

**Glass of Baby Amarone**  
**Masi Campflorin 2018 \$20.00 or \$50 bottle (full bodied smooth and velvety)**

**Cynar Negroni or Cynar Americano Manhattan**

Classic premium gin Negroni with Cynar in place of Campari or  
Makers Mark Bourbon with Cynar (Italian Artichoke liquor)

**Mediterranean Martini**

Stoli Cucumber vodka with fresh mint, local cucumber, and lemon

**Manhattan Italiano**

Single barrel Makers Mark 46, and Antica Formula Carpano sweet vermouth

**Peppermint Espresso Martini**

Made with vodka, peppermint schnapps and a shot of espresso

**Habanero Peach Mango Martini**

Organic Habanero Vodka with peach mango juice garnished with a fresh jalapeno and mango twist

**Aperol Napoletano Martini**

Orange Stoli with Aperol and a spritz of prosecco with a slice of fresh orange

**Apple Cider Martini**

Take a twist on your classic martini by adding apple cider, garnished with a crisp apple wedge

**Honey Bee Martini**

Barr Hill Gin infused with Juniper and raw honey garnished with a honey rim, lemon, and rosemary

**Salted Caramel Martini**

Salted Caramel Stoli with Rum Chata and a caramel rim

**Appetizers**

Vellutata di Zucca 10.00

*Butternut squash soup topped with a dollop of mascarpone cheese and pancetta bits*

Pasta e Fagioli 10.00

*A classic Venetian pasta and bean soup topped with Parmigiano*

Mystic Oysters from Connecticut 3.75

*Heavy shells in with a gentle brine and flinty finish*

Brodetto di Pesce alla Veneziana 14.00

*A Venetian fish soup with cod, shrimp and julienne vegetables in a saffron seafood broth*

**Reverse side for entrées**

Halibut al Acqua Pazza con Carciofini 38.00

*Wild Norwegian Halibut pan sautéed in a "Crazy Broth" of sweet garden cherry tomato, sliced artichokes, garlic, Falanghina white wine, sea salt and a hint of red chili*

## Cannelloni al Tartufo d'Alba 30.00

*Italian style crepes stuffed with roast veal, spinach, mushrooms and white truffle baked in a béchamel sauce with Parmigiano cheese*

## Traditional Thanksgiving Turkey Dinner 25.00

*Fresh carved turkey, Copes corn, potato filing with turkey gravy, cranberry sauce*

## Gnocchi con Ragu di Brasato 26.00

*Homemade potato and ricotta gnocchi tossed in a braised beef short rib ragu with Santa Cristina red wine and topped with Parmigiano*

## Fusilli con Ragu di Funghi 28.00

*Homemade short twisted pasta in a wild mushroom ragu (chantarelles, maitake and champignon), pancetta, Parmigiano, and a touch of cream*

## Soffritto di Maiale alla Carifana 25.00

*A southern Italian fall classic braised pancetta and pork rib with Aglainsico red wine, spicy chili pepper and sweet red bell peppers in vinegar, served with toasted ciabatta bread*

## Risotto Carbonara con Piselli 22.00

*Italian style creamy rice with pancetta, parsley, Pecorino Romano, sweet peas, a hint of red pepper, and fresh egg*

## Tagliolini alla Marea 36.00

*Long and thin egg pasta tossed with sweet Maine lobster, Gulf Coast shrimp, scallops, and fresh lump crab with fresh tomato and chili, then topped with a basil bread crumb*

## Garganelli con Salsiccie 28.00

*Short quill shaped pasta tossed with hot sausage, cauliflower and pumpkin with Pecorino Romano and a hint of cream*

## Stuffed Flounder 34.00

*Fresh caught flounder stuffed and broiled with a lump crab im*