

ANTIPASTI

POLIPO / 16

grilled jumbo Spanish octopus, arugula, tomato chickpea

POLPETTINE / 13

pork & beef meatballs in a Marinara sauce, crostini

BRUSCHETTA / 12

tomato, basil & avocado, lemon-oil, grilled bread

CALAMARI / 14

fried Rhode island baby squid, chili, lemon aioli

COZZE, SAMBUCCA E SAN MARZANO / 14

local Maine mussels sauteed with Sambucca, shallots & San Marzano tomato sauce

GARLIC BREAD / 10

french baguette, garlic butter, mozzarella & salsa

CIOPPINO / 17

fish seafood stew, tomato, fennel, white wine & crostini

Handmade PASTA

FUSILLI ALLA NORMA / 24

tomato sauce, basil, eggplant & aged ricotta cheese

TULIPANI AL PESTO LEGGERO / 24

tulipani pasta saute with zucchini, pine nuts, Pecorino Romano cheese & basil pesto

FETTUCINE MEATBALLS / 24

fettucine pasta sauted with pork & beef meatballs, marinara sauce & Parmesan cheese

LUINGUINE ALLA PUTTANESCA / 23

linguine pasta saute with tomato sauce, garlic, olives, capers, white wine, anchovies & olive oil

RIGATONI ALLA BOLOGNESE / 25

meat sauce slow-simmered, bolognese style

ORECCHIETTE / 25

sauteed with Italian sausage, tomato, broccoli rabe & basil

TAGLIERINI ALLE VONGOLE / 26

clams, garlic, white wine, parsley & olive oil

PAPPARDELLE CON LA ANATRA AFFUMICIATA / 27

large ribbon pasta with smoked duck breast, cherry tomatoes & wild mushrooms

LOBSTER FRA DIAVOLO / 36

spicy spaghetti pasta sauteed with local sweet lobster in a flavorful tomato sauce, basil & seafood broth

SALAD

CAESAR SALAD / 14

romaine lettuce, focaccia bread croutons, Parmesan cheese

BARBABIETOLA E FETA / 14

chick pea hummus, roasted beets, corn, pistacchios, cilantro leaves & warm feta cheese

AVOCADO / 15

Boston bibb lettuce, avocado, crispy prosciutto, and lemon-creamy dressing

BURRATA / 15

soft-center artisanal mozzarella cheese, heirloom tomatoes, basil, extra virgin olive oil

Neapolitan PIZZA

PROSCIUTTO E RUCOLA / 22

tomato sauce, mozzarella, Italian Prosciutto, burrata cheese & arugula

SALSICCIA E FRIARIELLI / 19

italian sausage, broccoli rabe, provolone & artisanal mozzarella cheese

MARGHERITA / 17

tomato sauce, artisanal mozzarella, basil, olive oil

FUNGI E PANCETTA / 19

wild mushrooms, Italian pancetta, parmesan & asiago

PEPPERONI / 18

tomato sauce, mozzarella, parmesan & pepperoni

CARNE E PESCE

POLLO ALLA DIAVOLA / 26

grilled half deboned chicken citrus marinated, calabrese chili-aioli

SPIEDINO DI GAMBERI E CAPESANTE / 28

grilled citrus-marinated shrimp, bacon & scallop skewer, corn shepherd salad, cukes, tomato, parsley, onion, peppers

SALMONE / 27

grilled Norwegian Salmon filet with squash-arugula salad, asparagus pesto, pickled mustard seeds

PESCE SPADA / 33

grilled swordfish loin, artichokes, tomatoes & spinach, salsa verde

CONTORNI

SPINACI / 7

sauteed spinach, garlic & extra virgin olive oil

ASPARAGI PARMIGIANA / 9

asparagus with butter & parmesan cheese

BEST BRUNCH IN TOWN

THE ITALIAN FEAST: EVERY SUNDAY 10:30AM - 3PM

No substitutions or modifications are appreciated.
Buon Appetito! Chef German Lucarelli