

BIRRAVINO

Antipasti

Zuppa di Montanga: Split pea, root vegetables, prosciutto, over easy egg, chili flake, Pecorino Romano cheese. \$13.5

Minestrone: Pulled chicken, fresh vegetables, pecorino, ditalini pasta. \$12.5

Tri Colore: Arugula, radicchio, endive, honey crisp apples, Pepitas, local honey, sherry wine vinegar, gorgonzola cheese. \$17.5

Pomodoro Al Forno: Slow roasted plum tomato, fresh herbs, extra virgin olive oil, bufala mozzarella. \$16.5

Pasta e Primi

Brodetto di Mare: Shrimp, octopus, calamari, mussels, toasted focaccia in a light tomato sauce. \$24/\$33

Gamberi Scampi: Jumbo shrimp, house made garlic butter, risotto, roasted tomato, zucchini. \$23/ \$33

Spaghetti Meatball: Big Vic's meatball, house made spaghetti, tomato sauce. \$20/ \$26

Costata: Braised beef short rib, ricotta gnocchi, brussels sprout. \$35

Saltimbocca: Berkshire center cut pork chop, pounded thin with sage, prosciutto, Madiera wine, sautéed escarole with currants. \$35

Sunday Sauce: Big Vic's meatball, Italian sausage, house made ziti, peas, ricotta, tomato sauce. \$29 (**SUNDAYS ONLY**)