



## APPETIZERS

### Pasta Fagioli 14 **GFA**

Tomato based soup with onions, carrots, celery, and cannellini beans simmered with white wine, fresh oregano, thyme and parmesan rind finished with pasta and swiss chard

### Oysters 22 **GF**

One half dozen local fresh Beausoleil Oysters, mignonette & cocktail sauce

### Eggplant Parmesan 18

Traditional Italian layered with breaded eggplant with house made marinara, fresh basil, mozzarella cheese and parmesan Reggiano cheese

### Butternut Squash Chopped Salad 18 **GF**

Romaine lettuce, mesclun mix, roasted local squash, toasted pumpkin seeds, sliced almonds, Pecorino Romano, pomegranate seeds, and orange cinnamon vinaigrette

### Poached Pear & Pancetta Salad 18 **GF**

Frisée, pancetta lardons, red onion, blue cheese crumbles, dried cranberries, fresh raspberry vinaigrette

### Heirloom Tomato Salad 17 **GF**

Sliced and layered tomato and buffalo mozzarella topped with sliced red onion, olive oil, salt & pepper, and Gilbertie's organic micro-basil

### \*Lamb Lollipop 20 **GF**

Grilled, seasoned, Maine wild blueberry and basil sauce, fresh petite basil

### "Sausage & Peppers" 18 **GF**

Grilled, 4oz sweet Italian sausage topped with onions, tri-colored peppers and garlic with fresh organic tomatoes over crispy polenta

### Italian Long Hot Peppers 16 **GFA (VERY HOT)**

Grilled, e.v.o.o., anchovy, breadcrumbs, garlic, cured black olives, Provolone cheese

### Charcuterie 22 **GFA**

Prosciutto di Parma, Toscano fennel salami, hot sopressata, Cacio de Roma, Taleggio, Piave, grapes, crackers, Rosemary Taralli, fig jam

### Rosie's Meatballs 16

Three meatballs made with veal, beef, pork, pine nuts, raisins, Parmigiano, sweet onions, garlic, parsley, marinara

**GF – Gluten Free**

**GFA – Gluten Free Adaptable**

\*Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of food borne illness.

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

*Ask about catering or booking your private event!*

## PASTA

### Shrimp Scampi with Linguine 35 **GFA**

Linguine, shrimp, garlic, white wine, parsley, fresh tomato, chicken stock, lemon and butter

### Rigatoni Bolognese 34 **GFA**

Curved rigatoni pasta with Bolognese made of beef, veal, pork, carrots, celery, onions, garlic, salt & pepper, a touch of cream, topped with torn burrata cheese

### Cacio e Pepe con Involtoni di Pollo 32 **GFA**

Orrechiette pasta tossed with "cheese and pepper" sauce with a prosciutto wrapped stuffed chicken breast

### Sausage and Broccoli Rabe 34 **GFA**

Cavatelli pasta, e.v.o.o, garlic, broccoli rabe, housemade fennel sausage, chicken broth, crushed red pepper

## MEAT AND FISH

### \* Organic Faroe Island Salmon 38 **GF**

Grilled, topped with house made pesto, lemon parsley butter, served over Black Beluga lentils with roasted red pepper and arugula

### Branzino 42 **GFA**

Grilled, served over in house made linguini, aglio e olio, topped with garden fresh cherry tomato and basil sauce

### Chicken Scarpariello 40 **GF (HOT CHERRY PEPPERS OPTIONAL)**

Pan seared, one half Amish chicken, red & yellow holland peppers, onions, garlic white wine, aged balsamic vinegar, roasted garlic mashed potato

### Chicken Florentina 36 **GFA**

10oz "frenched" chicken breast topped with lemon white wine sauce served with Basmati rice Pilaf and sauteed haricot verts

### Veal Milanese 42 **GFA**

Pan seared "Plume de Veal" veal cutlet, ciabatta breadcrumbs, baby arugula dressed in e.v.o.o., cherry tomato & onion salad

### \*Dry Aged Pork Chop 42 **GF**

Grilled, rosso chimichurri, roasted tri color fingerling potato, sauteed broccolini

### \*New York Strip 68 **GF**

14 oz, grilled, seasoned, sweet and sour cipollini onion sauce with fresh herbs and red wine, served with Scallion mashed potatoes and sauteed spinach with oil and garlic

### Sides: 12

Sauteed Broccolini

Sauteed Haricot Verts

Grilled Zucchini and Squash

Roasted Scallion Mashed Potato

Roasted Tri Color Fingerling Potato

Gratuity of 22% added to parties of six or more

09/12/2024

# **Specials**

## **Appetizer**

### **Salanova Salad 16 GF**

Grant Farm baby gem salad mix, e.v.o.o, salt,  
shaved parmigiano, toasted pine nuts

## **Pasta**

### **Ravioli 31**

Inhouse made Ravioli filled with artichoke, spinach,  
ricotta and pecorino Romano cheese, tossed with brown butter  
and topped with lemon garlic breadcrumbs

## **Entrees**

### **Halibut 46 GF**

Pan seared, served over creamy risotto with spinach  
topped with micro greens

### **Braised Short Rib 48 GF**

Roasted garlic mashed potato, Sauteed Broccolini,  
Barolo demi glace

**W.E. 09.22.24**