

## p i z z a

### **classic cheese or pepperoni** · 13

### **neapolitan margherita style** · 13

san marzano tomato sauce, fresh mozzarella and basil

### **spicy sausage and mushroom** · 15

san marzano sauce with asiago and mozzarella cheese

### **caramelized wild mushroom** · 15

san marzano sauce, onion, fontina and romano cheeses

### **parma** · 15

san marzano sauce, fresh mozzarella, arugula, prosciutto, shaved parmesan

### **buffalo chicken** · 15

spicy san marzano, blue cheese sauce, mozzarella

### **roasted apple** · 15

olive oil, sliced apples, taleggio cheese, caramelized onion, apple wood smoked bacon, fresh mozzarella, balsamic drizzle

### **fried eggplant & spinach** · 15

san marzano sauce, ricotta and fresh mozzarella

### **harvest pie** · 15

roasted butternut squash, caramelized onion, fontina and fresh mozzarella cheese, crispy sage, balsamic drizzle

### **grilled chicken pesto** · 15

house made basil pesto, sliced tomato, mozzarella

### **steak & cheese** · 15

garlic cream sauce, sliced sirloin, asiago & romano cheeses

### **chicken broccoli** · 15

garlic cream sauce, tender white chicken, broccoli, romano and mozzarella cheeses

### **portobello & roasted pepper** · 15

san marzano sauce, spinach, artichoke, feta cheese

### **barbeque chicken** · 15

san marzano, bbq chicken, caramelized onion, bacon

### **spinach and ricotta** · 15

white pizza with garlic and oil, sautéed spinach, and ricotta

### **italian cold cut** · 15

san marzano and olive oil, hot cherry peppers, mozzarella cheese, roasted garlic, lettuce, onion, pickle, & tomato relish

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

\*Before placing your order, please inform your server if a person in your party has a food allergy.

## c o c k t a i l s

### **bad girl** · 11

tito's handmade vodka, strawberry, basil, lime, simple

### **sumthin' pumpkin** · 11

vanilla vodka, pumpkin liqueur, bailey's, frangelico

### **cider spritz** · 11

caramel vodka, apple cider, prosecco, sugar rim

### **apple spiced margarita** · 11

tierras organic tequila infused with apples & cloves, cinnamon, apple cider, spiced simple syrup, lemon

### **the godfather part 2** · 13

brenne single malt scotch, busnel calvados brandy, disaranno amaretto, orange twist

### **havana nights** · 10

plantation dark rum, lime, pineapple, simple syrup, fresh mint, bubbly

### **a good time** · 11

bombay gin, pomegranate, orange juice, simple syrup, prosecco, thyme

### **lower cape codder** · 11

high west american prairie bourbon, cranberry-orange purée, lemon

### **sugar & spice** · 11

high west double rye, five spice simple syrup, soda

### **aperol spritz** · 11

aperol, prosecco, soda water

### **bubbles & berries** · 11

prosecco, three olives vodka, st. germain, muddled strawberries

### **matto cosmo** · 11

grey goose vodka, cointreau, fresh lime juice, white cranberry juice

### **matto mai tai** · 10

plantation dark, plantation 3 stars, orange juice, pineapple juice, orgeat, myers dark rum floater

### **the pink drink** · 10

pineapple infused vodka, cointreau, fresh lime juice, splash of cranberry

### **sangria** · 10

red, white, or rosé

### **espresso martini** · 11

espresso shot, bailey's irish cream, kahlua, vanilla vodka

### **caramel apple martini** · 10

caramel vodka, apple liqueur, lemon, simple

### **lemoncello martini** · 11

limoncello, absolut citron, cointreau, lemon, simple

### **chocolate lover's martini** · 10

meletti cioccolato chocolate liqueur, vanilla vodka, creme de cacao, bailey's irish cream

## s o u p s & a p p e t i z e r s

### **chef's daily soups** · 8

ask your server for today's selection

### **lobster bisque** · 13

### **wagyu beef carpaccio\*** · 12

thinly shaved raw beef, capers, micro arugula, shallots, shaved parmesan and truffle oil

### **brick oven baked goat cheese** · 12

garlic, olives, olive oil, flat bread

### **crispy calamari** · 14

arugula, olive oil, chili flake, garlic, parmesan, marinara

### **chicken and black bean quesadilla** · 13

caramelized onions, pico de gallo, avocado and sour cream

### **antipasto platter** · 16

selection of charcuterie & cheeses, pickled vegetables

### **jumbo lump crab cakes** · 16

dijon mustard sauce, spicy aioli, sweet chili drizzle

### **arancini** · 11

spicy pork and scallion risotto balls, marinara sauce

### **cape cod mussels** · 14

nduja, peppers & onions with Italian parsley, grilled ciabatta bread

### **spiced chicken wings** · 11

blue cheese and carrot sticks

### **oysters on the half shell\*** · 18

house made cocktail and mignonette sauces

### **fish tacos** · 13

lightly fried fish, pico de gallo, green chili sauce, and avocado with choice of corn or flour tortilla

### **fried oysters** · 14

house made cocktail and tartar sauces

## s a l a d s

add chicken 5 · steak 10 · shrimp 12 · salmon 12 · lobster 12

### **house** · 8

mixed greens, tomato, carrot, cucumber, radish, fennel, white-balsamic italian vinaigrette

### **shaved brussel sprout salad** · 11

dried figs, walnuts, pears, romano cheese and lemon dressing

### **iceberg wedge** · 10

beef steak tomato, great hill blue cheese dressing, cucumber, smoky slab bacon, fried onion strings

### **classic caesar** · 10

romaine, croutons, shaved parmesan, caesar dressing

### **warm organic baby spinach** · 11

sharp cheddar, mushroom, fried egg, Bermuda onion- apple wood smoked bacon dressing

### **herb encrusted goat cheese** · 11

mixed greens, caramelized apple, sundried cranberries, honey balsamic dressing

### **roasted golden beets** · 11

baby arugula, pistachios, blue cheese, champagne orange reduction, balsamic glaze

### **quinoa and roasted butternut squash** · 11

baby arugula, pumpkin seeds, sundried cranberries, apple cider vinaigrette, shaved parmesan

## p a s t a

### **lobster fettuccine** · 30

sherry lobster cream sauce

### **squash ravioli** · 21

chestnuts and a sage butter sauce

### **mac & cheese** · 17

pasta shells, three cheese sauce, panko crumb topping add lobster 12

### **pappardelle bolognese** · 19

braised veal, beef and pork, tomato sauce, and cream

### **meatballs** · 19

locally sourced beef, linguini, marinara sauce

### **house made gnocchi** · 19

toasted gnocchi, spinach, wild mushrooms, chicken broth reduction, truffle oil, shaved parmesan

### **seasonal vegetable risotto** · 19

cooked in vegetable stock

### **clam sauce** · 20

red or white, garlic, herbs, lemon, chili flake, linguini

### **chicken & broccoli** · 19

ziti in garlic-parmesan cream sauce

### **vegan orecchiette & beans** · 19

locally sourced farm fresh veggies, white beans, with house made habas bean sauce

## s p e c i a l t i e s

### **grass-fed local hamburger\*** · 16

lettuce, tomato, red onion, and a pickle on a toasted bun

### **pan roasted cod** · 27

vegetables and miso-honey vinaigrette

### **pan roasted organic salmon\*** · 27

herbed farro risotto, rainbow swiss chard, golden beet and tumeric vinaigrette

### **brick oven roasted shrimp & scallop** · 32

three cheese tortellini, crispy prosciutto, basil oil, truffle cream sauce, arugula and pickled fennel salad

### **organic roasted half chicken** · 25

brick oven roasted new potatoes, green beans, pan jus

### **pork cutlet milanese** · 24

wild mushroom cream sauce, spinach, fettuccine, lemon-butter sauce

### **chicken or veal piccata** · 19 / 27

lemon, caper and white wine sauce, cocktail artichoke, roasted tomatoes, choice of pasta

### **chicken or veal marsala** · 19 / 27

julienned sweet capicola, mushroom marsala sauce, choice of pasta

### **chicken or veal parmesan** · 19 / 27

lightly breaded cutlet, marinara sauce, mozzarella cheese, choice of pasta

### **short ribs** · 25

vermont sourced beef, mashed potato, brick oven roasted brussel sprouts, pan jus

### **pan roasted 10 oz sirloin** · 28

sautéed broccoli rabe, brick oven roasted new potatoes, demi-glaze