

Antipasti

Most menu items can be prepared gluten free upon request

Grilled Octopus Agrodolce | 26

Yellow & red pepper, diced Roman artichoke, shallots, capers, sweet potato (GF!)

Shrimp Portofino | 17

Pan roasted jumbo shrimp, onion, red crushed pepper cognac reduction, chopped broccolini, garlic crostini

Mussels Sauté | 19

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

Calamari So Good | 18

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

*Ahi Tuna Crudo | 22

Avocado, cucumber, evoo & fresh lemon juice (GF!)

Short Rib Ravioli Calabrese | 17

100% angus beef, pecorino, spicy Calabrese pepper, served with Marinara sauce, topped with Parmigiano

Imported Prosciutto Rustico & Burrata | 24

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

Eggplant Involtini | 19

Ricotta, spinach, tomato basil sauce

Angus Beef Tenderloin Carpaccio | 22

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

Homemade Meatballs | 12

Beef, Parmigiano, breadcrumbs, tomato sauce

Zuppa e Insalata

Stracciatella Soup | 14

Spinach, eggs, chicken broth, parmigiano cheese

Minestrone Abruzzese | 14

Yellow & green zucchini, carrot, onion, scallion, barley, leeks, garbanzo, white & red beans, house veg stock

Insalata Romana | 14

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

Bruschetta | 15

Imported toasted bread, tomato, basil, evoo, red onion, goat cheese

Insalata di Arugula | 13

Tomato, cucumber, radicchio, evoo, basil, lemon vinaigrette, berries, imported goat cheese (GF!)

Primi e Risotto

Pappardelle, Porcini & Truffle | 37

White & porcini mushroom, white truffle butter, black truffle

Homemade Caserecce Carbonara | 28

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

Orecchiette DePinto Piccante | 29

Sausage, Roma guanciale, broccoli rapini, red wine, tomato, smoked mozzarella, mild spice

Bolognese | 28

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, linguini

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 | 29

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 | 27

Handmade potato gnocchi, tomato-basil sauce, ricotta cheese

Pan Roasted Scallop Risotto | 30

White & Royal trumpet mushrooms, creamy saffron 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 04/24 v63

Mare

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* Salmon & Risotto | 35

Alaskan salmon, creamy lemon-caper sauce, porcini & spinach risotto

*Pacific Bass | 35

Pan seared, lemon-sun dried tomato sauce, breadcrumbs, spinach, roasted Yukon Gold potatoes

Lobster Arrabbiata | 39

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

Secondi

Veal Piccata | 35

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

Veal Pizaiola | 35

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 | 29

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

*Grilled Angus Filet Mignon | 45

Sweet gorgonzola ravioli, Porto wine sauce, topped with gorgonzola crumbles

Sides

Wild Mushrooms | 12

Mixed wild mushroom, garlic, evoo & thyme

Spinach | 12

Garlic, evoo & feta cheese

Broccoli Rapini | 12

Garlic, evoo & red pepper flakes

Pasta | 12

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*)

Profiteroles | 13

Cream puff filled with vanilla cream & dipped in dark chocolate

Limoncello Tartufo | 12

Lemon semifreddo with a cream lemon core coated in crushed meringue

Sorbetto al Limone | 12

Lemon sorbet in a natural lemon shell (GF!)

Spumoni Bomba | 13

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

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