

## PIATTO PICCOLO

**Salumi Board** Prosciutto San Daniele, Soppressata, Bresaola, Mortadella with pistachio, aged Parmigiano, radicchio marmellata, Gnoccho Fritto 24.

**Arancini** Roasted tomato risotto croquettes, fresh mozzarella centre, golden fried, tomato sauce & basil pesto 14.

**Calamari** Flash-fried, tomato, roasted garlic, chilies 14.

**Pedoci** Local mussels, crushed tomatoes, roasted garlic, caramelized onions, vino bianco & oregano 14.

**Crostata ai Funghi** Housemade puff pastry, wild mushrooms, caramelized onion, Cambozola, crispy Maitake mushrooms, truffle oil 14.

**Carpaccio di Manzo** Herb crusted Beef Tenderloin, horseradish & dijon aioli, arugula, crispy capers, shaved parmigiano, e.v olive oil 15.

**Trio di Crostini** 14.

Grilled Pane e Circo Sourdough topped with

- Whipped Taleggio, Prosciutto di San Daniele, apricot marmellata, toasted pistachios

- Fresh Burrata, crispy brussel sprouts & pancetta, roasted hazelnuts

- Goat Cheese, roasted Tuscan peppers, caramelized shallots, marinated olives & capers

**Gamberi in Padella** Jumbo shrimp, vino bianco & garlic sauté, toasted almond gremolata 14.

**Capesante** Seared local scallops, butternut squash purée, candied walnuts, crispy speck 16.

**Costicine Brasate** Pork ribs, braised in Bombetta ale, housemade BBQ sauce 14.

**Zuppa di Pesce** Jumbo shrimp, scallops, clams, mussels & local fish, tomato broth 14.

**Insalata R&R** charred romaine & radicchio, hot bacon & garlic dressing, parmigiano 14.

**Insalata Autunnale** Valley honeycrisp apples, Bosc Pear, fennel, arugula, gorgonzola, candied pecans 14.

**Insalata Burrata** Roasted beets, poached apricots, arugula, toasted pistachios 16.

## PASTE e RISOTTI

**Linguine ai Frutti di Mare** Jumbo shrimp, mussels, scallops & clams, San Marzano tomato, caramelized onions, confit cherry tomatoes, basil oil, parmigiano 29.

**Ravioli di Manzo** Handmade pasta filed with slow braised Beef Short Rib, gorgonzola dolce crema, toasted hazelnuts 26.

**Paparadelle alla Lepre** Tuscan vino slow braised Rabbit, San Marzano tomato, caramelized onions, parmigiano 26.

**Tagliatelle al Ragù** Fresh Tagliatelle, six hour slow braised veal & pork ragù, San Marzano tomato, parmigiano 26.

**Fettuccine Cacio e Pepe** Topped with peppercorn crusted beef tenderloin, seared medium rare 30.

**Linguine Capesante** Cast iron seared local scallops, garlic, pancetta, arugula, lemon squeeze 28.

**Tagliatelle ai Funghi di Bosco** Wild mushrooms, speck, caramelized shallots, cream, parmigiano 26.

**Mezzi Rigatoni con Salsiccia** Housemade sausage, braised fennel, vino bianco, charred broccolini & San Marzano tomato sauce, parmigiano 24.

**Lasagne con la Zucca** Handmade Lasagna layered with roasted pumpkin, besciamella, mozzarella, parmigiano, brown butter fried sage 26.

**Gnocchi all'Aragosta** Handmade potato gnocchi, fresh Atlantic Lobster, sherry & tarragon crema, parmigiano 30.

**Risotto al Granicho** Arborio rice, fresh Snow Crab, saffron, peas, arugula, lemon 32.

## PIZZE

**Margherita Burrata** San Marzano base, fresh burrata, basil 22.

**Prosciutto Crudo** San Marzano tomato base, Prosciutto, roasted cherry tomatoes, arugula, mozzarella, shaved Grana Padano 22.

**Spinaci ai Funghi** Truffle Béchamel base, ricotta, spinach, wild mushrooms, roasted garlic, mozzarella, chilies, shaved Grana Padano 22.

**Quattro Carne** San Marzano tomato base, soppressata, housemade sausage, capicola, pancetta, mozzarella 22.

**Pollo** Herbed béchamel base, Asiago, roasted Valley chicken, caramelized onions, spicy peperonata, arugula 22.

## PESCI & CARNI

**Halibut al Cartaccio** Fresh Atlantic Halibut, blood orange beurre blanc, herbed fregola, honey glazed carrots & green beans 38.

**Salmone Atlantico** Fresh NS Salmon, Brancaia & grape sugo, sautéed Winter greens, herb roasted potatoes & root vegetables 36.

**Pollo al Mattone** Roasted Valley Chicken breast, crispy pancetta, demi-glace, truffle & mascarpone mashed potatoes, sautéed spinach, honey glazed carrots & green beans 34.

**Filetto di Manzo** Porcini crusted Beef tenderloin, roasted pearl onions, chianti demi-glace, herb infused Lyonnaise potato 50.

**Muscovy Duck Confit** Cassis & Amarena cherry demi-glace, fontina pavé & pancetta brussels sprouts 34.

**Stinco d'Agnello** Marsala Braised Lamb Shank, smoked wild mushroom risotto, parmigiano 34.

**La Frasca Burger** Housemade Beef tenderloin burger, confit pork belly, Fior di Latte, basil aioli, tomato & balsamic marmellata, brioche bun, parmigiano fries 24.