



WINTER DINNER MENU

Chef Laura Piper

White Wine by the Glass

2010 Pinot Bianco, Lageder	11
2010 Vermentino, "I Fiori," Pala	13
2010 Est!Est!! Est!!!, Falesco	10
2010 Trebbiano, "DaMa," Marramiero	12
2010 Pinot Grigio, Tocai, "Toi," Maculan	12

Red Wine by the Glass

2009 Merlot, Stella	11
2008 Primitivo, "Piluna," Castello Monaci	12
2009 Rosso Piceno, Saladini Pilastrì	11
2009 Barbera D'Alba, Vietti	13
2009 Sangiovese, Merlot, Ghizzano	14

P I A T T I N I

H O T

Sautéed Madagascar Prawns,
*Spanish chili threads, garlic, white wine,
butter, crostini 14*

Sautéed Rhode Island Calamari,
cannellini beans, cherry tomatoes, crostini 10

Three Sister's Farm Roasted Polenta,
*caramelized onions, house-made sausage, rapini,
garlic, parmesan, demi 9*

Wild mushroom crostini,
*caramelized onions, marsala,
goat cheese-thyme crostini 9*

C O L D

Grilled asparagus and mint salad,
arugula, peas, goat cheese, mint-basil vinaigrette 9

La Quercia Prosciutto, *organic melon, mint, saba 9*

Roasted organic beet salad
*arugula, watercress, red onion, ricotta salata,
candied walnuts, coriander-mint dressing 8*

Field green salad, *goat cheese, candied walnuts,
sherry-raisin dressing 8*

Radish and orange salad, *arugula, fennel, basil,
meyer lemon-extra virgin olive oil 9*

American Grass Fed beef carpaccio,
*pancetta, spinach, red onions,
mushrooms, fried onions, Parmigiano Reggiano
garlic-thyme vinaigrette 10*

Arugula salad with Granny Smith Apples, *pine nuts,
tomato, imported mozzarella di bufala 8*

Italian Wedge,
*iceberg lettuce, oven-roasted tomato, crumbled
gorgonzola, pancetta, garlic-thyme vinaigrette 8*

Grilled caesar salad, *organic romaine hearts,
eggless caesar dressing, Parmigiano Reggiano,
Tuscan White Anchovies 8*

~ Featured Craft Brews ~

La Fin Du Monde Canada \$8.5
tripel, belgian, lemon, crisp 9.0%

Stone IPA California \$6.5
hoppy, herbal, citrus 6.9%

Smuttnose Old Brown Dog Ale New Hampshire \$6.5
brown ale, roasted malt, chocolate, toffee 6.5%

Two Brothers Domaine Dupage Illinois \$6.5
french style country ale, fruit, sweet caramel, crisp, clean 5.9%

Stone Vertical Epic Ale (22 oz.) California \$16
light chili flavor burst, followed by honey & cinnamon 9.4%

P R I M I P I A T T I

(appetizer / entrée portions)

S I G N A T U R E R A V I O L I *h a n d m a d e i n - h o u s e*

Ravioli with asparagus, *aged provolone cheese,
onions, sun-dried tomato sauce 9/17*

Ravioli with house made spicy sausage,
arabiata 9/17

Ravioli with butternut and acorn squash,
sweet walnut butter 9/17

Maine Lobster Ravioli, *creamed spinach,
lobster reduction-butter sauce,
garnished with fresh lobster 19/28*

P A S T A E R I S O T T I

Orecchiette pasta, *spicy sausage, rapini,
caramelized onions, Fontina Valle d' Aosta 10/18*

Black tagliatelle pasta, *scallops, shrimp, calamari,
tomato-fennel saffron sauce 12/23*

Farfalle pasta, *duck confit, asparagus, mushrooms,
pearl onions, pine nuts 11/19*

Linguini pasta, *smoked mozzarella, roasted
eggplant, tomatoes, basil, capers, arabiata 10/18*

Risotto with artichokes, *Mozzarella di Bufala,
peas, Parmigiano Reggiano 10/18*

**gluten-free linguini available in any presentation*

S E C O N D I P I A T T I

P E S C E

Grilled Day Boat Scallops, *roasted rosemary potatoes, spinach, cremini mushrooms, roasted garlic butter 26*

Pan-seared Pacific Mahi, *grilled asparagus, sautéed mushrooms, leeks, garlic, truffle butter 28*

Grilled Organic Irish Salmon, *rapini, sundried tomatoes, grilled zucchini, caper berries, lemon, olive oil 28*

C A R N E

Roasted rack of lamb, *brussels sprouts, sweet potatoes, pancetta, figs, demi-glace 35*

Strauss free-raised veal scaloppini, *grilled portobellos, asparagus, Fontina Valle d' Aosta, veal-lemon reduction 31*

Berkshire Pork Osso Bucco, *toasted orzo, rapini, matchstick vegetables, Parmigiano Reggiano 29*

Organic chicken breast, *panko bread crumbs, harissa marinated squash, caponata 20*

Rain Crow Ranch 100% grass-fed New York Strip Steak, *roasted potatoes, caramelized onions,
grilled green onions, grappa demi 39*