

## 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.