

Small Plates

POLENTA FRIES – 8
arrabiata, pecorino mousse

BURRATA – 14
roasted carrots, pistachio,
frisee, trebbiano vinaigrette,
Calabrian honey

ARUGULA SALAD – 12
pomegranate, chevre,
blood orange, candied pecan,
maple balsamic vinaigrette

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

Pastas

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

PENNE – 16/27
house bolognese, San Marzano tomato,
pecorino romano, fresh herbs

BUCATINI – 16/27
Bangs Island mussels, little neck clams,
cherry tomato, bottarga, lemon zest

PAPPARDELLE – 15/25
oyster mushroom, baby spinach,
garlic & leek cream sauce, white truffle crumb

Pizzette

VIGNOLA – 12
San Marzano tomato,
mozzarella, organic basil

UNION WHARF – 14
Count Neck clam, garlic cream,
pecorino romano,
Calabrian chili oil

DANA – 13
Calabrian sausage, San
Marzano tomato, cipollini,
taleggio

BLYTH – 14
Alto Adige speck, stracciatella,
Fresno pepper, arugula

SOURDOUGH BREAD
served with two house butters – 6

Large Plates

STATLER CHICKEN – 25
smoked potato purée, fresh herb,
grilled lemon, broccoli rabe

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

SEARED SCALLOPS – 33
green lentils, caramelized fennel puree,
pancetta, balsalmic reduction, olive oil dust

FILET MIGNON – 39
pecorino and herbed farro, kale, parsnip,
cipollini onion, rosemary compound butter

Sides - 7

• **SMOKED MASHED POTATO**
• **BROCCOLI RABE**

• **LENTILS WITH PANCETTA**
• **MEATBALLS**

*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