

MANGIA! MANGIA!

PRIMI appetizers

***1/2 Dozen Oysters** 18 *GF*
cucumber mignonette, cocktail sauce
~ add *shrimp cocktail* \$2.50 ea. ~

Burrata 17 *GF*
heirloom tomatoes, prosciutto, mixed greens,
basil-honey vinaigrette, pesto drizzled

Madre's Meatballs 14
house-made meatball in sugo al pomodoro

Crispy Polenta 12 *GF V*
whipped goat cheese, pecorino, golden raisin
vinaigrette, truffle oil

House-made Focaccia 9 *V*
parmesan cheese, parsley & crushed red pepper olio

Crispy Fingerling Fries 8 *GFO V*
parmesan, parsley

Marsala Funghi al Forno 13 *GF V*
roasted mushrooms, ricotta & parsley-dill vinaigrette

Classic Caesar 12 *GFO V*
romaine lettuce, sourdough croutons, parmesan
+Shrimp \$9 +Salmon \$10 +Chicken \$6 +Calamari \$10

Harvest Salad 16 *GFO V*
roasted delicata squash, golden & red beets, baby spinach,
toasted walnuts, goat cheese, creamy balsamic
+Shrimp \$9 +Salmon \$10 +Chicken \$6

Duck Flatbread 19
fig, ricotta, arugula, pesto

Sausage & Mushroom Pizzetta 17
mozzarella, red peppers, basil, tomato sauce

Eggplant Rollatini 15
herbed ricotta, pomodoro, tomato mozzarella salad

Calamari Fritti 17
lightly battered, spicy marinara

Mussels Panzanella 16 *GFO*
pesto-garlic sauce, blistered cherry tomatoes,
parsley, grilled focaccia

SECONDI

entrees | gluten-free pasta available +2

La Carbonara 25 *GFO*
bucatini pasta, pancetta, sweet peas, parmesan, creamy pesto

Chicken Parmigiana 27 *GFO*
fresh mozzarella, sugo, served over bucatini
+ *gluten free option is made to order, please allow 15 mins for preparation*

Bucatini & Meatballs 19
sugo over bucatini

Rigatoni a la vodka 20
spicy vodka sauce, roasted garlic, parmesan and basil

Wild Boar Ragú 26 *GFO*
pappardelle pasta, tuscan kale, house soffritto tomato sauce

Funghi Risotto 23 *GF V*
mushroom, peas, parmesan, shallots & garlic
+Shrimp \$9 +Salmon \$10 +Chicken \$6

Nonna's Bolognese 24 *GFO*
beef, pork, pancetta, brunoise vegetables

Tuscan Sausage Gnocchi 25 *GFO*
sausage, broccoli rabe

*** Pan Roasted Salmon** 26
farro, roasted romesco cauliflower
OR broccoli, asparagus, blistered tomato white wine sauce

*** Pork Chop** 29 *GF*
maple brined, braised red cabbage, fingerling chips

*** Braised Short Rib** 34 *GF*
truffle mashed, broccoli rabe

*** Steak Florentine** 36 *GF*
smashed fingerling, broccoli rabe, tuscan herb chimi
+ *caramelized onions & Gorgonzola cheese* \$2

PICK OF THE WEEK

DAILY
*** \$1 Oysters**
@the Bar Only
5-8pm

TUES
**Bottomless
Pasta \$28**

THURS
"Farmers Market Special"
Chef's creation sourced from
Local Farmers Market

TGIF
Pasta del Giorno *mkt*
chef's special pasta of the day

SUN
SUNDAY SUPPER
\$30 family-style set menu

(GF) Gluten-Free (V) Vegetarian (GFO) Gluten-Free Option

*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Please inform your server if you or a member of your party has a food allergy or sensitivity.



HOUSE VINO ~ 10oz Carafe...12

White
Pinot Grigio, Veneto
Chardonnay, California

Red
Chianti, Tuscany
Cabernet Sauvignon, California

SPUMANTI

PROSECCO Canevel, Veneto, NV	12	48
LAMBRUSCO SECCO Medici Quercioli, Emilia-Romagna	12	48
MILLESIMATO BRUT Contratto, Piedmont, 2015		80
SPARKLING ROSÉ Bibi Graetz "Bollamatta", Tuscany, NV		74

BIANCO & ROSATO

SAUVIGNON BLANC Bollini, Trentino	12	48
CHARDONNAY Nozzole 'Le Bruniche', Tuscany	12	48
VERDICCHIO Ca'dei Frati, Lombardy	13	52
FRIULANO Eugenio Collavini, Friuli	13	52
ROSÉ Scarpetta 'Frico', Tuscany	12	48
CORTESE, Principessa Gavia Gavi, Piedmont 2021		57
GRILLO Donnafugata 'Sur Sur', Sicily 2020		66
DRY RIESLING Hermann J. Wiemer, Finger Lakes, 2020		52
CHARDONNAY Raeburn, Russian River Valley, 2020		50

ROSSO

PINOT NOIR Borealis, Oregon	13	52
SUPER TUSCAN Bruni Poggio d'Elsa, Tuscany	12	48
NERO D'AVOLA Fuedo Maccari, Sicily	12	48
CABERNET SAUVIGNON Black's Station, California	13	52
CHIANTI CLASSICO Ricasoli "Brolio", Tuscany, 2017		65
BRUNELLO DI MONTALCINO Ridolfi, Tuscany, 2017		120
SUPER TUSCAN Crognolo Tuscany, 2019		90
FRAPPATO Santa Tresa 'Rina Russa', Sicily, 2020		47
NERELLO MASCALESE Duca Di Salaparuta "Lavico", Sicily, 2018		74
BARBERA DI MONFERRATO Marchesi di Barolo, Piedmont, 20120		42
DOLCETTO D'ALBA Gianni Gagliardo, Piedmont, 2019		58
NEBBIOLO Michele Chiarlo 'Il Principe', Piedmont, 2019		60
BAROLO Elvio Cagno 'Cascina Nuova', Piedmont, 2018		120
AGLIANICO Villa Matilde, Campania, 2017		85
VALPOLICELLA RIPASSO Luigi Righetti 'Campolieti', Veneto, 2017		68
PINOT NOIR Cristom, Willamette Valley, 2020		75
CABERNET SAUVIGNON The Herdsman, Yolo County, CA 2020		60
CABERNET SAUVIGNON Napa Cut, Napa, 2019		65

COCKTAILS

Lambrusco Aperol Spritz 12/48 pitcher
aperol, lambrusco, sparkling water

Orchard Harvest 13
vodka, apple cider, st. george spiced pear, lemon, sparkling cider

Spicy Prickly Pear Margarita 13
tanteo jalapeno tequila, rose liqueur, prickly pear, lime

Lavender Aviation 14
st. george botanivore, maraschino, crème de violette, lemon, lavender

Smoked Walnut Old Fashioned 13
longbranch bourbon, brown sugar, walnut bitters, mesquite smoke

Maple Ginger Whiskey Sour 14
wilderness trail rye, ginger, lemon, maple syrup

Fig Sidecar 14
reposado tequila, dry curacao, fig, lemon, maple syrup

Alpine Negroni 14
bombay dry, campari, amaro braulio, del professore rosso

Oaxacan Flower 13
montelobos mezcal, spiced saffron, mango, lime

Triple Espresso Martini* 13
espresso vodka, café borghetti, vanilla, orgeat*, espresso
**contains nuts **creamy option available*

ZERO PROOF

Fig Margarita 11
cleanco agave, fig, lime, maple syrup

The Macintosh 11
kentucky 74, maple syrup, lemon, sparkling cider

Aperitivo del Giorno 10
salcombe light, giffard aperitivo, sparkling water

BIRRA

*DRAFT

PERONI lager, Italy, 5% abv 7
CASTLE ISLAND FIVER hazy india pale ale, MA, 6.3% abv 8

*BOTTLES & CANS

MILLER HIGH LIFE lager, WI, 4.6% abv 6
BUDLIGHT lager, MO, 4.2% abv 7
CORONA lager, mexico, 4.5% abv 7
MICH ULTRA pale lager, WI, 4.7% abv 7
NIGHT SHIFT WHIRLPOOL, hazy ipa, MA, 4.5% abv 9
CASTLE ISLAND WHITE ALE belgium blonde ale, MA, 5.4% abv 8
FIDDLEHEAD IPA, VT, 6.2% abv 16oz 10
DOWNEAST ORIGINAL cider, MA, 5.3% abv 8
HEINEKEN 0.0 non-alcoholic, Netherlands, 0% abv 7