
Cheese only – 18

Small Plates

BURRATA – 11
pickled rhubarb,
arugula pesto,
English peas

INSALATA – 12
macerated strawberries,
pickled and roasted beets,
bucheron, pistachio

TUNA LOIN – 14
black pepper, fennel,
herbed panzanella,
Fresno peppers

MUSSELS – 14
Bangs Island mussels,
pancetta, white wine,
grilled sourdough bread

Pastas

TORTELLINI – 14/24
veal sugo, brown
butter, fava beans,
pickled fennel

RIGATONI – 15/26
spicy pork ragù, San
Marzano tomato,
garlic ricotta

BUCATINI – 15/26
Maine little neck
clams, Bangs Island
mussels, lemon zest,
bottarga

**PAPPARDELLE –
14/24**
local mushroom,
asparagus, ricotta
salata

Pizzette

VIGNOLA
San Marzano
tomato,
mozzarella,
organic basil
11

WHARF
basil pesto,
zucchini,
pickled peppers,
mozzarella
12

DANA
Calabrian sausage,
taleggio, San
Marzano tomato
13

BLYTH
Alto Adige speck,
stracciatella,
arugula
14

Large Plates

CHICKEN SCARPARELLO – 26
sausage, potato pave, broccolini,
spicy peppadew

LOBSTER GNOCCHI – 32
Maine lobster tail and claw, peas,
saffron cream

CRISPY EGGPLANT – 24
carrot romesco, grilled artichokes,
Taggiasca olives

BEEF SIRLOIN – 30
Black Angus, grilled asparagus,
mushroom farro, truffle butter

SOURDOUGH BREAD served with two house butters – 5

EXECUTIVE CHEF: Mitchell Ryan · **GENERAL MANAGER:** Randa Vashon