

LUNCH

ANTIPASTI

- eggplant caponata **10** VEG
- bufala ricotta and black pepper **10** V
- antipasto plate: prosciutto, pecorino sardo, castelvetro olives, roasted peppers **18** GF
- grilled octopus with green harissa **16** GF
- swordfish meatballs, creamy polenta **12**
- Sal's old school meatballs **10**

E INSALATE

- endives, candied pecans, chives, lemon vinaigrette **12** GF, V
- arugula, cherry tomato, parmigiana **10** GF, V
- red organic quinoa, baby kale, roasted sweet potato, beets, feta, red wine vinaigrette **12** GF, V
- kale Caesar **10** GF

add ons: add grilled chicken 6, grilled shrimp 8, grilled salmon 9

PASTA

- tonnarelli "cacio e pepe" **17** V
- bucatini, jalapeno, almond pesto **19** V
- linguine, crab, parsley, chili flakes **22**
- rigatoni Bolognese **21**

SECONDI

- eggplant parmigiana with arugula salad **14** GF, V
- rock shrimp ragu with creamy polenta **16** GF
- grilled salmon, baby kale, pickled vegetables **16** GF
- grilled chicken parmigiana, grilled zucchini **16** GF

CONTORNI

- fried brussels sprouts with lemon **8** VEG
- eggplant chips, lavender honey, garrotxa cheese **9** V
- beets, whipped ricotta, chives **8** V
- smashed sweet potato, maple syrup, candied pecans **8** GF, VEG
- creamy polenta, brown butter, sage **5** GF, V

DINNER

ANTIPASTI

- eggplant caponata **10** VEG
bufala ricotta with black pepper **10** V
fried cauliflower, pecorino, salsa rossa **9** V
antipasto plate: prosciutto, pecorino sardo, castelvetro olives, roasted peppers **18** GF
burrata (Liuzzi Hamden, CT), apples, almond honey **14** GF, V
seared scallops, apple mostardo, celery root **14** GF
grilled octopus & green harissa **16** GF
swordfish meatballs, creamy polenta, pine nuts **12**
mussels in spicy San Marzano tomatoes **12**
Sal's old school meatballs in tomato potato **10**
grilled quail, sweet potato mash, arrope **16** GF

E INSALATE

- endives, candied pecans, chives, lemon vinaigrette **12** GF, VEG
arugula, cherry tomato, parmigiana **10** GF, V
red organic quinoa, baby kale, roasted sweet potato, beets, feta,
red wine vinaigrette **12** GF, V
add ons: add grilled chicken 6, grilled shrimp 8, grilled salmon 9

PASTA

- tonnarelli "cacio e pepe" **17** V
bucatini, jalapeno, almond pesto **19** V
paccheri, pumpkin, bacon, sage **20**
linguine, crab, parsley, chili flakes **22**
rigatoni Bolognese **21**
fettucine, San Marzano tomatoes,
fresh basil **18** V

CONTORNI

- fried brussels sprouts with lemon **8** VEG
eggplant chips, lavender honey, garrotxa cheese **9** V
beets, whipped ricotta, chives **8** V
smashed sweet potato, maple syrup,
candied pecans **8** GF, VEG
creamy polenta, brown butter, sage **5** GF, V

SECONDI

- New York strip, crimini mushrooms and onions **34** GF
pork chop parmigiana **28**
grilled salmon, baby kale, pickled vegetables **26** GF
chicken cacciatore with creamy polenta **24**
rock shrimp ragu with creamy polenta **26**
veal chop, pumpkin caponata **36**



ASK YOUR SERVER ABOUT THE "BEAST" OF AMIS

Our specials follow in the Roman tradition of whole animal cookery, changing the dishes to use each part, out of respect for the animal, and our guests.