

## *Cicchetti*

**RICOTTA TOAST – 7**  
grilled sourdough, herbed  
ricotta, charred broccoli,  
lemon zest

**POLPETTE – 8**  
three meatballs, Calabrian  
chili tomato sauce, grana  
padano, fried basil

**POLENTA FRIES – 8**  
arrabiata,  
pecorino mousse

**FORMAGGIO  
E SALUMI – 22**  
selection of two cheese  
and two meat with  
accompaniment  
*Cheese only – 18*

**SOURDOUGH BREAD** served with two house butters – 6

## *Small Plates*

**FENNEL & APPLE – 12**  
greens, grapefruit,  
white balsamic vinaigrette,  
blood orange, hazelnut

**LATTUGA – 6**  
head lettuce, herb, trebbiano  
vinaigrette, pecorino romano,  
focaccia crouton

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

**BURRATA – 14**  
delicata squash,  
marinated fig, crispy  
prosciutto, balsmic reduction,  
smoked olive oil

## *Pastas*

**TORTELLINI – 16/28**  
veal sugo, squash, sage,  
grana padano,  
brown butter crumb

**PENNE – 15/26**  
pork bolognese,  
San Marzano tomato,  
pecorino romano,  
fresh herbs

**BUCATINI – 15/26**  
Bangs Island mussels,  
little neck clams,  
cherry tomato,  
bottarga, lemon zest

**PAPPARDELLE – 14/24**  
oyster mushroom,  
baby spinach, garlic &  
leek cream sauce,  
white truffle crumb

## *Pizzette*

**VIGNOLA**  
San Marzano  
tomato, mozzarella,  
organic basil  
11

**UNION WHARF**  
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*

**STATLER CHICKEN – 24**  
grana padano and white truffle risotto,  
herb, grilled lemon, broccoli rabe

**SEARED SCALLOPS – 32**  
green lentils, caramelized fennel puree,  
pancetta, balsamic reduction, olive oil dust

**GRILLED CAULIFLOWER – 18**  
golden raisin and eggplant caponata,  
parsnip puree, crispy shallot

**BRAISED SHORT RIB – 32**  
smoked potato purée, kale, parsnip,  
charred cipollini onion, braising jus

## *Sides - 7*

**SMOKED MASHED POTATO - BROCCOLI RABE - LENTILS WITH PANCETTA**

\*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