



THE PANTRY

Greens with fresh peas, watercress, frisee, whipped ricotta	8
Heirloom Beet Salad , chevre, candied walnuts, sherry shallot vinaigrette	9
Caesar Salad , white anchovies, pecorino, crispy bread	8
Heirloom Tomato Panzanella , crispy bread, basil, cucumber, balsamic	9
Summer Melon Salad , La Quercia coppa, arugula, citrus caramel, Saba	9
add chicken 5 or salmon 8 to any salad	

CHEESE & CURED MEAT SELECTIONS with mustardo, cornichon and artisanal bread

Single Cheese 5	All Cheeses 17	Cured Meats 6 Each	
Rustico with black pepper / sheep's milk		La Quercia Prosciutto Americano	
Caciotta al Tartufa / sheep & cow's milk		La Quercia Coppa Picante	
Bella Vitino Merlot / cow's milk		Finocchiona Salami	
Saxony Saxon / cow's milk			
Prince Edward Island Mussels , white wine, garlic, shallot, summer herbs, country bread	12		
Garlic Truffle Frites , tomato agro dolce			6
Tuna Nicoise , caper berries, egg, shallot, potato, arugula		14	
Frito Misto , calamari, rock shrimp, lemon, onion, tomato agro dolce		12	
Cioppino , tomato, shrimp, fennel, onion, country bread		12	
Fresh Summer Minestrone , local farmed vegetables		6	
Beef Carpaccio , burrata, arugula, red onion, olive oil		12	
Fontina Fonduta , spinach, country bread		8	
Crispy Veal Sweetbreads , Rancho Gordo chick peas, red pepper, pearl onions, lemon	12		

TO SHARE

BRUSCHETTA FOUR WAYS 4 for 14

Mozz & Tomato / Caramelized Onion & Chicken Liver / Chevre & Peperonata / Tuna Conserva

PIZZA & FLATBREAD

American , La Quercia prosciutto, asparagus, egg, arugula, black truffle oil	11 I 17
Margherita , tomato, fresh mozzarella, basil, garlic butter	9 I 15
Grilled Chicken , spicy peanut sauce, jalapeno slaw	10 I 16
Featured Pizza or Flatbread of the week	10 I 14

HEARTH OVEN

PASTA

Potato Gnocchi , brown butter brodo, baby spinach, peas, grana padana	16	Smoked Ricotta Ravi-
oli , San Marzano tomatoes, basil, extra virgin olive oil	16	
Kurlbaum Heirloom Tomato , olive oil, capers, spaghetti, parmigiano reggiano	16	
Lobster Mac-N-Cheese , trofie, aged white cheddar, herb crumb		22
Chitara , La Quercia prosciutto, lump crab, garlic cream, herb crumb		22
Duroc Pork Ragu , handmade pappardelle, tomato, pecorino romano		22

MAIN PLATES

Seared Day Boat Scallops , fregola sarda, calamari, olive, smoked tomato	24	
Today's Fresh Fish		22
Wild Caught Salmon , Rancho Gordo beans, bacon, escarole, sweet onion	18	
Steak Frites , grilled hanger steak, salsa verde, truffled frites		20
Center Cut Filet , truffle potato puree, charred tomatoes		26 I 32
Berkshire Pork Osso Bucco , herbed orzo, rapini, gremolata		22
Crispy Amish Hen Picatta , swiss chard, fried polenta, lemon, caperberries	18	

EATING IS AN ADVENTURE... That said, we are required to inform you that items are cooked to order and consuming undercooked or raw meats and seafood may increase your risk of food borne illness.

We use nuts and nut-based oils in some of our menu items. If you are allergic to nuts, or any other foods, please let your server know.