

DISH OSTERIA AND BAR

Antipasti di Terra

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

Zuppa di Funghi. Cremini, shiitake, Portobello and dried porcini mushroom soup in a beef broth with grilled ciabatta and black truffle oil. 7

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, fresh marinated olives, roasted red peppers, and prosciutto di Parma. 10

Formaggi e Salumi. Mountain Gorgonzola, Sicilian Ragusano and Fiore Sardo. Spicy soppressata and finocchiona sausage, Coppa 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 Nantucket bay scallops dusted with wild Tuscan fennel pollen, oven roast beets, abalone mushrooms, sea asparagus. 10

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

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

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

Crostini ai Ricci di Mare. West Coast fresh sea urchin roe on grilled ciabatta bread with red fresno peppers, spicy micro greens, lemon zest and Sicilian olio Verde. 10

Insalate

Insalata Mista della Casa. Romaine hearts, radicchio, frisee, arugola. Green onions, local Campari tomatoes and watermelon radish in a white balsamic and extra virgin dressing. 6.5

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

Insalata di Pere e Pecorino. Red pears, arugola, radicchio, frisee, pomegranate seed and walnuts in a fig balsamic dressing. Shavings of Sicilian pecorino drizzled with honey. 8

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