

Cicchetti

POLENTA FRIES — 8

arrabiata,
pecorino mousse

GRILLED
SUMMER SQUASH — 9

mint and balsamic
marinated Italian squash,
straciatella

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

CONFIT TUNA LOIN — 14

cannellini bean, onion,
shaved fennel and celery,
mint, basil, lemon

FENNEL & APPLE — 12

bitter green, grapefruit,
white balsamic vinaigrette,
blood orange, hazelnut,

MUSSELS — 14

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

LATTUGA — 6

head lettuce, herbs,
trebbiano vinaigrette,
pecorino romano,
sourdough crouton

LOBSTER BURRATA — 17

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

Pastas

AGNOLOTTI — 14/24

lemon ricotta, zucchini,
fava bean, heirloom
tomato sauce

PENNE — 15/26

pork bolognese,
San Marzano tomato,
fresh herbs, pecorino
romano

BUCATINI — 15/26

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

PAPPARDELLE — 14/24

local mushroom,
asparagus, rosemary
manchego

Pizzette

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,
straciatella,
Fresno pepper,
arugula

14

Large Plates

CHICKEN SCARPARELLO — 26

sausage, potato pave, broccolini,
spicy peppadew

SEARED SCALLOPS — 32

green lentils, caramelized fennel puree,
pancetta, balsalmic reduction, olive oil dust

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

*In order to accommodate all of our guests we ask that you limit your dining experience to two hours.

EXECUTIVE CHEF: Mitchell Ryan · GENERAL MANAGER: Randa Vashon