

## Cicchetti

Fried Chickpeas 6  
*Harissa spiced*

Veal Ricotta Meatballs 10  
*Lemon/garlic sauce*

Fett'unta 9  
*Ricotta, broccoli rabe, sausage crostini*

Salumi & Formaggi 12  
*Chef Selection of Italian Salumi & cheeses*

Marinated Mushrooms 9  
*Cutchogue grown*

Olives & Mozzarella 8  
*olive oil, herbs, garlic*

## Antipasti

\*Seared Tuna 16  
*Fried arugula, roasted peppers, red pepper oil, vincotto*

Stuffed Artichoke *market price*  
*Breadcrumbs, pecorino romano, and herbs*

Eggplant Sorrentino 14  
*Prosciutto di Parma, ricotta, fresh mozzarella*

Mozzarella di Bufalo 16  
*House Roasted Peppers, Prosciutto di Parma, olive oil, balsamic vinegar*

Calamari di Pomodori 15  
*Sautéed calamari, plum tomato sauce, red pepper, olives, grilled Ciabatta bread*

Wild Maine Mussels 14  
*Olive oil, butter, white wine sauce, Parmigiano Reggiano, lemon gremolata*

Baked Clams 13  
*Pecorino Romano, garlic and herb, breadcrumbs*

Mushroom Bruschetta 21 (for 2)  
*East End Mushrooms maitake, shitake, oyster, shaved Parmigiano Reggiano, grilled Ciabatta bread*

## Insalata

Touch of Venice Insalata 12  
*Satur Farms lettuce mix, vine ripe tomato, olives, fresh mozzarella, herb vinaigrette*

Escarole Insalata 13  
*Pecorino & roasted garlic dressing, golden raisins, toasted pine nuts*

Tuscan Insalata 13  
*Arugula, endive, and radicchio, shaved Parmigiano Reggiano, fresh tomato vinaigrette*

Fried Calamari Insalata 20 (for 2)  
*Polenta dusted calamari, mixed greens, peppers, peppadews, Reggiano citrus ~ truffle oil vinaigrette*

# Pasta

Lasagna 25

*Old family recipe served with a meatball*

Garganelli 25

*Sautéed broccoli rabe, Berkshire Pork sausage, sundried tomatoes*

Tagliatelle 28

*Shrimp and Scallops, olive oil, preserved lemons, mixed olives, capers*

Rigatoni 23

*Plum tomato sauce, grilled Berkshire Pork sausage, ricotta cheese*

Linguine 27

*Shrimp and clams, spicy cherry tomato sauce, fresh basil*

# Entrée

Chicken Briano 26

*Organic chicken breast, prosciutto and mozzarella, in a light wine sauce, asparagus, mushrooms, tomato, capellini*

North Atlantic Codfish 29

*Tomato & garlic brodo, escarole, gigante beans, littleneck clams*

\*Grilled Swordfish 29

*Roasted pepper lime sauce, asparagus, artichoke heart, sweet potato fries*

\*Bistecca Tuscany 37

*Certified Angus NY strip steak, Sicilian olive oil, lemon, garlic, parsley, broccoli rabe, fingerling potatoes*

Veal Rollatini 29

*Prosciutto di Parma, mozzarella and pecorino, East End mushrooms, porcini ~ marsala wine sauce, rice ball*

Veal Parmigiana 26

*Parmigiano Reggiano and fresh mozzarella, garganelli pasta*

\*Pork Chop Pizzaolo 30

*Bershire Pork t-bone, tomato, mushrooms, peppers, vinegar peppers, linguine*

**Contorni** 10

*Broccoli Rabe ~ Escarole w/beans*

\*This item may be cooked to your liking.

Consuming raw or undercooked meats, fish, shellfish or eggs may increase your risk of food born illness.  
Especially if you have certain medical conditions.