

THE COMMON HOUSE

PASTA. VINO. COCKTAILS.

ANTIPASTI

RICOTTA & CIABATTA - 10

locally sourced ciabatta. herbed ricotta. crouton. honey & olive oil.

CAPRESE - 12

mozzarella made fresh daily. heirloom tomatoes. marinated olives. champagne vinegar & olive oil.

SEASONAL PICKLE - 10

pear. fennel. radish. candied walnut.

SEASONAL SOUP - 7/10

locally sourced / seasonal ingredients.

PRIMI

-all pastas handmade in house-

FORMAGGIO RAVIOLI - 27

parmigiano. pecorino. ricotta. san marzano red sauce.

BROWN-BUTTER GNOCCHI - 27

salted brown butter. pine nut pesto. parmigiano.

CARBONARA PAPPARDELLE - 28

guanciale. traditional carbonara. cracked pepper.

LINGUINI & CLAMS - 29

littleneck clams. white wine butter. san marzano.

RED SAUCE PAPPARDELLE - 25

san marzano red sauce. peppered ricotta. parmigiano.

SECONDI

CALABRIAN MUSSELS - 26

Chilean mussels. calabrian peppers. white wine & tomato sauce.

CAESAR SALMON - 26

sous vide Atlantic salmon. traditional caesar. herbed crouton.

LOBSTER & BUTTER * - 32

poached maine lobster tail. sage & tarragon butter.

“TRADITIONAL
ITALIAN
TECHNIQUE,
CREATIVE
EXPRESSION”

- ADAM & JESS -

PRIX FIXE

\$70

Antipasti. Primi. Secondi. Dolci. limoncello.
(additional charge *)

ADD

CAESAR SALAD - 8

traditional. herbed crouton. parmigiano.

BALSAMIC SALAD - 8

honey. garlic. goat cheese.

BREAD - 4

locally sourced ciabatta..

DOLCI ALWAYS

TIRAMISU - 8

kahlua. espresso. chocolate. mascarpone.

AFFOGATO - 8

espresso. ice cream. caramel.

MOUSSE - 8

lemon curd. blueberry. shortbread.