



## DINNER

### SNACKS

**Calabrian Style Stuffed Quahog** • chili, orange, corn • 9

**\*Oysters- Walrus and Carpenter "Dutchies"** • served with lemon • 3/ea

**The Scotch Meatball** • tomato, egg, salumi • 6

**Frittelle** • ricotta, honey, black truffle • 6

**Johnny Cake** • porcini butter, pecorino, mugolio • 6

**Giardiniera** • pickled vegetables, provolone, taggiasca olive • 4

**Italian Chips n' Dip** • n'duja, taleggio, scallion • 6

### PASTAS

**Honeynut Squash Agnolotti** • husk cherry, basil, amaretti • 20

**Spaghetti** • clams, chorico, garlic, chili, lemon, parsley • 20

**Fontina Luna Piena** • prosciutto cotto, chestnut, aged balsamic • 19

**Casarecci** • chicken sugo, black truffle, broccoli • 22

**Mafaldine** • green bean casserole, chanterelles, crunchy onions • 18

**Tagliolini** • not your nonna's meatballs, red sauce, parm • 20

### PLATES

**Autumn Vegetables** • chicories, pear, gorgonzola dolce, walnut • 13

**Fried Calamari** • squid ink tempura, capers, cherry peppers • 14

**Roasted Beets** • fresh ricotta, golden raisin, mustard seed • 13

**Caesar of the Season** • brussels sprouts, parm, breadcrumbs • 12

**Corn Found on an Italian Street** • pepperoni, sheep milk ricotta • 11

**Steamed Littlenecks** • guanciale, mascarpone, garlic dough boy, chowder style • 14

**Octopus** • smoked eggplant sugo finto, pickled 3 bean salad • 14

**Pork Ribs in Agrodolce** • pistachio, sweet potato, pomegranate • 15

**Fluke** • olive, caper, tomato, lemon, fennel • 23

**Braised Beef Shoulder** • persimmon, black truffle, turnip • 24

\*This item is raw or partially cooked and can increase your risk of food borne illness. Consumers who are especially vulnerable to food borne illness should only eat seafood and other food from animals thoroughly cooked.

Please inform your server if you have any allergies