

Vincent Chicos

FOR THE TABLE

FORMAGGI

*chef's election of imported artisan cheeses,
traditional pairings*

16

SALUMI

*chef's selection of imported cured meats,
traditional pairings*

23

BRUSCHETTA

*heirloom tomato, whipped goat cheese,
balsamic, crostini*

12

MEATBALLS & POLENTA

*anson mills stone ground grits,
veal meatballs, pomodoro, shaved parmesan*

12

WARM MARINATED OLIVES & CAPOCOLLO

9

INSALATA DI GRANCHIO

*jumbo lump crab, english peas, capers,
citrus, puglia olive oli, basil aioli, cucumber*

19

CHERRYSTONE CLAMS OREGANATA*

THREE / HALF DOZEN / DOZEN
MKT

SOUPS & SALDS

ROASTED GRAPE & GORGONZOLA SALAD

toasted walnuts, balsamic

12

CREAMY TOMATO BISQUE

roasted tomato, Puglia olive oil, grilled sourdough

12

CAPRESE

*buffalo mozzarella, heirloom tomato,
fresh basil, olive oil, aged balsamic*

14

BURRATA SALAD

*arugula, pepperoncini, olives,
radish, chili vinaigrette*

12

All Pasta Hand-Made Fresh In-House Daily

Executive Chef Dalton Fischer

*These items are cooked to order. Consuming raw or under cooked meats may increase your risk of food born illness, especially if you have certain medical conditions

SEAFOOD

FRESH CATCH*

*creamy polenta, roasted broccoli rabe,
surfine capers, burro bianco*
MKT

CALABRIAN SEAFOOD LINGUINI

*shrimp, jumbo lump crab, calabrian chili,
saffron, citrus*
37

LOBSTER OREGANATA

*semolina spaghetti, sweet corn, english peas,
herb butter, basil gremolata*
38

AGLIO & OLIO

*fresh linguini, chili, olive oil, garlic,
chili flake, fresh lemon*
shrimp MKT clams MKT

PASTA

TAGLIATELLE ESTIVA

*pesto, roasted tomatoes, cipollini onions,
wilted arugula*
24

CACIO E TARTUFO

*tagliatelle, black summer truffles,
oyster mushrooms, parmesan crema*
26

PARMIGIANA

*caciiovella, san marzano,
semolina spaghetti
eggplant 23 chicken 27*

SPAGHETTI & MEATBALLS

*semolina spaghetti, house ground veal,
san marzano tomato sauce*
26

SICILIAN SUNDAY GRAVY

*semolina paccheri, simmered pork,
beef, veal, ricotta*
26

ENTRATA

DUCK CACCIATORE

*pancetta, cremini & oyster mushrooms,
fingerling, pomodoro*
31

CHICKEN PICATTA

*creamy polenta, roasted broccoli rabe,
surfine capers, burro bianco*
27

TUSCAN BRAISED SHORT RIB

potato puree, tuscan kale, sugo
29

SEASONAL RISOTTO

*cracked pepper, pecorino romano,
chef's selection of vegetables*
23

14OZ BONE-IN PORK CHOP*

*tusan mushroom crema,
roasted fingerling potatoes*
35

8 OZ FILET*

*caramelized cipollinis, potato puree,
compound butter*
48

ACCOMPANIMENTS

POTATO PUREE • FRESH PASTA • HARICOT VERTS • FINGERLINGS • ASPARAGUS • TUSCAN KALE