

“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

**AHITUNA** 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)

**CHILLED TOMATO and BASIL GAZPACHO** 11  
fresh PLUM TOMATOES, fresh BASIL, CUCUMBER, green bell PEPPERS, CORN, GARLIC, red ONION, extra virgin OLIVE OIL, red wine VINEGAR, gf SOY SAUCE, and a touch of organic maple syrup.  
served with house focaccia

SOUPS

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

DAIRY FREE CHEESE+2  
GLUTEN FREE +2

WOOD-FIRED PIZZA

MARGHERITA	18
CHEESE CURD, fresh BASIL, marinated CHERRY TOMATOES, Italian EXTRA VIRGIN OLIVE OIL	
LAMEGUITA	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	
ELBURRO	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)	
ELCLASICO	17
CHEESE CURD, Italian THICK-SLICED PEPPERONI, house MARINARA SAUCE	
BURROBLANCO	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 CHICKEN5 SMOKED BACON4 EXTRA CHEESE CURD4 RED ONION3  
SHIITAKE MUSHROOM4 SPICY SAUSAGE5 CHERRY TOMATOES 4

SALADS

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 GLASE (gf)	

AVOCADO 4 BREADED CHICKEN6 IMPORTED TUNA 7 BACON 4  
FRESH ECUADORIAN SHRIMP 7 SEARED SALMON 13 ANCHOVIES 5

FRESH LASAGNA

**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**

HOMEMADE RAVIOLI

**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**

FRESH PASTAS

**SPAGHETTI** **19**  
tossed with SAN MARZANO BASIL SAUCE  
tossed with GARLIC ALFREDO SAUCE  
MEATBALLS **7** SHRIMP **9** CHICKEN **6**

**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 (SPICY)** **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

<b>VEAL OSSOBUCO</b>	<b>43</b>
braised VEAL OSSOBUCO with sautéed CARROTS, CELERY, and SHALLOTS, served with creamy POLENTA and ROASTED BALSAMIC BROCCOLINI (6 hour slow cooked) (gf)	
<b>CHICKEN PARMESAN. * * Limited Quantity Available Daily * *</b>	<b>29</b>
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	
<b>SEARED SCALLOPS</b>	<b>36</b>
ASPARAGUS RISOTTO, topped with SEARED SCALLOPS finished with LIME, GARLIC, PARSLEY, BLACKENED BUTTER SCAMPI SAUCE (gf)	
<b>INK GAMBERETTI (SPICY)</b>	<b>33</b>
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)	
<b>MEUNIÈRE SALMON</b>	<b>32</b>
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)	
<b>HALF ROASTED DUCK</b>	<b>39</b>
served with mashed TRUFFLE GARBANZO, roasted BALSAMIC BROCCOLINI, and topped with SHALLOT CRANBERRY HONEY SOY SAUCE (gf,df)	

SIDES

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

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.