

ANTIPASTI

COZZE, SAMBUCCA E SAN MARZANO / 11

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

POLPETTINE / 13

slow cooked meat balls in a tomato sauce served with crostini

CALAMARI E ZUCCHINI FRITTI / 12

fried Rhode Island baby squid, zucchini, chili, lemon aioli

BEEF TARTARE / 15

Black Angus strip loin, shallot, kalamata olives, capers, green onions, black truffles & extra virgin olive oil

ANTIPASTO MISTO TO SHARE / 21

Assortment of Italian cold cuts, olives, cheese, roasted veggies & pizza bread

SALAD

CAESAR SALAD / 12

romaine heart lettuce, focaccia croutons, parmesan cheese

BARBABIETOLA E FETA / 13

Chick pea hummus, roasted beets, corn, pistacchios, cilantro leaves & warm Feta cheese

LATTUGA E AVOCADO / 14

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

BURRATA / 14

soft center artisanal mozzarella cheese, boston tomatoes, baby arugula, basil, extra virgin olive oil

Neapolitan PIZZA

PROSCIUTTO E RUCOLA / 21

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

SALSICCIA E FRIARIELLI / 17

Italian sausage, broccoli rabe, provolone & artisanal mozzarella cheese

MARGHERITA / 16

tomato sauce, artisanal mozzarella, basil, olive oil

FUNGHI E PANCETTA / 17

wild mushrooms, Italian pancetta, parmesan & asiago cheese

No substitutions or modifications are appreciated.

Buon appetito! Chef German Lucarelli

Handmade PASTA

FUSILLI ALLA NORMA / 21

corkscrew shaped pasta sauteed with eggplant, shaved aged ricotta, tomato & basil

TULIPANI AL PESTO LEGGERO / 21

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

LUINGUINE ALLA PUTTANESCA / 23

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

RIGATONI ALLA BOLOGNESE / 23

tubular pasta sauteed with meat sauce bolognese style, Parmesan cheese

RAVIOLI DE LA MASSAIA AL FUNGHI / 25

handmade veal & Prosciutto ravioli, mushroom sauce, tomato & basil

PAPPARDELLE CON LA ANATRA AFFUMICATA / 24

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

TAGLIOLINI ALLE VONGOLE / 23

housemade small ribbons type pasta sauteed with clams, white wine, garlic & oil

SPAGHETTI ALL FRUTTI DI MARE / 27

fresh black spaghetti pasta sauteed with shrimp, calamary, mussels & clams with grape tomatoes, basil & seafood broth

CARNE E PESCE

PORCHETTA / 26

slow roasted suckling pig served with herbs potatoes & roasted veggies

POLLO ALLA DIAVOLA / 24

grilled half deboned chicken citrus marinated, calabrese chili aioli, Tuscan potatoes, arugula salad

SALMONE GRIGLIATO / 26

grilled salmon served with spaghetti squash, roasted balsamic tomato, creamy mustard sauce

BRASATO DI MANZO / 29

slow braised Black Angus short rib served with mashed potato, seasonal veggies & fresh horseradish

CONTORNI

SPINACI / 6

sauteed spinach, garlic & extra virgin olive oil

PATATE AROSTITE / 6

roasted potatoes, fresh herbs olive oil

STEAK NIGHT IS BACK!

STEAK & FRIES \$1 PER OUNCE - EVERY FRIDAY NIGHT

BEST BRUNCH IN TOWN

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