

DINNER

ANTIPASTI/PASTA

Antipasto Misto

imported cured meats, aged provolone, fresh ricotta, roasted hot and sweet peppers fresh alici, sexy olive mix, seasonal vegetables
24 for two
add 3 artisanal cheeses 12

Mia's Mixed Field Greens

fine herbs, baby tomatoes white balsamic dressing 12

Milano Salad

baby shrimp, bacon hard-boiled egg, house dressing 16

Romaine Salad

creamy parmesan dressing 11 add fresh anchovies 2

Table 31 Chopped Salad

house smoked chicken, avocado, tomato emmentaler cheese, sopressata hard-boiled egg, red wine vinaigrette 16

Fritto Misto

crispy fried calamari, rock shrimp, scallops, seasonal vegetables, lemon caper aioli 20

Zuppa del Giorno

fresh seasonal ingredients 8

PEI Mussels

spicy sausage, tomatoes escarole, lemon-garlic sauce 14

Orecchiette Pasta

garnished with littleneck clams leeks, cauliflower, estate bottled olive oil chili flakes 15/28

House Made Agnolotti

filled with ricotta cheese and spinach, parmesan sauce, speck ham garnish 15/28

House Made Cavatelli

pancetta, crushed san marzano tomatoes, basil 16/29

House Made Porcini Gnocchi

hen of the woods mushrooms red pepper duxelle, porcini sauce 15/28

Tri Color Beet Salad

radish and arugula, whipped goat cheese crispy shallots 14

Main Plates

Sushi Grade Tuna

artichoke and lemon risotto, spicy tomato mussel jus 33

Sautéed Norwegian Salmon

lobster chive potato puree, haricot verts, basil pesto butter 28

Branzino alla Plancha

seasonal bean & vegetable fricassee, eggplant compote, puttanesca sauce 29

Halibut Francaise

caper berry & tomato basmati rice, asparagus puree, lemon prosecco butter 33

Sautéed Diver Sea Scallops

apple parsnip puree, celery & shaved fennel salad, anise vermouth butter 34

Center Cut 8oz Filet Mignon

creamy fregola sarda, jumbo mushroom ravioli, bordelaise sauce 38

Oven Roasted Breast of Chicken

creamy ditalini pasta with four cheeses, stewed san Marzano tomatoes, parmesan tuile 26

Braised Beef Short Ribs

fingerling lyonnaise potatoes, zesty gremolata garnish 29

Grilled Farm Raised Pork Rib Chop

House made sauerkraut, pancetta, natural jus 29

Veal Scallopini

forest mushrooms, madiera sauce, house made boursin cheese, oven-dried tomatoes 27

SIDES - 8

potato puree add lobster 7

broccoli rabe & garlic

kennett square mushrooms & onions

Chef Proprietor Chris Scarduzio / Executive Chef Gregory Smith / Chef de Cuisine Michael Infrerra

Private event spaces available to accommodate up to 500 guests table-31.com

18% gratuity will be automatically applied to parties of eight or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness