



AUTHENTIC ITALIAN

ANTIPASTI

Polpo e Calamari alla Griglia|20 **Imported Prosciutti di Parma|16**

Grilled Octopus and calamari with
Cherry tomatoes, greens, balsamic glazed

Fresh Burrata di Bufala, arugula, pesto

Imported Fresh Mozzarella|12

Seasonal Tomatoes, EVOO, basil
and balsamic glazed

Impepata di cozze|16

Sauteed mussels, with saffron garlic
white wine, and toasted bread

Shrimp Scampi Bruschetta|16

Toasted bread topped with Sauteed
Shrimp in a garlic white wine sauce

Bruschetta|10

Toasted bread topped with chopped
tomatoes, red onion, EVOO, Basil and
Goat Cheese

Homemade Meatballs|7

Beef, garlic, tomato sauce

Calamari Fritti|17

Fried Calamari with cherry peppers

ZUPPA E INSALATA

Zuppa di Pasta e Fagioli |9

Cannellini bean soup with
vegetables and couscous

Insalata Mista|10

Mesclun, seasonal tomato,
cucumber, radishes, balsamic
vinaigrette

Insalata Romana|10

Romaine, Caesar dressing,
croutons, and imported
Parmigiano

Insalata di Arugula|10

Tomato, Extra virgin olive oil,
lemon, crumble goat cheese



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PASTA

Tagliatelle Bolognese|23

Freshly made Meat sauce with beef, veal, celery, carrots, onion, and tomato, and fresh basil

Spaghetti Carbonara |20

Pancetta, onion, black pepper, cream, egg yolk, and freshly grated pecotino

Gnocchi Alla Pecorara|18

Sauteed tomatoes, bell peppers, zucchini, eggplant, onion, in Garlic and extra virgin olive oil topped with ricotta salata

Fusilli con broccoli Rabe|18

Sauteed broccoli rabe with garlic, evoo, and pecorino

Add chicken-4 Add Sausage-5

Add Shrimp-6

Formaggi Ravioli|20

Cheese ravioli in marinara sauce

Guazzetto alla Fradiavolo|34

Sauteed Shrimp, calamari, mussels, little necks, and salmon, in spicy tomato sauce over tagliatelle

Lobster Ravioli and Sautee shrimp|34

Homemade lobster ravioli with sauteed shrimp, spinach, oyster mushrooms, in a vodka pink cream sauce

Spaghetti Vongole|26

Sauteed clams in a garlic white wine with blistered tomatoes and shallots

Haddock Puttanesca|27

Pan seared Haddock with capers, tomatoes, kalamata olives, anchovies served with tagliatelle

Spaghetti Shrimp Scampi|26

Sauteed shrimp in a garlic white wine sauce with lemon, and blistered tomatoes



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MARE E RISOTTO

Salmon e Risotto|28 Haddock e Risotto|26 Risotto mare e Monti|30

Alaskan salmon lemon saffron cream sauce, served with wild mushroom risotto

Local Haddock, peas, spinach, mascarpone, served with cream sauce risotto

Calamari, Shrimp, Lobster meat, wild mushrooms, served with pink cream sauce risotto

SECONDI

Pollo Piccata |24

Pan seared chicken, capers, mushrooms, in a lemon white wine sauce served with fresh Fussili

Pollo Saltimbocca|24

Pan seared chicken breast, with prosciutto, fontina, sage, wild mushrooms, white wine sauce and parmesan fingerling potatoes

Pollo Imbottito|24

Pan seared stuffed chicken breast with prosciutto, fontina, spinach served with gnocchi mascarpone, tomato sauce

Pollo Marsala|24

Pan seared chicken breast in a wild mushroom, Marsala wine sauce served with mushroom risotto

Pollo Alla Parmigiana|22

Pan fried breaded chicken cutlet with marinara sauce top with melted provolone cheese served with penne

Melanzane Alla Parmigiana|21

Pan fried eggplant with marinara sauce top with melted provolone cheese served with penne

Bistecca Alla Griglia|MP

Grilled NY Steak 12oz serve with broccoli rabe, and fingerling parmesan potatoes

Vitello Piccata|27

Pan seared veal, capers, mushrooms, in a lemon white wine sauce served with fresh Fussili

Vitello Alla Parmigiana|24

Pan fried breaded veal cutlet with marinara sauce top with melted provolone cheese served with penne

Vitello Marsala|27

Pan seared veal in a wild mushroom, Marsala wine sauce served with mushroom risotto

Vitello Saltimbocca|27

Pan seared veal cutlet, with prosciutto, fontina, sage, wild mushrooms, white wine sauce and parmesan fingerling potatoes

Porchetta|22

Pan seared Pork tenderloin served with braced broccoli rabe, parmigiano, fingerling potatoes

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KIDS

Chicken Finger with fries|10
Mozzarella Sticks|10
Mac & Cheese|10

CONTORNI

Salicce|7
Broccoli Rabe|10
Patata Arrosto|7
Pasta|7
(Choice of marinara sauce, Garlic evoo, or
butter and cheese)



DESSERT

Tiramisu|6

Cannoli|6

Chocolate cake|7
(flourless, vegan)

DRINKS

Coke|3

Diet coke|3

Sprite|3

Ginger Ale|3

Sweet Tea|3

Lemonade|3



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