WINTER DINNER MENU

Chef Laura Piper

White Wine by the Glass

2010 Pinot Bianco, Lageder	**11**
2010 Vermintino, "I Fiori," Pala	**13**
2010 Gavi, Pio Cesare	**12**
2010 Pinot Grigio, Tocai, "Toi," Maculan	**12**

Red Wine by the Glass

2009 Nero D'Avola, "Sedara," Donnafugata	**10**
2008 Primitivo, "Piluna," Castello Monaci	**12**
2009 Rosso Piceno, Saladini Pilastri	**11**
2009 Barbera D'Alba, Vietti	**13**
2009 Sangiovese, Merlot, Ghizzano	**14**

PIATTINI

HOT

Sautéed Madagascar Prawns, *Spanish chili threads, garlic, white wine, butter, crostini 14*

Sautéed Rhode Island Calamari, *cannellini beans, cherry tomatoes, crostini 11*

Three Sister's Farm soft Polenta, *caramelized onions, house-made sausage, rapini, garlic, parmesan, demi 9*

Wild mushroom crostini, *caramelized onions, marsala, goat cheese-thyme crostini 10*

COLD

Grilled asparagus and mint salad, *arugula, peas, goat cheese, mint-basil vinaigrette 10*

La Quercia Prosciutto, *organic melon, mint, saba 11*

Roasted organic beet salad *arugula, watercress, red onion, ricotta salata, candied walnuts, coriander-mint dressing 10*

Field green salad, *goat cheese, candied walnuts, sherry-raisin dressing 10*

Radish and orange salad, *arugula, fennel, basil, meyer lemon-extra virgin olive oil 9*

American Grass Fed beef carpaccio, *pancetta, spinach, red onions, mushrooms, fried onions, Parmigiano Reggiano garlic-thyme vinaigrette 12*

Arugula salad with Granny Smith Apples, *pine nuts, tomato, imported mozzarella di bufala 9*

Italian Wedge, *iceberg lettuce, oven-roasted tomato, crumbled gorgonzola, pancetta, garlic-thyme vinaigrette 9*

Grilled caesar salad, organic romaine hearts, *eggless caesar dressing, Parmigiano Reggiano, Tuscan White Anchovies 10*

~ Featured Craft Brews ~

La Fin Du Monde Canada $8.5
tripel, belgian, lemon, crisp 9.0%

Stone IPA California $6.5
hoppy, herbal, citrus 6.9%

Smuttynose Old Brown Dog Ale New Hampshire $6.5
brown ale, roasted malt, chocolate, toffee 6.5%

Two Brothers Domaine Dupage Illinois $6.5
french style country ale, fruit, sweet caramel, crisp, clean 5.9%

Stone Vertical Epic Ale (22 oz.) California $16
light chili flavor burst, followed by honey & cinnamon 9.4%

PRIMI PIATTI

(appetizer / entrée portions)

SIGNATURE RAVIOLI

hand made in-house

Ravioli with asparagus, *aged provolone cheese, onions, sun-dried tomato sauce 10/18*

Ravioli with house made spicy sausage, *arrabiata 10/18*

Ravioli with butternut and acorn squash, *sweet walnut butter 10/18*

Housemade veal agnolotti, *filled with rapini, fresh ricotta, wild mushrooms, herbs, demi-glace 10/18*

PASTA E RISOTTI

Penne pasta, *beef tenderloin, wild mushrooms, red onion, pine nuts, Parmigiano Reggiano 11/19*

Fettuccini pasta, *tiger shrimp, grilled bell peppers, garlic, chili flakes, extra virgin olive oil 14/25*

Farfalle pasta, *duck confit*, *asparagus, mushrooms, pearl onions, pine nuts 13/21*

Garganelli pasta, *roasted vegetables, goat cheese, rosemary, bread crumbs, arugula pesto 11/19*

Risotto with smoked chicken, *zucchini, Parmigiano Reggiano, truffle cream 11/19*

**gluten-free linguini available in any presentation*

SECONDI PIATTI

PESCE

Grilled Day Boat Scallops, *roasted rosemary potatoes, spinach, cremini mushrooms, roasted garlic butter 26*

Pan-seared Atlantic Sea Bass, *red & yellow peppers, fennel, Granny Smith Apples, blood orange-butter sauce 28*

Grilled Organic Irish Salmon, *rapini, sundried tomatoes, grilled zucchini, caper berries, lemon, olive oil 28*

CARNE

Roasted rack of lamb, *sausage-potato hash, fennel, zucchini, demi glace 35*

Strauss free-raised veal scaloppini, *fettucini, mushrooms, matchstick vegetables prosciutto, veal-lemon sauce 31*

Berkshire Pork Osso Bucco, *toasted orzo, rapini, matchstick vegetables, Parmigiano Reggiano 29*

Organic chicken breast, *filled with three cheeses, prosciutto, lentils, artichokes, rapini, garlic 22*

Rain Crow Ranch 100% grass-fed New York Strip Steak, *artichoke-gorganzola risotto, red wine shallot demi sauce 39*