

Antipasti

Most menu items can be prepared gluten free upon request

Grilled Octopus | 26

Red pepper, capers, sweet potato, paprika (GF!)

Ahi Tuna Crudo | 22

Avocado, cucumber, sesame oil, soy sauce (GF!)

Mussels Sauté | 19

Garlic, w. wine, evoo, spicy pepper, cherry tomatoes (GF!)

Homemade Meatballs | 12

Beef, veal, imp. Parmigiano, breadcrumbs, tomato sauce

Shrimp & Broccoli Rapini, Al Cognac | 17

Mild crushed red pepper, cognac sauce, bread crostini

Bruschetta | 14

Toasted bread, heirloom tomato, basil, evoo, red onion, goat cheese

Homemade Crab Cakes | 17

Super lump crab, mustard sauce, mixed greens

Eggplant Involtini | 18

Ricotta, spinach, tomato basil sauce

Imported Buffalo Mozzarella | 19

Seasonal heirloom tomato, evoo, basil (GF!)

Calamari So Good | 18

Green peas, evoo, onion, cherry tomatoes (GF!)

Imported Prosciutto Rustico & Burrata | 24

San Daniele-Black Label prosciutto (aged 24months), fresh Burrata cheese, arugula, toasted Italian bread

Beef Tenderloin Carpaccio | 22

Olive oil, lemon, arugula, capers, Parmigiano cheese (GF!)

Zuppa e Insalata

Stracciatella Soup | 13

Spinach, eggs, chicken broth, parmigiano cheese

Insalata Romana | 14

Romaine, Caesar dressing, Imp. Parmigiano, crostini, anchovies
(gluten free upon request!)

Insalata Mista | 13

Mesclun, seasonal tomato, cucumber, apple slices, feta cheese, imported red balsamic vinaigrette (GF!)

Minestrone Abruzzese | 13

Carrot, onion, scallion, barley, yellow & green zucchini, leeks, garbanzo, white, & red beans, house veg stock

Insalata di Arugula | 13

Tomato, evoo, basil, lemon-berry vinaigrette, shaved Parmigiano cheese (GF!)

Primi e Risotto

Pappardelle, Porcini & Truffle | 35

White & porcini mushroom, white truffle butter, black truffle

Homemade Caserecce Carbonara | 27

Imported guanciale, onion, white wine, black pepper, carbonara sauce, freshly grated Parmigiano

Orecchiette DePinto Piccante | 28

Sausage, pancetta, broccoli rapini, red wine, tomato, truffle butter, smoked mozzarella, spicy

Bolognese | 27

Freshly made Bolognese sauce with, beef, veal, celery, carrot, tomato, rigatoni

Shrimp & Clams Guazzetto | 27

Wild shrimp, countneck clams, garlic, onion, white wine, cherry tomato-basil, linguini carrot, tomato, rigatoni

Frutti di Mare al Vino Bianco | 36

Shrimp, calamari, clams, mussels, scallops, garlic, evoo, onion, white wine sauce, crushed red pepper, tagliatelle

Old Fashioned Ravioli | 28

Handmade cheese ravioli with meatball, sausage, spinach, mushrooms, plum tomato sauce, Parmigiano

Lobster Ravioli | 29

Portobello & shiitake mushrooms, spinach, vodka béchamel, touch of tomato

Gnocchi Alla Pecorara | 25

Handmade potato gnocchi, tomato-basil sauce, ricotta cheese

Risotto Marechiaro | 33

Shrimp, scallops, asparagus, mascarpone cheese, vodka-tomato pink sauce

Prices and menu items are subject to change. It may be possible to prepare other items gluten free. Please ask your server. Tables with 5+ guests may incur 20% service fee.

* Denote raw or undercooked product. Massachusetts Law requires us to inform you that consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness 6/23 v4B

Mare

Most menu items can be prepared gluten free upon request

* Salmon & Risotto | 35

Alaskan salmon, lemon-saffron sauce, porcini-spinach risotto

* Pacific Bass | 34

Pan seared, lemon-caper sauce, breadcrumbs, spinach, roasted Yukon Gold potatoes

Lobster Arrabbiata | 35

½ lobster, evoo, garlic, jalapeño, cherry tomato sauce, linguini

Secondi

Veal Piccata | 33

White mushrooms, white wine, lemon-caper sauce, broccoli rapini, roasted Yukon Gold potatoes

Veal Pizaiola | 34

Fresh marinara sauce, basil, oregano, evoo, mozzarella, tagliatelle

Lemon Chicken & Artichoke | 29

Organic & free-range chicken breast, artichoke, white mushrooms, fresh lemon, sundried tomatoes, capers

Chicken Marsala | 28

Organic & free-range chicken breast, white mushrooms, Marsala sauce, saffron risotto

* Grilled Angus Beef Tenderloin | 45

Sweet gorgonzola cheese ravioli, broccoli rapini, Porto wine sauce

Sides

Wild Mushrooms | 10

Mixed wild mushroom, garlic, evoo & thyme

Spinach | 10

Garlic, evoo & feta cheese

Broccoli Rapini | 10

Garlic, evoo & red pepper flakes

Pasta | 10

Garlic & evoo, OR tomato basil sauce

Dolci & Café

Drip Coffee, Tea | 4

Espresso | 4

Cappuccino | 6

Tiramisù | 13

Espresso drenched sponge cake, mascarpone cheese, cocoa powder

Warm Lava Cake | 12

Vanilla, and chocolate sauce and vanilla bean gelato

Cannoli | 12

Pastry shell, vanilla, fresh ricotta custard

Affogato | 12

Vanilla bean gelato bathed in espresso coffee (*cont. nuts*)

Crème Brûlée | 14

Cream, eggs, sugar, vanilla, caramelized sugar (GF!)

Limoncello Mascarpone | 12

Lemon sponge cake with mascarpone cheese filling

Sorbetto al Limone | 12

Lemon sorbet in a natural lemon shell (GF!)

Spumoni Bomba | 12

Strawberry, pistachio, & chocolate gelato ball coated with hard chocolate shell (GF!)

Prices and menu items are subject to change. It may be possible to prepare other items gluten free. Please ask your server. Tables with 5+ guests may incur 20% service fee.

* Denote raw or undercooked product. Massachusetts Law requires us to inform you that consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness 6/23 v48