

# Antipasti

## Charcuterie Board

Homemade mortadella, prosciutto, chicken liver mousse with port gelee, pork head cheese, caper berries, garlic confit, whole grain mustard, crostini 15.95

## Fire Roasted Prawns

Marinated head-on Gulf prawns, grilled ciabatta, roasted garlic, lemon aioli, arugula 12.95

## Caesar

Lemon & anchovy dressing, olive oil croutons, parmesan 9.75

## Crispy Pig's Ears

Heritage pig ears crispy fried, celery root puree, winter greens, pomegranate vinaigrette 9.95

## Lemon Arancini

Crisp lemon risotto, mozzarella, fresh herbs, pomodoro & parmesan 9.95

## Baby Arugula Salad

Belgian endive, Italian gorgonzola picante, honey & thyme vinaigrette 11.95

## Rosemary Sea Salt Bread

baked to order 2.5

## \*Carpaccio

*Boyden Farm, VT* grass fed sirloin, black truffle aioli, parmesan, arugula, croutons 11.95

## Beet Salad

Sliced yellow and candy stripe beets, candied walnuts, VT goat cheese, orange vinaigrette 12.95

## Olives

Citrus, chili, laurel & rosemary Castelvetro, Gaeta, Alfonso, Calabrese & country olives 4.95

## Nonna's Meatballs

"Al forno", free range beef, pork, & veal, pomodoro sauce, mozzarella 10.95

## Mussels

One pound Prince Edward Island mussels, white wine, spicy pomodoro, oregano 13.95

## Tomato & Goat Cheese Bruschetta

Olive oil roasted tomatoes, basil, red onion, VT goat cheese, vincotto 13.95

## Crisp Calamari

Point Judith, RI squid, lemon, pomodoro 13.95

# Pasta

## Classic Bolognese

Heritage breeds pork, veal & beef, oregano, parmesan, tagliatelle pasta 13.95/19.95

## Maine Lobster & Sea Scallop Tortellini

Sea scallop crema, truffle butter, diced fall root vegetables, clipped herbs 14.95/21.95

## Carbonara\*

Roast pork belly, brussel sprouts, parmesan, egg crema, thyme, spaghetti pasta 12.95/19.95

## Beef Short Rib

Potato gnocchi, port wine, parmesan crema 14.95/21.95

## Veal Ravioli

Truffle marsala glaze, maitake mushrooms, celery root pasata 13.95/21.95

## Chicken alla Puttanesca

Olive and tomato braised chicken thighs, pecorino Romano, mafaldine pasta 12.95/18.95

## Goat Agnolotti

San Marzano braised goat shoulder ragoût, herb polenta filled agnolotti, pecorino Romano 13.95/19.95

## Famiglia

### Whole Wood Oven Roasted Pig

Locally raised VT pig, herbed sausage stuffing,  
rosemary roasted potatoes, seasonal salad 425\* up to 12 guests

(39 ea additional person, groups over 15 may require purchase of second pig \*, 2 weeks notice, Monday through Thursday)

## Entree

### Half Chicken

Wood roasted Giannone chicken, orange sciroppo, grilled potatoes, roast winter onions, swiss chard 19.50

### Skillet Roasted Grouper

Florida red Grouper, artichoke risotto, wood oven braised fennel, garlicky prawn brodo 24.95

### Grilled Pork Chops

Wild mushroom risotto with Swiss chard, tart cherry mostarda, marsala 22.95

### Posto Steak Burger\*

9 oz Archer Farm short rib & sirloin, cheddar, rosemary sea salt fries, brioche bun 13.95

### Bistecca alla Caponata

9 oz Bavette steak, crisp polenta fries, eggplant caponata, swiss chard, 12 year balsamico di Modena 24.95

### Winter Vegetable Lasagnette

Roasted winter root vegetables, wilted swiss chard, homemade lasagna, toasted garlic béchamel, asiago \$15.95

## Pizza

New England's only certified Neapolitan Pizzeria by the Associazione Vera Pizza Napoletana

### Margherita DOC

San Marzano, basil, homemade fior di latte, parmesan 14.50

### Marinara DOC

San Marzano, garlic, oregano, parmesan 11.95

### Bianco

Homemade fior di latte, parmesan, asiago, fontina, sliced garlic, basil, lemon zest, baby arugula 16.50

### Prosciutto

Prosciutto, homemade fior di latte, baby arugula, lemon & anchovy dressing, parmesan 18.50

### Trentino

Caramelized Vidalia onions, Italian fontina, roasted green onions, parmesan, farm fresh egg 15.95

### Calabrese

San Marzano, homemade fior di latte, basil, calabrese salumi 16.95

### Pork Sopressata

Spicy tuscan peppers, homemade fior di latte, oregano, arugula 16.50

### Honeycrisp Apple

Roasted apples, Gorgonzola crema, applewood bacon, caramelized onions, arugula, vin cotto 18.95

### Sausage

San Marzano, red onion, roasted garlic, homemade fior di latte, oregano 17.95

### Mushroom

Asiago, Parmesan, homemade fior di latte, sliced garlic, oregano, arugula, lemon zest 16.95

### Eggplant

San Marzano, grilled eggplant, garlic, oregano, asiago, parmesan 15.50

### Meatball

San Marzano, Nonna's meatballs, oregano, fior di latte, asiago, parmesan 17.95

### Salumi

San Marzano, pork sopressata, capicola, rosemary ham, garlic, basil, asiago, fior di latte, parmesan 17.50

### Add to pizza

\*Soft Farm Egg 2ea

Fennel Sausage 3

Prosciutto di Parma 5

Roasted Garlic 1

Roasted Mushrooms 4

White Sicilian Anchovy 4

Fior di Latte 3

San Marzano 1

Sopressata 3

Caramelized Onions 2

Roasted Eggplant 3

Country Olives 2

Please inform your server BEFORE ordering if you or any members of your party have food allergies

\*These foods may be served raw or undercooked. \*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food borne illness, especially if you have certain medical conditions.

There will be an 18% service charge added to parties of 6 or more.