

Antipasti

| | | | |
|--------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------|----|
| Carciofi alla Giudea <i>Baby artichokes sautéed with garlic and olive oil</i> | 16 | Cozze alla Marinara <i>Mussels in red sauce</i> | 14 |
| Shrimp Cocktail | 20 | Calamari Fritti <i>Fried calamari</i> | 16 |
| Caprese <i>Fresh mozzarella with roasted peppers, organic tomatoes, fresh basil</i> | 16 | Clams Posillipo <i>Little neck clams sautéed in garlic and white wine with fresh basil</i> | 16 |
| Carpaccio di Manzo <i>Thinly sliced filet mignon over arugula topped with shaved parmagiano 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> | 18 | 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 porcini mushroom sauce</i> | 14 | Hot Antipasto <i>Shrimp, clams, mushrooms, eggplant rollatini in a light marinara sauce</i> | 18 |
| | Grilled Octopus | 19 | |
| | <i>Served over arugula, raisins and caper salad in a lemon dressing</i> | | |

Zuppe

| | | | | | |
|----------------------------------------------------------------------------------|----|------------------------------------------------------------------|----|---------------------------------------------------------------------------|----|
| Pasta e Fagioli <i>Hearty and flavorful pasta and cannellini beans</i> | 10 | Soup of The Day <i>Ask your server for soup of day</i> | 12 | Tortellini <i>Meat tortellini with spinach in chicken broth</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, fresh diced tomatoes, arugula, red onion in a red wine vinegar dressing topped with crumbled goat cheese</i> | 16 | 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> | 25 | Linguini alle Vongole <i>Linguini with manilla clams in a garlic white wine sauce</i> | 26 |
| Ravioli di Funghi <i>Mushroom ravioli with creamy black truffle sauce</i> | 27 | Linguini ai Gamberi <i>Linguini with baby shrimp in fra diavolo sauce</i> | 26 |
| Cavatelli con Cime di Rape <i>Broccoli rabe, cannelloni bean, sausage, olive oil and garlic</i> | 25 | Penne alla Vodka <i>Penne in a tomato sauce with a touch of cream, basil and scallions</i> | 25 |
| Rigatoni alla Bolognese <i>Short rigatoni with chef's signature Bolognese</i> | 25 | Bucatini alla Amatriciana <i>Pinhole spaghetti in a classic guanciale Amatriciana sauce</i> | 25 |
| Capellini Primavera <i>Angel hair pasta with vegetables in garlic and olive oil</i> | 25 | Pappardelle alla Boschiola <i>Papperdelle served with mushrooms, prosciutto di parma, green peas in a pink sauce</i> | 25 |
| Linguine ai Frutti di Mare <i>Squid ink linguini with clams, mussels, shrimp and lobster tail in a light marinara sauce</i> | 35 | Risotto ai Funghi Porcini <i>Risotto with porcini mushrooms and a touch of truffle oil</i> | 28 |
| | Risotto alla Ortolana | 28 | |
| | <i>Risotto in a garlic asparagus, green peas, spinach & zucchini purée sauce</i> | | |

Secondi

| | | | |
|-----------------------------------------------------------------------------------------------------------------------------------------------|----|------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| Pollo Martini | 27 | Pollo Fino | 29 |
| <i>Organic chicken breast lightly breaded with parmesan cheese in a lemon and white wine sauce</i> | | <i>Strips of chicken topped with asparagus, shrimp and mushrooms in a white wine citrus sauce</i> | |
| Pollo alla Diavola | 27 | Vitello Martini | 30 |
| <i>Organic chicken breast oven roasted and served with sautéed Italian spicy 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 | 27 | Vitello Sorrentino | 30 |
| <i>Organic chicken with Italian sweet 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 | 27 | Vitello Marsala | 30 |
| <i>Organic breaded chicken cutlet topped with mozzarella and tomato sauce</i> | | <i>Veal scallopini with mushrooms and shallots in a marsala sauce</i> | |
| Pollo Capriccioso | 27 | Vitello Capricciosa | 30 |
| <i>Organic chicken cutlet pounded thin with seasoned breadcrumbs topped with arugula, red onions and diced tomatoes</i> | | <i>Veal cutlet pounded thin with seasoned breadcrumbs topped with arugula, red onions and diced tomatoes, extra virgin olive oil and lemon wedge</i> | |
| | | Veal Chop Parmigiana | 48 |
| | | <i>Veal chop pounded thin, lightly breaded, topped with mozzarella and tomato sauce</i> | |

Dalla Griglia

| | | | |
|------------------------------------------------------------------------------------------------------------------------------|----|------------------------------------------------------------------------------------------------------------------------|----|
| Shell Steak | 45 | Rack of Lamb | 48 |
| <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 | 48 | Veal Chop | 48 |
| <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 | 35 | Branzino Panzanella | 35 |
| <i>Half lobster, clams, shrimp, calamari, scungilli in a marinara or fra diavolo sauce</i> | | <i>Branzino filet over salad of arugula, tomato, cucumber, onions, olives, capers & croutons in an olive oil and red vinaigrette dressing</i> | |
| Gamberi Scampi | 34 | Salmon | 35 |
| <i>Sautéed jumbo shrimp in garlic oil lemon sauce, topped with fresh basil over risotto</i> | | <i>Grilled salmon in a lemon white wine caper sauce over mixed vegetables and potatoes</i> | |

Contorni 10

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

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