

Small Plates

CAPRESE – 16
heirloom tomato, mozzarella,
white balsamic reduction,
basil dust

GEM LETTUCE – 12
garlic scape vinaigrette,
red onion,
basil breadcrumb

MUSSELS – 18
bangs island mussels,
lemon thyme butter,
tomato, fresno pepper, bread

ZUCCHINI FRITES – 13
fried zucchini, lemon,
parsley, bagna càuda

BURRATA – 18
cucumber, fresno pepper,
radish, tangerine gel,
dill vinaigrette

TUNA BRUSCHETTA – 18
marinated blue fin,
mint & cannellini bean puree,
watercress, grapefruit

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

SOURDOUGH BREAD – 6
served with two
house butters

Pastas

BUCATINI – 26
guanciale, english pea,
garlic cream, cured egg yolk,
parsley, chive

LINGUINI – 29
squid ink pasta, clams,
blistered tomato, garlic, shallot,
white wine, parsley

add 3 oz lobster + 25

MALLOREDDUS – 28
red pepper fonduta,
stracciatella, breadcrumbs,
oregano, basil

RAVIOLI – 30
braised beef, patty pan squash,
black truffle butter,
shishito pepper, fresno

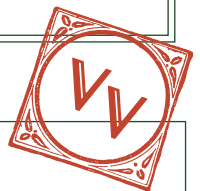
Large Plates

RIBEYE – 54
truffled pomme purée,
baby carrot, red wine reduction

TOMATO RISOTTO – 27
carnaroli rice, heirloom tomato
basil goat cheese,
pecorino & garlic crumb

CHICKEN – 29
marinated statler,
salumi and artichoke farro salad,
basil, mint

SCALLOP – 37
corn purée, pistachio,
radicchio, pancetta,
fennel pollen agrodolce



Pizzette

BLYTH – 15
san marzano tomato,
mozzarella,
alto adige speck,
arugula, stracciatella

VIGNOLA – 13
san marzano tomato,
mozzarella,
organic basil

CENTRAL ST. – 14
italian sausage,
pickled hot pepper,
mozzarella,
whipped ricotta

WHARF ST. – 18
chopped clam,
garlic cream sauce,
broccoli rabe,
chili flake

• SAUSAGE & PEPPERNATA •

• SQUASH RATATOUILLE •

Sides &

• BROCCOLINI •

• TRUFFLE POTATO •

*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 · AGM: Ashley Belanger