

Starters

(gf)	Creamy Potato Garlic Soup	10
(v)	Bruschetta <i>Red Hen crostini, tomato, garlic, diced red onion, fresh basil, balsamic reduction, EVOO</i>	14
(v)	Crispy Artichoke Hearts <i>Lemon garlic aioli, dressed arugula</i>	15
(gf)	Beef Carpaccio <i>Pickled red onion, EVOO, baby arugula, truffle salt, cracked black pepper, shaved romano</i>	16
	Fried Calamari <i>Banana peppers, house pomodoro sauce, lemon garlic aioli</i>	18
(gf)	Escargot <i>Sun-dried tomato, roasted garlic, Sambuca compound butter, pecorino</i>	17
(v)	Baked Brie <i>Hot honey, candied walnuts, dried cherries, Red Hen crostini</i>	16
(gf)	PEI Mussels <i>Garlic, plum tomato, basil, white wine, butter</i>	19
(gf)	Seared Sea Scallops <i>Crispy prosciutto, creamed leeks, balsamic reduction</i>	19
	Tosceno Crab Cakes <i>Premium lump crab, saffron aioli, baby arugula, pickled red onion</i>	20

Salads

(v)(gf*)	Caesar <i>Romaine lettuce, house caesar dressing, Red Hen croutons, shaved romano</i> <i>Add anchovy \$2</i>	16
(v)(gf)	House Mixed Greens <i>Mixed greens, cherry tomato, cucumber, red onion, carrot, herb vinaigrette or creamy dill dressing</i>	15
(v)(gf)	Harvest Kale & Quinoa <i>Roasted butternut squash, walnut, dried cranberry & apricot, VT goat cheese, red onion, maple balsamic vinaigrette</i>	17
(v)(gf)	Greek <i>Shaved romaine lettuce, cherry tomato, red onion, kalamata olives, banana peppers, feta, cucumber, spicy lemon-caper vinaigrette</i>	17
(gf)	Warm Duck Leg Confit <i>Mixed greens, pickled red onion, almond slivers, dried cherries, VT goat cheese, maple balsamic vinaigrette</i>	27

Protein Add

Chicken 7 Shrimp 10 Salmon 12 Scallops 13 Duck Confit 15 Beef Tenderloin 24

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

Mains

Entrées are coursed with a side salad; choice of herb vinaigrette or creamy dill dressing

**** Substitute side Caesar \$5 ****

	Chicken Piccata	29
	<i>Artichoke hearts, capers, sun-dried tomatoes, white wine, lemon, butter, linguine</i>	
(v)	Cavatappi Mediterranean	28
	<i>Sun-dried tomatoes, garlic, red onion, artichoke hearts, kalamata olives, basil, white wine, butter</i>	
	Orecchiette Bolognese	32
	<i>A rich ragu of house ground angus beef, pork, veal, bacon, mire poix, Burgundy wine, pomodoro</i>	
(v)	Wild Mushroom Ravioli	29
	<i>Mushroom medley, roasted garlic, wilted spinach, walnuts, gorgonzola cream</i>	
	Shrimp, Salmon & Asparagus 'Carbonara'	35
	<i>Diced red onion, garlic, Prosciutto di Parma, cream, parmesan, cavatappi</i>	
(v)	House Made Ricotta Gnocchi	29
	<i>Pomodoro, sage whipped goat cheese, fresh arugula, basil oil, pickled red onion</i>	
	Add House-Made Italian Sausage \$6	
(v)(gf*)	Vegetable Risotto	28
	<i>Pecorino risotto, roasted beets, brussels sprouts, butternut squash, pepita, crispy leeks</i>	
	Shrimp & Scallops Fra Diavolo	35
	<i>Plum tomato, garlic, basil, diced red onion, spicy crushed red pepper flake, marinara, linguine</i>	
(gf)	Grilled Faroe Island Salmon	34
	<i>Caramelized root vegetable hash, almond pesto, seared garlic greens, grilled lemon</i>	
	Veal Marsala	39
	<i>Sautéed haricots verts, roasted garlic, shallot, mushroom, scallion, Marsala wine, demi-glace, butter, linguine</i>	
(gf)	Duck Confit Mixed Grill	37
	<i>House-made Italian sausage, cherry port-wine demi glace, garlic mashed potatoes, almond roasted haricots verts</i>	
(gf)	VT Cider Brined Pork Loin	34
	<i>Garlic mashed potatoes, maple-bacon brussels sprouts, apple & red onion chutney</i>	
(gf*)	Grilled Beef Tenderloin	47
	<i>Roasted asparagus & plum tomato, rosemary port-wine demi-glace, garlic mashed potato, crispy leeks</i>	

(v) - vegetarian

(gf) - gluten free

(gf*) gluten free with modification

*A 2% kitchen appreciation will be added to the total bill

*Please inform your server of any food related allergies