



LUNCH APPETIZERS

NOVENTA MILE MEATBALLS

ninety miled beef, veal and pork meatballs, tomato sauce, grana padano, arugula 15

SUMMER SQUASH RIBBONS

flash fried zucchini ribbons, summer squash baba ghanoush, calabrian chili aioli 13

VENISON CARPACCIO

juniper crusted American deer crudo, truffle salt, tonnato sauce, grilled focaccia pinza 19

CRISPY SMELT

fried white baitfish, wilted argula, capers, lemon, evoo, smoky tuna tonnato aioli 15

LIFEGUARD CALAMARI

rhode island squid, dredged and fried, sweet peppers, marinara, calabrian chili pepper aioli 15

LAMB MEATBALLS

lamb cumino, minted three pea puree, red onion agro dolce, toasted pistachio, tzatziki sauce 17

ARTICHOKE CAPRESE

diced artichoke, tomato, fresh mozzarella, red pepper, basil, olive, evoo, balsamic 14

PROSCIUTTO E MELON

18 month prosciutto, canteloupe, burrata cheese, watercress, balsamic, evoo, basil 15

LUNCH COMBINATIONS

SOUP & SALAD choose any cup of soup and small salad 15

TUSCAN DUO choose any cup of soup or small salad, and panini or flatbread 21
*some exceptions may apply

PIZZA

*Non-GMO corn meal, Unbleached north american flour, Buffalo kissed mozzarella
gluten free cauliflower crust pizza available \$2*

AI FUNGHI 14

ricotta, cremini, button, oyster mushrooms, arugula, white truffle oil, reggiano
Add filet mignon beef tips 8

SHRIMP PISELLI 17

garlic ricotta, rock shrimp, green peas, pancetta, red onion agro dolce

PESCATORE 18

ricotta, chopped shrimp, jumbo lump crab, evoo, parmesan, garlic, fresh tomato

MARCELLO 15

tomato sauce, sliced pepperoni, diced bacon, crumbled hot Italian sausage

SMELT PUTTANESCA 15

spicy tomato sauce, capers, olives, mozzarella, crispy smelt, tonnato sauce

MARGHERITA 13

chunky house tomato sauce, fresh mozzarella cheese, fresh basil leaf

CIABATTA PANINI

*sandwiches on grilled ciabatta bread,
with fries or mix greens salad*

THE BUFFON

crispy breaded chicken, lemon oil dressed arugula, tomato, shaved reggiano, calabrian chili aioli 13

CHICKEN FUSO

grilled chicken breast, sautéed mushroom, onion, bacon, provolone, garlic mayo 13

FILETTO BLT

seared beef tenderloin, crispy bacon, tomato, lettuce, melted mozzarella, garlic mayo 15

SHRIMP BURRATA

grilled jumbo gulf shrimp, warm burrata cheese, baby arugula, sliced tomato, pesto aioli 19

VITELLO TONNATO

crispy veal scallopini, prosciutto, mozzarella, artichoke, lettuce, smoky tuna tonnato sauce 21

SOUP & SALAD

*Chicken 5 Shrimp 9 Lobster Tail 18 King Salmon 19
Scallops 10 Filet Mignon 28 Venison Steak 23 Rockfish 25*

CREAM OF CRAB SOUP

fresh jumbo lump crab, caramelized onion, sherry cream reduction 15

PASTA FAGIOLE SOUP

guanciale smoked jowel, winter vegetables, cannellini bean, tomato broth 10

SOUP OF THE DAY

thoughtfully created and priced daily

GRILLED CAESAR SALAD

grilled artisan bullet romaine, reggiano cheese, grated parmesan, garlic ciabatta crouton, tomato onion bruschetta, creamy anchovy dressing 13 *classic romaine caesar available

ASPARAGI BURRATA SALAD

shaved asparagus, warm burrata cheese, fresh watercress, shaved reggiano, 18 month prosciutto di parma, toasted walnut, ciabatta crumb, balsamic di modena, dijon citronette 15

SUMMER ZUCCA SALAD

grilled and marinated summer squash, baby arugula, toasted pine nut, roasted red pepper, summer squash eggplant baba ghanoush, feta cheese, lemon caper vinaigrette 14

CASA SALAD

spring mix lettuce, toasted walnut, tomato onion bruschetta, mixed olive, cucumber, crumbled gorgonzola cheese, creamy balsamic vinaigrette 13

VILLAGE PANZANELLA SALAD

ripe tomato, cucumber, red onion, crisp bell peppers, mixed Greek olives, crumbled sheeps milk feta cheese, red wine evoo oregano vinaigrette, ciabatta crouton 15

CUSTOM PASTA BOWLS

*create custom pasta bowls from options
and ingredients to the right*

PASTA 8

fettuccine - bucatini - linguine
spaghetti - pappardelle
casarecce - girelle - capellini*
potato gnocchi - gluten free*
penne* - risotto

SAUCE

marinara - white wine reduction
parmesan cream - marsala
vodka rose' - garlic olive oil - bone
broth demi glace - arrabiata spicy red
pesto cream sauce - basil pesto white
wine - goat cheese cream

VEGETABLE 4

tomato - spinach - mix mushroom
artichoke - green pea - roasted red
pepper - squash - eggplant - bell
pepper - arugula - corn - zucchini
asparagus - fennel - black truffle bits
chiles - bruschetta mix - pea tendril

PROTEIN 6

meatsauce - chicken - meatball -
beef tips - mussels - clams - shrimp -
calamari - sausage - pancetta lardon
prosciutto - braised duck - crispy
smelt - lamb meatball - burrata
cheese ball - crispy squash blossoms

LUNCH & DINNER ENTREES

*Available as Lunch / Dinner Portions
Non-GMO risotto is naturally gluten free
Fresh and Housemade Pastas, gf options*

CHICKEN BREAST

Parmigiana, Marsala, Picatta, Francese 14 / 25

VEAL SCALLOPINI

Parmigiana, Marsala, Picatta, Francese 17 / 28

EGGPLANT PARMIGIANA

egg wash, pan fried, mozzarella, tomato sauce 13 / 20

RISOTTO AI FUNGHI

cremini, button and oyster mushrooms,
garlic parmesan, baby arugula, white truffle oil,
reggiano 13 / 22 Add seared beef tips 8

SCALLOP TRUCA RISOTTO

scallop pieces, shaved prosciutto, arugula, tomato, basil
oil, garlic crumb, crispy eggplant crouton 17 / 29

BLUE CRAB CACIO E PEPE

fresh jumbo lump crab, cracked peppercorn, garlic butter,
pecorino romano and grana padano cheeses, artichoke,
basil, fresh tubular bucatini pasta 18 / 31

FRESH SPAGHETTI POMODORO

fresh spaghetti pasta with house tomato sauce,
parmesan and fresh parsley, with choice of: meatball,
meat sauce, hot Italian sausage, puttanesca 14 / 22

FETTUCCINE MEDITERRANEO

jumbo gulf shrimp, jumbo lump crab, seared scallop, fresh fettuccine, choice
of parmesan cream, vodka rose', or marinara sauce 19 / 33

STUFFED PEPPERS

ground lamb cumino and tomato risotto, stuffed seasonal chiles, shiitake
mushroom, summer squash baba ghanoush, pine nut, pancetta lardon 28

DUCK CACCIATORE

duck fat braised duck leg, pancetta lardon, fresh casarecce pasta, bell pepper,
chiles, braising tomato demi, shiitake mushroom, tarragon goat cheese 18 / 28

ORA KING SALMON

grilled king salmon fillet, charred asparagus, parmesan roasted creamer
potato, cucumber dill tzatziki, evoo, brined capers 33

FILET MIGNON

creekstone farm beef tenderloin, roasted baby marble potato, sauteed honey
cumin carrot, bone broth demi glace... six ounce 41 ten ounce 56

menu items that are or can easily be made vegetarian, gluten free options available upon request

*we proudly add (and match) 50 cents to every check as a donation to the food project, opt out simply by asking-no explanation required
consuming raw or undercooked meats increases chance of foodborne illness / 20% gratuity added to parties of seven or more / all prices subject to market changes
honed hospitality / general manager paul zonn / executive chef kosmas koukoulis / sous chef josue molina and his band of merry muchachos*