

SMALL PLATES | APPETIZERS

CALAMARI FRITTI

rhode island calamari | hearth
roasted shishitos
marinara 15

ARANCINI (riceballs)

saffron risotto fritters
beef, pork, mozz filling
vodka sauce 13

EGGPLANT ROLLATINI

ricotta filled | melted mozzarella
marinara | grated parm
fresh basil 12

AVOCADO TOAST BRUSCHETTA

yellow & red cherry tomato | fresh basil
red onion | extra virgin olive oil
aged balsamic 11

CRISPY ARTICHOKE

crispy artichoke hearts
lemon caper aioli 14

WOOD-FIRED WINGS

hearth smoked & baked organic wings
homemade bbq sauce | broccoli &
toasted peanut salad | homemade ranch
*peanut allergy 15

MEATBALLS

beef & pork polpette | tomato
grated parm | gremolata | ricotta
wood-fired crostini 15

HEARTH BAKED EMPANADAS

smoked & pulled beef short rib
peppers & onions | smoked chili aioli 13

MEAT & CHEESE BOARD

prosciutto | handmade pepperoni
porcini salami | fresh mozz | grana padano
gorgonzola | crushed pistachio
red pepper jam 18

SALADS

(add grilled chicken \$6 | add salmon tips \$8)

VESTA GREENS

mixed greens | cherry tomato
cucumber | red onion
white balsamic vinaigrette 9

MODERN CAESAR

romaine | endive
watercress | shaved parm
anchovy dressing | buttery
herbed crouton 10
(add white anchovy \$2)

CHOPPED GREEK SALAD

tomato | feta | cucumbers
kalamata | capers | chickpeas
red onion | red wine vinaigrette
12

TRICOLOR BEET SALAD

ember roasted local beets
baby arugula | frisèe | whipped
peppercorn goat cheese
smokey walnut crumble 12

BURRATA CAPRESE

heirloom tomato | fennel
lemon vinaigrette | avocado
purée | watercress | balsamic
glaze 15

CLASSIC ITALIAN

LINGUINE WHITE CLAM

linguine | chopped sea clams | garlic
white sauce 22

FORAGED MUSHROOM RISOTTO

arborio rice | local wild mushrooms
mushroom stock | grated parm
chive oil 19

PENNE VODKA

penne in homemade vodka sauce 17

PAPPARDELLE BOLOGNESE

fresh pappardelle | beef and pork ragù 22

CHICKEN PARM

chicken cutlet | marinara | melted
mozzarella | served with choice of penne
marinara or fries 20

SPAGHETTI & MEATBALLS

marinara | grated parm 18

VEGGIE LASAGNA

artichokes | spinach | goat cheese | truffle
bèchamel | grated parm | baked in our
wood-fired oven 17

— WOOD-FIRED PIZZA —

INDIVIDUAL 12" (6 SLICES) - LARGE 16" (8 SLICES)

RED

MARGHERITA

fresh mozz | tomato sauce | grated parm | oregano
fresh basil 13 | 17

PLAIN

shredded mozz | tomato sauce | oregano
grated parm 12 | 16

BOSCAIOLA

smoked bacon | wild mushrooms | caramelized
onions | fresh mozz | tomato sauce
grated parm 17 | 24

PROSCIUTTO ARUGULA

fresh mozz | tomato sauce | cherry tomato
(prosciutto crudo, arugula, grated pecorino) post bake
17 | 24

PEPPERONI

fresh mozz | tomato sauce | handmade pepperoni
grated parm | oregano | fresh basil 17 | 24

SALSICCIA

fresh mozz | tomato sauce | crumbled pork sausage
broccoli rabe | grated parm | oregano | red pepper
flakes 17 | 24

VEGETARIANO

fresh mozz | artichokes | wild mushrooms
kalamata olives | cherry tomato | red onion
tomato sauce | fresh basil | chive oil 16 | 23

PICCANTE SPICY

calabrese chile | smoked mozz | roasted tomato
tomato sauce | grated pecorino | oregano
chive oil 16 | 23

CAPRICCIOSA

porcini salami | moroccan olives | roasted red peppers
artichokes | fresh mozzarella | wild mushrooms
tomato sauce | grated parm | chive oil 18 | 25

WHITE

WHITE PIE

fresh mozz | fontina | ricotta dollops
grated parm | oregano | fresh basil 16 | 23

BUFFALO CHICKEN

buffalo chicken | mozzarella | gorgonzola |
grated parm 17 | 24

BIANCO MUSHROOM

burrata | fontina | wild mushrooms | grated parm
truffle salt (frisèe post baked) 16 | 23

PEAR & GORGONZOLA

mozzarella | poached pear | gorgonzola | grated
parm | walnuts 16 | 23

FROM THE WOOD-FIRED GRILLE & HEARTH

CHURRASCO

charbroiled grass-fed NY strip | red chimichurri | lemon oregano potatoes
pepperonata 39

CLASSIC BURGER

fresh ground chuck | monterey jack | romaine | red onions | pickle
burger sauce | served on brioche with a side of fries 19
(go bunless, served over modern caesar instead of fries add \$3)

SPARTAN BURGER

fresh ground chuck | feta | roasted red pepper | tzatziki | watercress
cucumber | served with fries 19
(go bunless, served over greek chopped salad instead of fries add \$3)

CHEFS SIGNATURE SHORT RIBS

grilled and smoked over a wood-fire | wild mushrooms | collard greens
sage brown butter sweet potato | porcini au jus 29

WOOD-FIRED BABY BACK RIBS

hearth smoked & roasted | teriyaki bbq glaze | fries 24

CHAR-GRILLED SALMON

pearl couscous | quinoa | wild mushrooms | roasted red peppers
watercress | lemon truffle vinaigrette 28

\$4 per person plating charge for "bring your own" cakes & desserts