

Cicchetti

POLENTA FRIES – 8

arrabiata,
pecorino mousse

**ROASTED
CARROT AND PARSNIP – 8**

shishito agrodolce, grilled
leek mascarpone, chickpea,
tarragon, mint

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

FENNEL & APPLE – 12

greens, 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

BURRATA – 14

delicata squash, marinated
figs, crispy prosciutto,
balsmic reduction,
smoked olive oil

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

oyster mushroom, baby
spinach, garlic & leek
cream sauce, white
truffle crumb

Pizzate

VIGNOLA

San Marzano
tomato,
mozzarella,
organic basil

11

UNION WHARF

Maine Count Neck
clam, garlic cream,
pecorino romano,
Calabrian chili oil

14

DANA

Calabrian sausage,
San Marzano
tomato, cipollini,
taleggio

13

BLYTH

Alto Adige speck,
stracciatella,
Fresno pepper,
arugula

14

Large Plates

PORK TENDERLOIN – 26

peppernata, mushroom,
fontina arancini, jus

SEARED SCALLOPS – 32

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

GRILLED CAULIFLOWER – 24

golden raisin and eggplant caponata,
parsnip puree, crispy shallot

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