



ANTIPASTI

BUFFALO MOZZARELLA FOUR WAYS 16

PEACH COMPOTE, AGED BALSAMIC, PROSCIUTTO, BERRY COMPOTE, EVO

ARANCINI 13

TOMATO BASIL, MOZZARELLA STUFFED, RISOTTO BALLS

*P.E.I MUSSELS 21

FENNEL, ONION, ORANGE SAFFRON, WHITE WINE REDUCTION

BAKED DAILY FOCACCIA BREAD 10

BALSAMIC & EVO

MIXED OLIVES 7

HOUSE MARINATED ITALIAN OLIVES

INSALATI

ROASTED BEET SALAD 14

LOCAL BEETS, ARUGULA, RASPBERRY BEET VINAIGRETTE, GOAT CHEESE, TOASTED PISTACHIO

APPLE AND PEAR 14

POACHED APPLES AND PEARS, LOCAL GREENS, CANDIED PECANS, AGED GOAT CHEESE

HOUSE SALAD 11

SLICED CUCUMBERS, SHAVED CARROTS, CHERRY TOMATOES

PEACHY CORN SALAD 15

GRILLED CORN, ROASTED PEACHES, GOAT CHEESE, ARUGULA, SLICED ALMONDS, PEACH VINAIGRETTE

PANINIS

BOB'S ITALIAN PANINI 16

BUFFALO MOZZARELLA, PROSCIUTTO, SPECK, SALAMI, ARUGULA, BALSAMIC VINAIGRETTE

CAPRESE PANINI 14

MOZZARELLA, TOMATO, BASIL PESTO

BRAISED SHORT RIB PANINI 17

BRAISED SHORT RIB, CARAMELIZED ONIONS, FONTINA, MUSHROOM, LEMON AIOLI*

PASTA

HALF PORTIONS OF OUR PASTA DISHES SHOULD BE CONSIDERED AS APPETIZERS
~GLUTEN FREE CAVATELLI AVAILABLE~

GNOCCHI ALLA NORMA 15/28

RICOTTA GNOCCHI, TOMATO SAUCE, ROASTED EGGPLANT, MOZZARELLA

PAPPARDELLE PORCINI 16/30

LOCAL MUSHROOM MIX, SWISS CHARD, ROASTED CHERRY TOMATOES, PORCINI REDUCTION, BLACK TRUFFLE, AGED GOAT CHEESE

GNOCCHI CACIO E PEPE 16/30

PECORINO AND FRESH BLACK PEPPER

LASAGNA 26

BEEF RAGU, TOMATO SAUCE, RICOTTA, MOZZARELLA, BECHAMEL SAUCE, PARMIGIANO

CHICKEN CACCIATORE 16/30

BRAISED CHICKEN , ROASTED PEPPERS, KALAMATA OLIVES, SWISS CHARD

CAVATELLI 19/39

RICOTTA CAVATELLI, LOBSTER TAIL, SHRIMP, LOBSTER SHERRY CREAM REDUCTION, FIENS HERB

SPAGHETTINI AMATRICIANA 13/26

TRADITIONAL ROMAN PASTA DISH: TOMATO SAUCE, GUANCIALE, RED ONION, PECORINO

SPAGHETTI NERI 16/30

SQUID INK SPAGHETTI, SAUTEED CALAMARI, TOMATO SAUCE, RED CHILI, SCALLION

TAGLIATELLE BOLOGNESE 16/30

TRADITIONAL PORK AND VEAL RAGU

ENTREES

* FISH OF THE DAY MKT

PAN SEARED, LEMON VINAIGRETTE

CHICKEN MILANESE 28

CHERRY TOMATO, ARUGULA,
BASALMIC VINAIGRETTE

BRAISED BEEF SHORT RIBS 34

PORT DEMI

*CONTAINS RAW/UNDERCOOKED INGREDIENTS. *THESE MENU ITEMS ARE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. PLEASE NOTE THE CONSUMING OF RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. THERE IS A RISK ASSOCIATED WITH CONSUMING RAW OYSTERS. IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD, OR HAVE IMMUNE DISORDERS, YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS AND SHOULD EAT OYSTERS FULLY COOKED. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN. WE DO NOT LIST ALL OF THE INGREDIENTS ON OUR MENUS, PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES. 20% GRATUITY IS ADDED TO PARTIES OF SIX OR MORE.

The PASTA JOINT

we roll our own

ANTIPASTI

BUFFALO MOZZARELLA FOUR WAYS 16

PEACH COMPOTE, AGED BALSAMIC, PROSCIUTTO, BERRY COMPOTE, EVO

ARANCINI 13

TOMATO BASIL, MOZZARELLA STUFFED, RISOTTO BALLS

GRILLED OCTOPUS 22

WHITE GIGANTIC BEANS, FINGERLING POTATOES, FRISSE, SHERRY VINAIGRETTE

*P.E.I MUSSELS 21

FENNEL, ONION, ORANGE SAFFRON, WHITE WINE REDUCTION

CURED MEAT & ARTISAN CHEESE PLATE 24

CHEF'S SELECTION OF ITALIAN AND DOMESTIC CURED MEATS & CHEESE

BAKED DAILY FOCACCIA BREAD 10

BALSAMIC & EVO

MIXED OLIVES 7

HOUSE MARINATED ITALIAN OLIVES

CRUDO OF THE DAY* MKT

ITALIAN STYLE SASHIMI; 4 WAYS

INSALATI

ROASTED BEET SALAD 14

LOCAL BEETS, ARUGULA, RASPBERRY BEET VINAIGRETTE, GOAT CHEESE, TOASTED PISTACHIO

APPLE AND PEAR 14

POACHED APPLES AND PEARS, LOCAL GREENS, CANDIED PECANS, AGED GOAT CHEESE

HOUSE SALAD 11

SLICED CUCUMBERS, SHAVED CARROTS, CHERRY TOMATOES

LOCAL HEIRLOOM TOMATO SALAD 16

LOCAL HEDGE FAMILY FARMS HEIRLOOM TOMATOES & CUCUMBERS, ARUGULA, PICKLED RED ONION, BASIL, WHIPPED HONEY RICOTTA, SHERRY VINAIGRETTE

PEACHY CORN SALAD 15

GRILLED CORN, ROASTED PEACHES, GOAT CHEESE, ARUGULA, SLICED ALMONDS, PEACH VINAIGRETTE

ROMAN BRAISED ARTICHOKE HEARTS 18

STUFFED WITH BREADCRUMBS, MINT, LEMON, PARSLEY OVER ARUGULA, CHERRY TOMATO, FENNEL, LEMON VINAIGRETTE

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PECORINO AND FRESH BLACK PEPPER

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BEEF RAGU, TOMATO SAUCE, RICOTTA, MOZZARELLA, BECHAMEL SAUCE, PARMIGIANO

CHICKEN CACCIATORE 16/30

BRAISED CHICKEN , ROASTED PEPPERS, KALAMATA OLIVES, SWISS CHARD

*CHITARRA & VONGOLE 16/30

MIDDLE NECK CLAMS, PICKLED SCALLIONS, GARLIC, CHERRY TOMATOES, WHITE WINE REDUCTION

CAVATELLI 19/39

RICOTTA CAVATELLI, LOBSTER TAIL, SHRIMP, LOBSTER SHERRY CREAM REDUCTION, FIENS HERB

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