

# PANE E VINO

## ANTIPASTI E ZUPPA

### Pasta e Fagioli | 10

Traditional Neapolitan Stew, Cannellini Beans, Prosciutto, Tomato, Pecorino

### Calamari in Padella | 14

Pan Fried Point Judith Calamari, Cherry Tomatoes, Spicy Pepper Rings, White Balsamic

### Polpo | 15

Mediterranean Octopus, Fennel, Baby Arugula, Itrani Olives, Peppadews, Lemon Vinaigrette

### Cozze all' Arrabbiata | 14

Farm Raised P.E.I. Mussels, 'Nduja Sausage, Calabrian Chilies, Roasted Garlic, Tomato Sea Broth

### Cinghiale con Polenta | 15

Wild Boar Sausage, Creamy Fontina Polenta, Peperonata

### Scarola e Fagioli | 11

Braised Escarole, Cannellini Beans, Guanciale, Grilled Rustic Bread

### Arancini | 12\*

Fried Rice Balls Stuffed with Braised Beef, Peas, Fontina, Tomato Cream Sauce

### Polpette Caserecce | 14 \*

Slow Braised Veal, Beef and Pork Meatballs, Neapolitan Ragu, Narragansett Creamery Ricotta

### Burrata con Prosciutto | 17

Local Narragansett Creamery Burrata Cheese, Prosciutto di Parma, Fire Roasted Peppers, Grissini

### La Pravola con Funghi | 12

Baked Smoked Scamorza Cheese, Roasted Maitake Mushrooms, San Marzano Sauce

### Antipasto Della Casa

Chef's Selection of Cured Meats, Artisanal Cheeses, Marinated Vegetables

## INSALATA

### Mista | 10

Mixed Greens, Ricotta Salata, Pickled Red Onions, Radish Slices, Cherry Tomatoes, White Balsamic Vinaigrette

### Rucola | 12

Baby Arugula, Prosciutto di Parma, Pickled Red Onions, Shaved Grana Padano, Lemon Vinaigrette

### Cesare | 12

Artisanal Romaine, Focaccia Croutons, Shaved Grana Padano, White Anchovy

### Bietole | 11

Roasted Beets, Wild Baby Arugula, Goat Cheese, Candied Walnuts, Blood Orange Vinaigrette

## CONTORNI

### Potato Puree | 7

Buttery Mashed Potato

### Patata Croccante | 7\*

Crispy Fontina Potato Cakes

### Scarola | 7

Sautéed Escarole, Itrani Olives, EVOO

### Rabe | 7

Broccoli Rabe, Garlic, EVOO, Crushed Red Pepper

### Cavolfiori | 7

Roasted Cauliflower, Golden Raisins, Pine Nuts, Caramelized Onions, Bread Crumbs

### Polenta | 7

Creamy Fontina and Pecorino Polenta

### Cavoletti di Bruxelles | 7

Brussels Sprouts, Guanciale, EVOO

## PRIMI

### Chittara a Cacio e Pepe | 21

Pecorino Romano Cream, Crushed Black Pepper

### Linguine alla Putanesca | 21

Cherry Tomatoes, Itrani Olives, Capers, Amalfi Coast Anchovies, Crushed Red Pepper, Fresh Parsley

### Fusilli al Ragù Napoletano | 24

Slow Simmered Sunday Gravy, Local Sausage, Handmade Meatballs, Narragansett Creamery Ricotta

### Fettuccine alla Bolognese | 24

Slow Braised Veal, Pork and Beef Ragu, Grated Grana Padano

### Maccheroncini del Cardinale | 24

Local Sausage, San Marzano Tomato Pink Sauce, Pecorino Romano

### Gnocchi alla Sorrentina | 24

House-Made Potato Dumplings, Buffalo Mozzarella, San Marzano Tomatoes, Baked in Clay

### Lasagna | 23\*

House-Made Bolognese Lasagna, Mozzarella, Narragansett Creamery Ricotta

### Orecchiette con Cime di Rapa | 23

Broccoli Rabe, Local Sausage, Garlic, EVOO, Pecorino Romano

### Linguine alle Vongole | 23

Local Little Neck Clams, White Wine, Garlic, EVOO, Fresh Parsley

### Ravioli all' Aragosta | 26\*

Local Lobster, San Marzano Tomato Pink Sauce, Sherry, Shallots

### Scialatielli al Nero ai Frutti di Mare \* | 31

Gulf Shrimp, Scallop, PEI Mussels, Little Neck Clams, Calamari, Octopus, Tomato Sea Broth, Squid Ink Pasta

## SECONDI

### Pesce all' Acqua Pazza\* | 34

North Atlantic Halibut, Sardinian Couscous, Piennolo Tomatoes, Escarole, Sea Salt

### Salmone alla Griglia\* | 26

Faroe Islands Salmon, Black Beluga Lentils, Roasted Cauliflower, Pomegranate Glaze

### Capesante\* | 28

Pan Seared Scallops, Grilled Polenta Cake, Brussels Sprouts, Guanciale, Blood Orange Reduction

### Anatra | 31 \*

House Cured Duck Confit, Fig, Walnut and Mascarpone Ravioli, Truffle Honey

### Carciofi: Chicken | 23 · Veal Chop | 26

Long Stem Artichokes, Lemon, White Wine, Fontina Potato Cakes

### Saltimbocca: Chicken | 23 · Veal Chop | 26

Prosciutto, Sage, Mozzarella, Broccoli Rabe, Roasted Fingerling Potato

### Funghi: Chicken | 23 · Veal Chop | 26

Roasted Mushrooms, Marsala Demi-Glace, Fontina Potato Cake

### Milanese: Chicken | 23 · Veal Chop | 28

Lightly Fried, Baby Arugula, Grana Padano Cheese, Cherry Tomatoes, Fresh Lemon

### Parmigiano: Chicken | 23 · Veal Chop | 28 · Eggplant\* | 20

Mozzarella, San Marzano Tomato Sauce, Rigatoni

### Braciola di Maiale\* | 28

Wood Grilled Pork Chop, Spicy Caramelized Figs, House Made Sweet Potato Gnocchi, Brown Butter, Roasted Cauliflower

### Filetto Di Manzo | 38

8oz filet Mignon, Demi Glaze, Crispy Fried Shallots, Potato Puree, Broccoli Rabe

### Costoletta di Vitello | 36

16oz Bone-in Grass Fed Veal Chop, Mushroom Demi Glace, Fontina Potato Cake, Brussels Sprouts