

DISH OSTERIA AND BAR

Antipasti di Terra

Olive Marinate. Mixed Mediterranean olives in a house made citrus marinade. 6

Pasta e Fagioli. Italian “Borlotti” beans soup in a beef broth with fennel and tomato. Ditalini pasta, Reggiano and extra virgin. 6.5

Melanzane Grigliate e Mozzarella di Bufala. Grilled eggplant and Italian buffalo mozzarella, Sicilian extra virgin, aged balsamic and basil. 9

Carpaccio di Manzo con Arugola e Parmigiano*. Thin slices of raw beef filet mignon, arugola, Parmigiano Reggiano, lemon and Sicilian “Frantoia” extra virgin. 10

Crostini alla Scamorza. Toasted ciabatta bread with sautéed mushrooms, smoked mozzarella, smoked prosciutto and basil. 7.5

Antipasto Siciliano della Casa. Eggplant caponata, house made baked ricotta, marinated mushrooms, marinated olives, roasted red peppers, and prosciutto di Parma. 10

Formaggi e Salumi. Mountain Gorgonzola, Sicilian Ragusano, Taleggio style goat cheese. Creminelli wild boar soppressata, finocchiona sausage and Prosciutto di Parma. Walnuts and fresh fruit. For one 9.5 / for two 18

Antipasti di Mare

Capesante al Polline di Finocchio. Pan seared seasonal Nantucket bay scallops dusted with wild Tuscan fennel pollen, oven roast beets, abalone mushrooms, micro arugola.

Polpo alla Griglia. Grilled fresh octopus in lemon and extra virgin served with a warm mixed color fingerling potatoes and arugola salad in a red wine dressing with celery, capers and red bell peppers. 10

Cozze. Steamed Prince Edward Island mussels in a white wine sauce with garlic and parsley. Grilled ciabatta. 9.5

Sardine. Grilled Portuguese sardines served with sweet and sour onions. 7

Calamari alla Griglia Grilled fresh Lauren Bay's Rhode Island calamari with sautéed spinach, lemon, parsley and extra virgin. 9

Gamberi all'Aglio e Peperoncino. Sautéed wild gulf shrimp in extra virgin and garlic, crushed red pepper and tomatoes. 9.5

Insalate

Insalata Mista della Casa. Romaine hearts, radicchio, frisee, arugola, watermelon radish and green onions, in a white balsamic and extra virgin dressing. 6

Insalata Siciliana di Arance e Finocchi. Fennel, cara cara oranges, arugola and red onion. Red wine vinegar and Sicilian extra virgin “Frantoia”. 7.5

Insalata di Pere e Pecorino. Red pears, pomegranate seeds, arugola, radicchio and frisee in a fig balsamic dressing with shavings of Sicilian pecorino pepato drizzled with local honey. 8

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