

PASTA

Ravioli 22

Homemade gorgonzola filled ravioli, Thumbelina carrots, fava beans, roasted carrot and walnut pesto

Tagliatelle con pollo 22

Tagliatelle pasta with confit chicken and pancetta, preserved lemon, watercress and toasted pistachios

Rigatoni bolognese 22

Homemade rigatoni pasta tossed with a traditional sauce of ground beef, veal and pork, Parmigiano Reggiano

Bucatini scampi 24

Bucatini pasta with shrimp, spinach, English peas, garlic and lemon emulsion

SECONDI

***Salmone 28**

Bay of Fundy salmon with pea purée, chanterelle mushrooms, English peas, bacon, pea green and radish salad

***Cappesante 36**

Pan seared Georges Bank diver scallops, marinated eggplant, fiddleheads, soy beans, pistachio vinaigrette

***Pesce del giorno priced daily**

Changing presentations of the freshest varieties of seafood

Pollo 26

Pan-roasted Statler chicken, confit chicken leg with grilled spring onions, garlicky pea tendrils, semolina-herb dumpling, lemon-chicken jus

*** Vitello duetto 36**

Slow roasted veal tenderloin, Marsala glazed veal cheek, funghi trifolati, spinach and potato gnocchi

***Bistecca 36**

Beef sirloin, fork crushed Yukon Gold potatoes with gorgonzola, grilled asparagus, cipollini demi-vinaigrette

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food-borne illness

18% service charge may be added to groups of 6 or more

Executive Chef Anthony Mazzotta