

CHARCUTERIE & CHEESE

\$15 each, 2/\$25, 3/\$35, 4/\$45

Pancetta & Pecorino – red wine figs, honey, grilled bread

Imported Spanish Chorizo & Manchego – marcona almonds, piquillo peppers, grilled bread

Prociutto di Parma & Burrata – roasted pear, aged balsamic, grilled bread

House Made French Country Style Pâté & St. Andre Triple Cream – whole grain mustard, fig jam, cornichons, grilled bread

RAW, BAKED, & GRILLED

GF **Oysters on the ½ Shell** – 3 ea.

GF **Little Neck Clams on the ½ Shell** – 1.50 ea.

Wood Oven Baked Clams – calabrian chili butter, pancetta & leeks, potato, grilled bread \$13

Wood Oven Roasted Oysters Rockefeller – spinach, brie, breadcrumb \$18

GF **Wood Grilled Octopus** – chorizo, white bean & kale stew, saffron aioli \$15

GF **Wood Grilled Smoked Chicken Wings** – chili vinegar sauce, scallions, cilantro, lime \$12

GF **Wood Grilled Broccoli** – cacio e pepe vinaigrette, boquerones \$13

GF **Wood Grilled Shishito Peppers** – spiced truffle mayo, furikake \$11

Sicilian Style Meatballs – ricotta, tomato sauce, basil \$8

Please advise your server if you or any member of your party has a food allergy

"consumption of undercooked meat, poultry, eggs or seafood may increase the risk of food-borne illness"

SOUP & SALAD

GF **Little Neck Clam & Sweet Potato Chowder** – \$9

Baby Romaine – parmesan polenta croutons, shaved grana, caesar \$11

GF **Baby Spinach Salad** – roasted pear, gorgonzola, candied pecans, maple mustard vinaigrette \$12

GF **Charred Avocado & Ember Roasted Beets** – pomelo, seeds, pumpkin & chili oil \$13

WOOD OVEN PIZZA

gluten free dough available upon request

Fresh Mozzarella – tomato sauce, basil, sea salt & olive oil \$13

Prosciutto & Fig – garlic & olive oil, brie, fresh arugula, balsamic \$16

Mushroom & Caramelized Onion – garlic & olive oil, fontina, fresh arugula, truffle oil \$15

Eggplant & Roasted Tomato – tomato sauce, ricotta, basil \$15

Sausage & Artichoke – garlic & oil, fontina, lemon breadcrumbs \$16

Meatball & Fresh Mozzarella – tomato sauce, basil, sea salt & olive oil \$16

Bacon & Potato – garlic & olive oil, brie, red onion, rosemary \$16

WOOD GRILLED DRY AGED HAMBURGERS

served with roasted fingerling potatoes, parmesan, roasted garlic & herbs

Bacon Cheese Burger – american cheese/cheddar, bacon, lettuce, tomato, special sauce \$18

Stroganoff Burger – fontina cheese, wild mushroom stroganoff sauce, crispy onions \$18

French Onion Soup Burger – gruyere, caramelized onion jus, horseradish aioli \$18

ENTRÉES

Tagliatelle – bolognese, grana padano \$19

Home Made Potato Gnocchi – short rib & mushroom ragu, parmesan, gremolata \$24

Potato, Farmer's Cheese & Black Truffle Pierogi – pancetta, leeks, wild mushroom, peas, lemon cream \$24

GF **Wood Grilled Duck Breast** – smoked parsnip puree, maitake mushrooms, balsamic cherry jus \$28

GF **Pan Roasted Codfish** – littleneck clams, kale, chorizo, & white bean stew \$28

GF **Wood Grilled Salmon** – celery root puree, roasted cauliflower, hazelnuts, golden raisins, capers \$24

GF **Maple Brined Wood Grilled Pork Chop** – charred brussel spouts & smoked red cabbage with bacon & roasted apple, apple butter \$27

GF **Beef Braciola** – stuffed with prosciutto, manchego, & piquillo peppers, creamy parmesan polenta & braised tuscan kale \$24