

Cicchetti

POLENTA FRIES — 8

arrabiata,
pecorino mousse

**GRILLED
SUMMER SQUASH — 7**

mint and balsamic
marinated Italian squash,
stracciatella

POLPETTE — 7

three meatballs, pine nut,
balsamic tomato ragù

**FORMAGGIO
E SALUMI — 22**

selection of two cheese
and two meat with
accompaniment
Cheese only — 18

Small Plates

CAPRESE — 14

heirloom tomato,
marinated bocconcini,
basil, balsamic

BARBABIETOLA — 12

pickled and roasted beet,
macerated strawberry,
bucheron, pistachio

VERDE INSALATA — 6

tomato, cucumber,
Trebiano vinaigrette

LOBSTER BURRATA — 17

Maine lobster, heirloom
cherry tomato, lemon,
basil, farro cracker

TUNA LOIN — 14

black pepper, fennel,
herbed panzanella,
Fresno pepper

MUSSELS — 14

Bangs Island mussels,
pancetta, white wine,
grilled sourdough bread

Pastas

AGNOLOTTI — 15/25

lemon ricotta, zucchini,
fava bean, heirloom
tomato sauce

RIGATONI — 15/26

Alto Adige speck,
tomato ragù, spinach,
stracciatella

BUCATINI — 15/26

Maine little neck
clams, Bangs Island
mussels, lemon zest,
bottarga

PAPPARDELLE — 14/24

local mushroom,
asparagus, rosemary
manchego

Pizzate

VIGNOLA

San Marzano
tomato,
mozzarella,
organic basil

11

WHARF

basil pesto,
zucchini,
pickled peppers,
mozzarella

12

DANA

Calabrian sausage,
San Marzano
tomato, cipollini,
taleggio

13

BLYTH

Alto Adige speck,
stracciatella,
Fresno pepper,
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 almond romesco, roasted artichoke,
Castelvetro olive

BEEF SIRLOIN — 30

Black Angus, fingerling potato, onion,
pattypan, salsa verde

SOURDOUGH BREAD served with two house butters — 5

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