

Antipasti

Carciofi alla Giudea <i>Baby artichokes sautéed with garlic and olive oil</i>	16	Timballo Vegetariano <i>Caponata wrapped with eggplant with fresh herbs besciamella</i>	14
Shrimp Cocktail	18	Cozze alla Marinara <i>Mussels in red sauce</i>	14
Caprese <i>Fresh mozzarella with roasted peppers, organic tomatoes, fresh basil</i>	16	Calamari Fritti <i>Fried calamari</i>	16
Carpaccio di Manzo <i>Thinly sliced filet mignon over arugula topped with shaved parmiagano reggiano cheese and capers</i>	16	Clams Oreganate <i>On a half shell with seasoned bread crumbs</i>	16
Insalata di Frutti di Mare <i>Scungilli, octopus and shrimp with extra virgin olive oil and lemon</i>	16	Clams Casino <i>On a half shell with bacon, roasted peppers and capers</i>	16
Mozzarella in Carrozza <i>Brick oven bread topped with mozzarella pan seared served with anchovy sauce</i>	14	Hot Antipasto <i>Shrimp, clams, mushrooms, and eggplant rollatini in a light marinara sauce</i>	18
		Aragosta con Brie <i>Danish lobster tail sautéed with Grand Marnier and served over baked brie crusted with almonds</i>	20

Fuppe

Pasta e Fagioli <i>Hearty and flavorful pasta and cannellini beans</i>	10	Stracciatella <i>Baby spinach, poached eggs, parmesan cheese</i>	10
--	----	--	----

Insalate

Insalata Mista <i>Baby greens served with balsamic vinegar and virgin olive oil topped with shaved parmigiano cheese</i>	14	Insalata di Endivia <i>Belgian endive served with gorgonzola cheese, caramelized walnuts, and balsamic vinaigrette dressing</i>	14
Insalata di Barbabietole <i>Red and golden beets, vine tomatoes, arugula, red onion in a horseradish dressing topped with crumbled goat cheese</i>	14	Insalata Saw Pit <i>Boston and mixed green lettuce with pear, bleu cheese and vidalia onion in a walnut vinaigrette dressing</i>	14
Insalata alla Cesare <i>Traditional Caesar salad</i>	14	Insalata di Farro <i>Ancient whole grain, arugula, red onions, green apples, gorgonzola cheese in a lemon dressing</i>	14

Pasta

Gnocchi alla Sorrentina <i>Fresh potato dumplings in a light tomato sauce and fresh ricotta</i>	24	Linguini alle Vongole <i>Linguini with manilla clams in a garlic white wine sauce</i>	25
Ravioli di Funghi <i>Mushroom ravioli with creamy black truffle sauce</i>	26	Linguini ai Gamberi <i>Linguini with baby shrimp in fra diavolo sauce</i>	25
Cavatelli con Cime di Rape <i>Broccoli rabe, cannelloni bean, sausage, olive oil and garlic</i>	24	Penne alla Vodka <i>Penne in a tomato sauce with a touch of cream, basil and scallions</i>	24
Rigatoni alla Bolognese <i>Short rigatoni with chef's signature Bolognese</i>	24	Bucatini alla Amatriciana <i>Pinhole spaghetti in a classic guanciale Amatriciana sauce</i>	24
Capellini Primavera <i>Angel hair pasta with vegetables in garlic and olive oil</i>	24	Pappardelle alla Boschiola <i>Papperdelle served with mushrooms, prosciutto di parma, green peas in a pink sauce</i>	24
Linguine ai Frutti di Mare <i>Squid ink linguini with clams, mussels, shrimp and lobster tail in a light marinara sauce</i>	32	Risotto ai Funghi Porcini <i>Risotto with porcini mushrooms and a touch of truffle oil</i>	26
		Risotto con Spinaci e Aragosta <i>Risotto with spinach and lobster</i>	28

Secondi

Pollo Martini	26	Pollo Capriccioso	26
<i>Organic chicken breast lightly breaded with parmesan cheese in a lemon and white wine sauce</i>		<i>Organic chicken cutlet pounded thin with seasoned breadcrumbs topped with arugula, red onions and diced tomatoes</i>	
Pollo alla Diavola	26	Vitello Martini	28
<i>Organic chicken breast oven roasted and served with sautéed smoked sausage, hot cherry peppers, potatoes in garlic cognac sauce</i>		<i>Veal scallopini lightly breaded with parmesan cheese in a lemon and white wine sauce</i>	
Pollo Rustico Balsamico	26	Vitello Sorrentino	28
<i>Organic chicken with sausage, peppers, mushrooms and onion in a balsamic sauce</i>		<i>Veal scallopini with eggplant, prosciutto, and fontina cheese in a marsala wine sauce</i>	
Pollo Parmigiana	26	Veal Chop Parmigiana	45
<i>Organic breaded chicken cutlet topped with mozzarella and tomato sauce</i>		<i>mozzarella and tomato sauce</i>	
Pollo Fino	26	Vitello Capricciosa	28
<i>Strips of chicken topped with asparagus, shrimp and mushrooms in a white wine citrus sauce</i>		<i>Veal cutlet pounded thin with seasoned breadcrumbs topped with arugula, red onions and diced tomatoes</i>	

Dalla Griglia

Shell Steak	42	Rack of Lamb	45
<i>Charbroiled to your desire and served with sautéed mushrooms, roasted potatoes and seasonal vegetables</i>		<i>Baby rack of lamb roasted to perfection, served with sautéed mushrooms, seasonal vegetables and mashed potatoes</i>	
Filet Mignon	45	Veal Chop	45
<i>Generous filet of beef grilled to perfection, served with sautéed mushrooms, roasted potatoes and seasonal vegetables</i>		<i>Veal chop grilled to perfection, served with sautéed mushrooms, roasted potatoes and seasonal vegetables</i>	
Berkshire Pork Chop	34		
<i>Grilled double-cut berkshire pork chops topped with sliced potatoes, onions, hot and sweet peppers</i>			

Pesce

Domestic and imported, only the best the market has to offer

Cioppino	32	Gamberi Scampi	32
<i>Half lobster, clams, shrimp, calamari, scungilli in a marinara or fra diavolo sauce</i>		<i>Sautéed jumbo shrimp in garlic oil lemon sauce, over risotto</i>	

Contorni

Asparagus 9	String Beans 9	Spinach 9
Broccoli Rabe 9	Mixed Mushrooms 9	Mashed Potatoes 9
Patate Fritti 6		
<i>Roasted potatoes or steak fries</i>		

If you have a food allergy, please speak to the owner, manager, chef or your server.