

Snacks

Homemade chips and charred onion dip 4.50
Seared beef carpaccio with arugula and horseradish sauce 9.25
Roasted sweet peppers with goat cheese, pine nuts, capers and sultanas 8.75
Homemade flatbread with smoked salmon and dill mascarpone 11.00
Cicchetti—little Venetian sandwich with shrimp salad and boiled egg 7.50
“Deviled” farm eggs with olive tapenade 6.95
Baked feta with focaccia and spicy marinara 7.75
Antipasto: salumi, fresh mozzarella, marinated mushrooms and olives 15.00
Carne cruda—Piedmontese steak tartare 10.25
Zuppa del giorno *m.p.*

Salads

Sweet gem bibb with roasted beets, walnuts, endive and gorgonzola 8.75
Arugula with charred red onion, shaved mushrooms and grana padano 9.00
Broken fried egg on polenta with arugula, pancetta and mushroom vinaigrette 11.75
Niçoise salad—*Bottega style m.p.*
Spa option: Grilled chicken paillard *or fish* with a winter salad and sherry vinaigrette *m.p.*

Sandwiches

Burger—freshly ground beef chuck with homemade bun & pickle; *fontina, cheddar or gorgonzola* 13.00
Fish sandwich with red onion marmalata and caper aioli 12.75
“Cubano” with fried pork, mortadella, provolone, homemade pickles and spicy slaw 12.50
Persian piadine: feta, herbs, yogurt, radishes and walnuts 11.00 *with lamb sausage 4.00*

Pizzas from the wood oven

Sicilian seafood—shrimp and calamari with garlic, chiles and sundried tomatoes 13.50
Winter greens, mushrooms, butternut and *Stone Hollow Farmstead* goat cheese 11.00
alla Romagnola—mozzarella, mushroom, tomato, onion and marjoram 10.25
White pie—fennel sausage, onion, ricotta and provolone 13.25
Grilled chicken, sweet peppers, fontina, arugula and *Alecia’s Tomato Chutney* 13.50
Smoked salmon—crisp crust with red onions, capers and mascarpone 14.75
Grilled chicken and pesto with aged provolone and mozzarella 13.25
Fennel sausage, pancetta, and mozzarella with crushed tomato 11.50
Rustica—prosciutto, chorizo, provolone and ricotta with caramelized onions 12.95
Concuh pie—sausage with sweet peppers, potato and ricotta 11.25
Lamb sausage, roast garlic, sweet peppers, sultanas and *Stone Hollow Farmstead* goat cheese 12.50

Pasta

Café macaroni & cheese with a small salad 13.00
Bucatini with guanciale, black pepper, pecorino and cream 14.25
Garganelli with chicken thighs, Tuscan kale and butternut 16.25
Penne Bolognese 17.25

Roast, Grill and Sauté

Mussels Corfu 15.50
Chicken scaloppine with crisp breadcrumbs, polenta and capers 15.75
Flat iron steak with olive oil crushed potatoes, grilled red onions, arugula and horseradish 21.00
Roast pork loin with *Alecia’s tomato chutney* aioli, roast potatoes and Venetian spinach 17.75
Pesce del giorno with *Anson Mills* farro, winter vegetables and cerignola olive relish *m.p.*

Sides: fried farm egg/2.00 grilled chicken/4.25 *McEwen and Son’s* polenta/3.50
cauliflower Sicilian style/3.75 Tuscan kale/4.25 rosemary potatoes/3.50

Specials:

Monday: Crab cake *after 5:00 p.m.* 17.95
Tuesday: Roast salmon with cauliflower, olives and peppers 17.95
Wednesday: Grilled veal scaloppine with sundried tomatoes and capers 18.25
Thursday: Chicken under a brick with marjoram, rosemary and garlic 18.00
Friday: Flounder agradolce with crisp breadcrumbs 18.00

One check for parties of six or more, please.

We proudly support our local farmers.