

“EVERYTHING MADE WITH LOVE AND THE FRESHEST INGREDIENTS.”
- CHEF RONALD GOMEZ

STARTERS

GARLIC CONOTO **11**
house FOCACCIA with fresh GARLIC, Italian EXTRA VIRGIN OLIVE OIL, and COARSE KOSHER SALT (df) **GLUTEN FREE +2**

MEDITERRANEAN CONOTO **14**
house FOCACCIA with fresh GARLIC, Italian EXTRA VIRGIN OLIVE OIL, DIJON and BLACK PEPPER , topped with WHITE ANCHOVIES (df) **GLUTEN FREE +2**

BRESOLA CARPACCIO **17**
thin sliced BEEF FILET MIGNON, organic ARUGULA, CAPERS, PARMESAN cheese, BLACK PEPPER house PARSLEY LIME VINAIGRETTE, Italian BALSAMIC GLAZE, served with house FOCACCIA

AHI TUNA **17**
seared TUNA, rolled in SESAME SEEDS, served over a bed of SPINACH with QUNIOA with CAPERS salad, SCALLIONS, topped with MUSTARD SEED SOY GLAZE (gf,df)

CAMARONES PARMESAN **16**
sautéed fresh ECUADORIAN SHRIMP with PARMESAN CREAM SAUCE, served with house FOCACCIA

CHEF’S CALAMARI **16**
fresh CALAMARI sautéed in house infused ROSEMARY EXTRA VIRGIN OLIVE OIL, sliced GARLIC and SAN MARZANO BASIL SAUCE tossed with CAPERS and marinated OLIVES, served with house FOCACCIA (df)

MEATBALLS **14**
homemade ANGUS BEEF MEATBALLS with house SAN MARZANO BASIL SAUCE topped with PARMESAN cheese and BASIL PESTO, served with house FOCACCIA (pesto contains nuts)

BURRATA **14**
imported ITALIAN BURRATA with organic ARUGULA, marinated CHERRY TOMATOES and Italian BALSAMIC GLAZE, served with house FOCACCIA
Italian PROSCIUTTO +6

SALMON CARPACCIO **16**
Atlantic SMOKED SALMON, organic ARUGULA, CAPERS, PARMESAN CHEESE, BLACK PEPPER and house PARSLEY LIME VINAIGRETTE, served with house FOCACCIA

MEDITERRANEAN OLIVES **12**
marinated in house infused ROSEMARY Italian EXTRA VIRGIN OLIVE OIL with MIXED PEPPERS, ORANGE and LEMON PEEL, served with house FOCACCIA (df)

SOUPS

LENTICCHIE **9**
roasted LENTILS with CARROT, CELERY, CORN, SPINACH, SHALLOT, PARSLEY, served with house FOCACCIA (df,v)

SICILIANA **9**
braised CARROTS, YELLOW POTATOES, BOK CHOY, CELERY, WHITE BEANS and PLUM TOMATOES, topped with ARUGULA and OLIVE OIL, served with house FOCACCIA (df,v)

DAIRY FREE +2
GLUTEN FREE +2

MARGHERITA	18
CHEESE CURD, fresh BASIL, marinated CHERRY TOMATOES, Italian EXTRA VIRGIN OLIVE OIL	
LA MEGUITA	20
CHEESE CURD, smoked BACON, breaded CHICKEN, RED ONION, AVOCADO, house AIOLI	
CAPRESE	20
organic ARUGULA, marinated CHERRY TOMATOES, Italian BURRATA, BASIL PESTO, BALSAMIC GLAZE	
AHUMADO	22
CHEESE CURD, organic ARUGULA, SMOKED SALMON, AVOCADO, house PARSLEY LIME VINAIGRETTE	
EL BURRO	19
CHEESE CURD, organic ARUGULA, Italian PROSCIUTTO, imported EXTRA VIRGIN OLIVE OIL	
MIXTO	18
organic SPINACH, braised YELLOW SQUASH, ZUCCHINI, SHIITAKE MUSHROOM, GREEN BEANS, SHALLOTS, house MARINARA SAUCE (df,v)	
EL CLASICO	17
CHEESE CURD, Italian THICK-SLICED PEPPERONI, house MARINARA SAUCE	
BURRO BLANCO	24
CHEESE CURD, organic ARUGULA, Italian PROSCIUTTO, Italian EXTRA VIRGIN OLIVE OIL, Italian BURRATA, BALSAMIC GLAZE	
FIorentino	23
CHEESE CURD, GROUND SPICY FENNEL SAUSAGE, roasted SHIITAKE MUSHROOMS, organic ARUGULA, Italian TRUFFLE OIL	
ADDITIONAL TOPPINGS	
BREADED CHICKEN ₅ SMOKED BACON ₄ EXTRA CHEESE CURD ₄ RED ONION ₃ SHIITAKE MUSHROOM ₄ SPICY SAUSAGE ₅ CHERRY TOMATOES ₄	
TUNA	16
organic MIXED GREENS, marinated OLIVES, CUCUMBER, RED ONION, Ecuadorian TUNA, house PARSLEY LIME VINAIGRETTE (gf,df)	
CAESAR	15
organic ROMAINE LETTUCE, marinated CHERRY TOMATOES, house CROUTONS, PARMESAN cheese, house DRESSING	
SIBARITA	16
organic ROMAINE LETTUCE, GARBANZO BEANS, SCALLIONS, marinated CHERRY TOMATOES, FETA cheese, house PARSLEY LIME VINAIGRETTE (gf)	
SALMONA	17
organic ARUGULA, marinated CHERRY TOMATOES, SMOKED SALMON, CAPERS, PARMESAN cheese, house PARSLEY LIME VINAIGRETTE (gf)	
BUTTERNUT	17
organic ARUGULA, roasted BUTTERNUT SQUASH, caramelized WALNUTS, dried CRANBERRIES, GOAT cheese, finished with PARSLEY LIME VINAIGRETTE and BALSAMIC GLAZE (gf)	
AVOCADO ₄ BREADED CHICKEN ₆ IMPORTED TUNA ₇ FRESH ECUADORIAN SHRIMP ₇ SEARED SALMON ₁₃ ANCHOVIES ₅	

FRESH LASAGNA

HOMEMADE RAVIOLI

FRESH PASTAS

		2/18/25
BEEF LASAGNA		26
house BOLOGNESE (veal beef, carrots, shallots) and BÉCHAMEL SAUCE, fresh PASTA, SAN MARZANO BASIL SAUCE, PARMESAN and PECORINO cheese		
SALCHI MUSHROOM LASAGNA (SPICY)		26
GROUND SPICY FENNEL SAUSAGE and BÉCHAMEL SAUCE, roasted SHIITAKE MUSHROOMS, fresh PASTA, SAN MARZANO BASIL SAUCE, PARMESAN and PECORINO cheese		
EGGPLANT LASAGNA (GF)		26
organic EGGPLANT peeled, SAN MARZANO BASIL SAUCE, fresh BASIL, CHEESE CURD, PARMESAN and PECORINO cheese		
		SIDE MIXED GREENS 6
VEGGIE ARRABBIATA		23
(sautéed organic spinach, zucchini, asparagus and glazed onions) tossed with GARLIC, OLIVE OIL, PARSLEY, FRESH BLACK PEPPER, and SAN MARZANO BASIL SAUCE (df)		
FOUR CHEESE MUSHROOM		24
(pecorino, ricotta, goat cheese, parmesan and portobello mushrooms) tossed with TRUFFLE CREAM SAUCE		
OSSOBUCO RAVIOLI		29
(shredded veal ossobuco, carrot, shallot, pecorino, port wine) tossed with OSSOBUCO DEMI GLAZE		
LOBSTER RAVIOLI		36
SPINACH DOUGH (fresh lobster, clarified butter, scallion) tossed with LOBSTER BISQUE and lobster claw and topped with a PECORINO CROQUET		
SUB HOMEMADE GLUTEN FREE PASTA 3		
SPAGHETTI		19
tossed with SAN MARZANO BASIL SAUCE tossed with GARLIC ALFREDO SAUCE MEATBALLS 7 SHRIMP 9		
ALLA BOLOGNESE		24
FETTUCCHINE tossed with BOLOGNESE and topped with fresh RICOTTA		
CACIO E PEPE		25
LINGUINE tossed with CACIO E PEPE (pecorino and parmesan cheese, grass-fed butter, fresh black pepper) and SHIITAKE MUSHROOMS		
ALLA PUTTANESCA		25
PAPPARDELLE pasta tossed with PUTTANESCA SAUCE (marinated olives, san marzano basil sauce, sun-dried tomatoes, capers and red pepper flakes) served with fresh ANCHOVIES (df)		
FORMAGGI		29
PAPPARDELLE pasta tossed with sautéed fresh Ecuadorian SHRIMP, tossed with FOUR CHEESE ITALIAN CREAM SAUCE (parmesan, pecorino, goat cheese, ricotta)		
DE LA NONNA		29
PAPPARDELLE pasta tossed with spicy FENNEL SAUSAGE, SHIITAKE MUSHROOM and fresh SPINACH, PECORINO ROMANO tossed with TRUFFLE CREAM SAUCE		
ALLA GENOVESE		24
FETTUCCHINE tossed with BASIL PESTO, PECORINO ROMANO, GARLIC OLIVE OIL topped with FRESH RICOTTA (contains walnuts and pine nuts)		

CHEFS SIGNATURE

VEAL OSSOBUCO	43
braised VEAL OSSOBUCO with sautéed CARROTS, CELERY, and SHALLOTS, served with creamy POLENTA and ROASTED BALSAMIC BROCCOLINI (6 hour slow cooked) (gf)	
CHICKEN PARMESAN	29
breaded CHICKEN topped with SAN MARZANO TOMATO BASIL sauce, and PARMESAN cheese served with fresh LINGUINE pasta, VODKA sauce and PERCORINO cheese SUB HOMEMADE GLUTEN FREE PASTA 3	
SEARED SCALLOPS	36
ASPARAGUS RISOTTO, topped with SEARED SCALLOPS finished with LIME, GARLIC, PARSLEY, BLACKENED BUTTER SCAMPI SAUCE (gf)	
INK GAMBERETTI	33
fresh homemade BLACK SQUID INK LINGUINE, tossed in spicy SAN MARZANO BASIL SAUCE, topped with sautéed CALAMARI and SHRIMP and house-infused ROSEMARY Italian EXTRA VIRGIN OLIVE OIL (df)	
MEUNIÈRE SALMON	32
seared fresh SALMON topped with MEUNIÈRE SAUCE (browned butter, lime, parsley and capers) served with PARMESAN RISOTTO or BRAISED VEGETABLES (gf) (zucchini, squash, shiitake mushroom, red potatoes, green beans and shallots)	
HALF ROASTED DUCK	39
served with mashed TRUFFLE GARBANZO, roasted BALSAMIC BROCCOLINI, and topped with SHALLOT CRANBERRY HONEY SOY SAUCE (gf,df)	

SIDES

BRAISED VEGETABLES	11
(zucchini, squash, shiitake mushroom, red potatoes, green beans and shallots)	
ROASTED BALSAMIC BROCCOLINI	11
MIXED GREENS	7
PARMESAN RISOTTO	12

SEE-BAR-E-TAS

Chef Ronald Gomez brings his culinary experience to Pittsfield MA,
to show this community what cooking and living with love means..
This menu is designed around his wife’s palate.
“If she doesn’t love it, I [Ronald] tweak it so she does.”
Why Italian?
Because it’s Megan’s favorite cuisine.
Megan is not Italian and neither am I, but that doesn’t matter. I put my touch on every plate.
Love and culture have no boundaries, so why should food?
I love cooking for her and sharing the food she loves with you.

Everything made with love and the freshest ingredients. –Chef Ronald Gomez

Please inform your server if you have any food allergies.
“Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.”

AS A SMALL LOCATION, PLEASE TRY TO LIMIT TIME from 90-120 MIN,
SO OTHERS CAN ENJOY JUST AS MUCH AS YOU.
TIPS ARE NOT INCLUDED, REGARDLESS OF PARTY SIZE. PLEASE BE KIND TO OUR STAFF :)SUMMERS,
HOLIDAYS, FRI, and SAT, our staff has the right to decline a large party as our location doesn’t allow for all to enjoy.
Thank you for understanding.