



*Featuring Only the Best Aged Locally Sourced Certified Angus Beef , All Natural Chicken , Pasture Raised Pork, Sustainably Sourced Pier Fresh Fish & Local Non GMD Fresh Vegetables*

**SMALLS**

- FORMAGGIO FLORENTINE FLATBREAD** Roasted Garlic | Spinach | Brie Gorgonzola | Red Onion | Double Smoked Applewood Bacon 16.95
- CRISPY BRUSSELS SPROUTS** Charred | Olive-Currant-Caper Pignoli Caponata | Truffle Honey | Balsamic Reduction 12.95
- STREET TACOS** See Your Server For Our Fresh Catch | Pickled Red Onion Cabbage | Queso Fresco | Soft White Corn Tortillas | Cilantro Lime Crema 14.95
- PIADINA FUNGHI Italian Street Quesadilla** | Shiitake Portobello | Oyster Mushrooms | Roasted Garlic Truffle Cheese Sauce 14.95
- HOT STUFFED PEPPERS** Roasted Spicy Hungarian Peppers Italian Sausage | House Pomodoro | Mozzarella | Parmesan 15.95
- POLPETTI** Beef, Pork, Veal Meatballs | Plum Tomato Sauce | Parmesan Whipped Ricotta | Hot Cherry Peppers 15.95
- FIRECRACKER CONFIT WINGS** House Dry Cured Proprietary 27 Spice Blend Buffalo Hot Sauce | House Buttermilk Ranch 16.95

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**APIZZA** 12" *New Haven Style ( Charred Thin Crust )*

- INSALATA PIE** White | Baby Organic Field Greens | Sun Dried Tomatoes Goat Cheese | Balsamic Vinaigrette 19.95
- MELANZANA PIE** Grilled Eggplant | Caramelized Onion | Hot Cherry Peppers Fresh Mozzarella | Whipped Ricotta | Rustic Red Sauce 20.95
- PROSCIUTTO FUNGHI PIE** White | Fresh Mushroom Caramelized Onions | Fresh Mozzarella | Truffle Essence | Vincotto 21.95  
\*Additional Toppings Extra. | \*Gluten Free Cauliflower Crust Available

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**FRESH GREENS** *Hudson Free Leafy Greens ( Non GMD, Pesticide Free*

- + CHICKEN 7.95 | STEAK 13.95 | JUMBO SHRIMP 4.7ea. | SALMON 10.95*
- HOUSE SALAD** Local Fresh Greens | Tomato | Carrots | Cucumber Housemade Balsamic 11.95
- GRILLED CAESAR** Grilled Hearts of Romaine | Garlic Herb Croutons Lemon Parmesan Emulsion | Shaved Parmesan Reggiano 13.95 "CHOPPED + \$1"
- ASIAN SALAD** Local Fresh Greens | Cashews | Air-Dried Currants Toasted Almonds | Scallions |Crispy Wonton Noodles Citrus Miso-Rice Wine Vinaigrette 13.95
- "STEAKHOUSE" WEDGE SALAD** Crisp Iceberg | Red Onion | Baby Heirloom Tomatoes | House Smoked Apple Wood Bacon | House-Made Balsamic House Buttermilk Blue | Dry Blue 13.95 "CHOPPED + \$1"

**HANDHELDS** *\*all served with fresh cut fries*

mixed green salad +3.75 | truffle rosemary parm fries +3.75 | market vegetable +3.50

**MISH MOSH BURGER** ½ lbs. *Certified Angus Beef*

Sautéed Mushrooms | Balsamic Onion Jam | Applewood Smoked Bacon  
Gorgonzola Cheese Sauce | Toasted Brioche Bun 18.95

**CHICK-FILET WRAP**

Panko Crusted Chicken | Colby Jack | Dill Pickles | Shredded Lettuce | Tomato  
Smokey Bbq | Buttermilk Ranch | Pickled Banana Peppers | Tomato-Basil Wrap  
14.95

**STEAK-N-CHEESE** Grilled Prime Bistro Steak | Sautéed Mushrooms  
Caramelized Onions | Gruyere | Toasted French Loaf 20.95

**ITALIAN PRESS** Cured Italian Meats | Giardiniera | Melted Provolone  
Shredded Lettuce | Tomato | Xvoo | Rustica Loaf 16.95

**MAINS** PLATE SHARE CHARGE 9

**FILET MIGNON** 8oz Locally Sourced Aged Black Angus Beef  
Roasted Garlic Buttermilk Whipped Potatoes | Fresh Market Vegetable  
Port Demi Glace 49.95

**CHICKEN PARMIGIANA GIGANTE**  
Panko Crusted Chicken | Penne Pasta | Rustica Pomodoro Sauce  
Fresh Mozzarella | Parmesan Reggiano 28.95

**WIENER SCHNITZEL** Crispy Pan-fried Paillard Of Veal  
Spätzle | Sauteed Baby Green Beans | Rosemary Demi Glace 33.95

**DBL CUT PORK CHOP** 1lbs *Hatfield Farms all natural, ethically raised*  
Fresh Market Vegetable | Marble Potatoes  
Red Wine Pan Sauce 37.95

**POLLO SCARPARELLO** Chicken | Sweet Fennel Sausage  
Sweet & Hot Cherry Peppers | Sherry Rosemary Wine Sauce  
Roasted Marble Potatoes 33.95

**POLPETTI E SALSICCIA** Housemade Meatballs & Sausage | Penne Rigate  
Rustica Pomodoro Sauce 27.95

**SHRIMP SCAMPI** Jumbo Shrimp | Tomatoes | Capers | Shallots  
White Wine Garlic Herb Butter Sauce | Linguini 33.95

**BENTO BOX** Pan Roasted Norwegian Salmon | Miso  
Sesame-Garlic Vegetable | Aromatic Steamed Rice 34.95

\* MAINS SERVED WITH DINNER SALAD / HOUSE-MADE BALSAMIC DRESSING

**SIDES**

**Truffle Rosemary Parmesan Frites** 8.5  
**Roasted Marble Potatoes** 6.5  
**Asparagus** evoo | lemon 9  
**Market Vegetable** 7

**CHILDREN'S MENU** 12 & Under

**Chicken Fingers w/Fries** 10  
**Mac n Cheese** 12  
**Penne w/Red Sauce** 10

THANK YOU FOR YOUR PATRONAGE & SUPPORTING SMALL BUSINESS  
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THANK YOU TO ALL OUR FISHERMAN, LOCAL FARMERS & PURVEYORS

REV:2/25 \*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or may increase your risk of foodborne illness.

\*\*If you have a food allergy, please inform your server. The kitchen uses tree nuts, peanuts , shellfish , fish , milk , eggs , soy ,sesame.

\*Menu prices & ingredients subject to change \*\*Parties of 6 or more will have a 20% gratuity applied to check