



Small and Shared Plates

Pumpkin & Taleggio Arancini **V**

tomato fondue
7 small | 13 large

Fried Calamari

rings, tentacles, hot peppers, romesco sauce
7 small | 13 large

Yia Yia's Meatballs

beef, pork & veal, house-made marinara, parmesan cheese
7 small | 13 large

Zaalouk **V/VEG/GF**

eggplant dip, tomatoes, garlic, olive oil and spices, grilled pita
7 small | 13 large

Tre Sampler

select three of your favorite
20

Crab Cakes

chipotle aioli
7 small | 13 large

Mediterranean Chicken Wings **GF**

rosemary and balsamic glazed
7 small | 13 large

• Littleneck Clams **GF**

hot Italian sausage, white beans, garlic, basil, crostini
7 small | 13 large

Warm Brie **V/GF**

topped with pecans, dried apple, cranberries & caramel, with baguette
13

Quattro Sampler

select four of your favorite
27

Build your own board: local, seasonal;

local and imported CHEESES

kings creamery chèvre
nettle meadow farm kunik
old chatham ewe's blue
locatelli romano
aged manchego

* choose any two cheeses or meats 16

local and imported SALUMIS

jansal valley dry sopressata
jansal valley spicy sopressata
dry cured coppa
italian prosciutto
speck

* choose any three cheeses or meats 19

Flatbreads

Caprese **V**

fresh mozzarella, heirloom tomatoes, basil
12

Salsiccia Fresca

hot and sweet Italian sausage, pepperoni, mozzarella
12

Caramelized Onion

pancetta, herbed goat cheese
12

Nicoise

flaked tuna, tomato, kalamata olive, feta cheese
12

Soups and Salads

* add grilled chicken, salmon, shrimp or scallops to any salad \$8

Onion Gratinée

caramelized onion, rustic bread, provolone, gruyère, sherry
7

Apple Pecan Salad **V**

young greens, cucumber, blue cheese, pecans, apples, white balsamic vinaigrette.
Bistro 6 | Entree 10

Caesar **V**

romaine, shaved parmesan, anchovy, focaccia croutons
Bistro 6 | Entree 10

Artisan Chopped Salad **V**

romaine hearts, red onion, bell pepper, olives, cucumber, feta, oregano dressing
Bistro 6 | Entree 10

Butternut Squash Soup

V/VEG/GF

earthy and sweet with a hint of apple and spice
6

Beet and Mango **V**

goat cheese, candied walnuts, croutons, honey balsamic vinaigrette
10

Burrata

citrus marinated fennel, kale, mint, grilled focaccia
12

Pastas

Roasted and Stuffed Baby Eggplant **V**

parmesan style, cappellini
20

Lobster Ravioli

braised leeks, grain mustard sauce
24

Braised Short Rib Ragù

pappardelle pasta
26

Mushroom Ravioli **V**

vegetable brodo, confetti vegetables
20

GF = Gluten Free | VEG = Vegan | V = Vegetarian

Entrees

• Bone-in Ribeye Steak **GF**

house spice rubbed, cipollini onion, banana peppers, new potatoes, balsamic reduction
36

• Grilled Double Cut Pork Chop

five wine compote, sweet potato & rutabaga gratin, brussel sprouts
30

• Chicken Pot Pie

hearty meat and vegetable stew, flaky crust
25

• Maple Glazed Salmon **GF**

brown rice, wilted greens, dark cherry-dijon sauce
26

• Flash Fried Whole Bronzini

new potatoes, fennel-hermoula stuffing, sweet teardrop peppers
CAUTION will contain bones
28

Artisan "Signature" Dishes

Bouillabaisse **GF**

Pairs well with Joel Gott Sauvignon Blanc
Provençal Fish Stew - shrimp, scallops, clams, mussels, leeks, fennel, tomato, garlic saffron broth, grilled bread
32

Moroccan Tagine **GF**

Pairs well with Acrobat Pinot Noir
Moroccan dish cooked in traditional terra-cotta pot that helps with even cooking
roasted chicken with preserved lemon and Moroccan olives
26

Additions

Shaved Brussel Sprouts **GF**

with pancetta and onions
6

Roasted New Potatoes **V/VEG/GF**

5

Seasonal Vegetable **V/VEG/GF**

5

Wilted Greens **V/VEG/GF**

with roasted garlic
5

Sweet Potato & Rutabaga Gratin **V**

5

• Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.