

Cavey's

Primi

- Sausage, mushroom barley soup 9
Cauliflower steak, blistered grapes, red pepper onion relish, capers 11
Antipasti Mist: cured meats, cheeses, giardiniera, olives, seasonal vegetables 25
Classic caesar salad, anchovy croutons 10
Heirloom tomatoes, arugula, basil, house made burrata 12
Duck confit, honey lavender glaze, spaghetti squash "carbonara" 15
Seared Beef Carpaccio three peppercorn crust, parmigiana, croutons 14
Mushroom fricasse, foraged wild mushrooms, creamy polenta 12
Regional Oysters, tomato water, ginger, finger lime 16
Black mission figs, stuffed with blue cheese, balsamic reduction 12
Shrimp and escarole alla bagna cauda 13
Grilled flatbread with sausage, peppers, onions 13
Grilled flatbread, fresh tomato, mozzarella, basil 12
Seared foie gras, black mission figs, brioche 25

Pasta

- My grandmother's ravioli, brown butter, porcini brodo 13
Penne de la nonna alla bolognese 12
Pappardelle sweet sausage, broccoli rabe, garlic, xvoo, chili pepper 13
House made picci "Montepulciano" style, meat and mushroom ragu 14
Cavatelli Piedmontese porcini sauce 12
House sagnarelli, Stonington royal red shrimp Scampi 14

Secondi

- Atlantic Halibut 33
piperade, lemon thyme beurre blanc, castelvetrano olives
Sea Scallops 29
summer corn, chanterelle mushrooms, leeks, verjus gastrique
Seafood Cioppino 34
shrimp, scallop, clams, calamari, fish, tomato brodo
Crystal Farms Chicken 27
our sweet sausage, potatoes, spinach, raschera cheese
Veal Piccata 30
potato puree, spinach, mushroom
Berkshire Pork Chop Milanese 28
slow cooked Yukon gold potatoes, green beans
Horseradish Roasted Black Pearl Salmon 30
wild mushroom barlotto, cauliflower crema
Painted Hills Rib eye of Beef 40
lyonnaise potatoes, creamed spinach, grilled shishito peppers
Australian Rack of Lamb 40
Moroccan cous cous, harissa, raita

For your convenience, a 20% gratuity will be added to parties of 6 or more.
thoroughly cooking meats, seafood and shellfish reduces the risk of food born illness