

SNACKS



MARINATED OLIVE JAR*	7
DEVEILED EGGS*	9
bacon, chive, smoked trout roe	
ARANCINI	8
panko-crusted, smoked mozz, pomodoro	
PEPPADEW PEPPERS*	10
marinated Italian tuna, balsamic reduction	
FRIED STUFFED OLIVES	9
nduja sausage, garlic aioli	
SCOTCH EGG	9
house made sausage, rosemary honey mustard	
WOOD-FIRED BACON-WRAPPED DATES*	12
blue cheese	

GREENS & SOUP



ROASTED KENNETT SQUARE MUSHROOM SOUP*14	
sherry	
CLASSIC WEDGE*	14
maple bourbon bacon, stilton dressing, crispy onions	
HOUSE CAESAR	14
shaved parm, meyer lemon, crouton	
MIXED LOCAL GREENS*	13
shaved apple, candied pecan, goat cheese, sherry vinaigrette	

SMALL PLATES



BURRATA	14*
Calabrian chili, basil purée, arugula	
PEI MUSSELS	16*
spicy sausage, white wine, herb garlic butter, toast	
BRAISED SHORT RIB PAPAARDELLE	25
spinach, herbs, mushrooms, roasted tomato	
POLPETTINI	12
roasted garlic potato purée, herb purée, pistachio	
RICOTTA GNOCCHI	18
brown sage orange butter, ricotta salata, butternut squash, mushrooms	
BRAISED BERKSHIRE PORK CHEEKS	18*
Granny Smith apple, whole grain mustard, parmesan, pickled apple	

DINNER

PASTA



NONNA'S "RIGGIES AND MEATBALLS"	20
fresh rigatoni, polpettini, pomodoro, basil, shaved Parmesan	
SAFFRON LINGUINE	26
oishi shrimp, Italian evoo, lemon, Calabrian chili, parsley and lemon	
BRAISED SHORT RIB PAPAARDELLE,	25
tomato confit, spinach, wild mushrooms, herbs, shaved parmesan	
PAN SEARED RICOTTA GNOCCHI	18
roasted butternut squash, maitake mushroom, orange sage butter, herbs, ricotta salata	

WOOD-FIRED PIZZAS



GF +4	
CLASSIC MARGHERITA	18
fresh mozzarella, basil, crushed pomodoro	
DUE CARNE	22
house made Italian sausage, spicy nduja sausage, mozzarella, broccoli rabe, herbs	
ROASTED KENNETT SQUARE MUSHROOMS	21
black garlic parmesan sauce, thyme, black truffle	
ARTISANAL PEPPERONI	22
roasted long hots, pomodoro, hot chili crisp honey	
DUCK CONFIT	21
goat cheese, mozzarella, fig jam, arugula	
SPICY LAMB SAUSAGE	23
pickled red onion, smoked and fresh mozzarella, tomato confit, spinach	

MAIN



ROASTED WHOLE BRANZINO*	30
braised escarole, white beans, heirloom carrots, garlic herb puree	
WOOD-FIRED PASTURE-RAISED CHICKEN*	28
preserved lemon, artichokes, fingerling potatoes	
MONKFISH OSSO BUCO*	31
calabrian chili, roasted plum tomato, black olive, capers, basil, house-made pasta	
BERKSHIRE PORK CHOP*	32
brussel sprouts, butternut squash, maple-rosemary gastrique, pine nuts, golden raisins	
ROASTED BEEF PETITE SHOULDER TENDER	30
sauce bordelaise, buttermilk smashed potato, onion rings, crispy maitake	

*** Select menu items may be split for a charge of \$2

These items either are or can be made gluten-free. *Some items may incur a price adjustment.

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