



STARTERS

HEARTH BAKED HAWAIIAN ROLLS

LOCAL HONEY BUTTER + TOGARASHI BUTTER + LAVA SALT 10

MEATBALLS AL FORNO

STONE GROUND PARMESAN POLENTA + GOOD PARM
CRISPY ONIONS 15

CRISPY RHODE ISLAND CALAMARI

HAND BREADED + CHERRY BOMB PEPPERS
POMODORO SAUCE 18

GENERAL TSO'S CAULIFLOWER

CLASSIC SWEET & SPICY SAUCE + CHILLI PEPPER
PEANUTS + SESAME 14

FIRE ROASTED CALABRIAN BRUSSELS SPROUTS

MAPLE CURED BACON + HEAVEN'S HONEY
CALABRIAN CHILE 14

WHIPPED RICOTTA

PUBLICAN SOURDOUGH + HEAVEN'S HONEY
CANDIED PECANS + ROSEMARY + SEA SALT 14

ADD PROSCIUTTO SAN DANIELLE +6

CHEESY GARLIC PULL - APART BREAD

IF YOU KNOW YOU KNOW
TABLESIDE GARLIC BUTTER 15

SALADS

LORETTA'S

GARBANZO BEANS + AVOCADO + SWEET
DROP PEPPERS + CARROTS + SCALLIONS
BACON + GORGONZOLA + CRUNCHY SPAGHETTI
ZESTY VINAIGRETTE 16

NOT ANOTHER CAESAR

ROMAINE AND BABY ARUGULA + SHAVED PARMESAN
ROASTED SWEET CORN + TOASTED PISTACHIOS
GREEK YOGURT DRESSING + CRUNCHY TORTILLA STRIPS 15

SHRIMP + FARRO

GRILLED PACIFIC BLUE SHRIMP + HEIRLOOM TOMATO
KALAMATA OLIVE + CUCUMBER + RED ONION
PURPLE RADISH + LOCAL FETA + ALMOND + MINT
LEMON BASIL VINAIGRETTE 19

ADD TO ANY SALAD

ROASTED CHICKEN 5, ROASTED SALMON 7

BRICK OVEN PIZZAS

MARGHERITA

FIOR DI LATTE MOZZARELLA + BIANCO TOMATOES
BASIL + OLIVE OIL 18

CHARRED PEPPERONI

EZZO "CUP & CHAR" PEPPERONI + FIOR DI LATTE
MOZZARELLA + HEAVEN'S HOT HONEY + BASIL 20

SPICY SICILIAN

VODKA SAUCE + LOCAL MADE ITALIAN FENNEL SAUSAGE
CHERRY BOMB PEPPERS + PARMESAN 19

EVERYDAY I'M TRUFFLIN'

ROASTED WILD MUSHROOMS + TRUFFLE CREAM
FIOR DI LATTE MOZZARELLA + PECORINO ROMANO CHEESE
ARUGULA + LEMON 19

SEASONAL SPECIALS

HAND STRETCH BURRATA

END OF SUMMER GARDEN TOMATOES + BASIL OLIVE OIL
BALSAMIC + GRILLED PUBLICAN SESAME SOURDOUGH
BREAD 18

NICE PIECE OF FISH

COCONUT-ALMOND CRUSTED PACIFIC MAHI MAHI
MASHED PURPLE SWEET POTATO + ROASTED GREEN
BEANS + LEMON WHITE WINE BUTTER + MANGO
PINEAPPLE RELISH 35

SPICY MAINE LOBSTER PIZZA

HAND SHUCKED MAINE LOBSTER + CHARRED SWEET
CORN + MOZZARELLA + CHIVES + LEMON 29

HANDCRAFTED PASTA

FUSILLI ALLA VODKA

CALABRIAN CHILE + WHIPPED FRESH + RICOTTA + CHIVES 19

RIGATONI POMODORO

BIANCO DI NAPOLI TOMATOES + SWEET GARLIC
GOOD PARM + GENOVESE BASIL 19

PUT A MEATBALL ON IT 5

PAPPARDELLE NAPOLETANA

BRAISED LOCAL SHORT RIB + FENNEL SAUSAGE + RAGU
BRAISED ROOT VEGETABLES + PECORINO ROMANO 21

SPAGHETTI CARBONARA

HOUSE MADE CHIPOTLE BACON + SWEET ROASTED BUTTER
SQUASH + PECORINO ROMANO + HEN EGG 21

SPINACH CAMPANELLE

WILD BOAR BOLOGNESE + SHITAKE MUSHROOMS
CASTELTREVANO OLIVE + WHIPPED RICOTTA
PECORINO RAMANO 22

MAINS

OUR CHICKEN PARM

A CLASSIC + PROVOLONE & PARMESAN CHEESE
RED SAUCE + FUSILLI VODKA 28

SUB BONE-IN VEAL PARM +10

ORA KING SALMON

HARISSA + NICHOL'S SWEET CORN + TOASTED COUSCOUS
RISOTTO + BUTTERMILK ONION STRINGS 34

VEAL CHOP MILANESE

16OZ LOCAL RAISED VEAL CHOP + POUNDED THIN + HAND
BREADED + ITALIAN SAUSAGE STUFFED MELROSE PEPPERS
ARUGALA SALAD 37

WOOD ROASTED CHICKEN VESUVIO

ROASTED MELROSE PEPPERS + KENNEBEC POTATOES
CASTELTREVANO OLIVES + SALSA VERDE + LEMON 28

OUR DOUBLE CHEESEBURGER

DRY AGED SLAGEL FARM'S BEEF + AMERICAN CHEESE
HOUSE PICKLES + RED ONION + AIOLI + BRIOCHE
BUN + HAND CUT FRIES 18



 Our Menu Is Always Changing With The Seasons + We Utilize Our Local Farmers Throughout The Year To Develop Our Menus Weekly + Not All Ingredients May Be Listed + Please Let Us Know Of Any Dietary Restrictions

The consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.
2.5% Processing Fee is added to subtotal, fee is waived with cash payment.