

## Antipasti

*Most menu items can be prepared gluten free upon request*

### Shrimp Portofino | 17

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

### Grilled Octopus Vinotta | 23

Chopped yellow & red pepper, diced Roman artichoke, lemon, mustard, capers (GF!)

### 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!)

### Homemade 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

### Homemade 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

### Minestrone Abruzzese | 14

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

### Insalata Romana | 14

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

### Bruschetta | 15

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

### Insalata di Arugula | 14

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

## Primi

### Pappardelle, Porcini & Truffle | 37

White & porcini mushroom, white truffle butter, black truffle

### Homemade Caserecce Carbonara | 29

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

### Orecchiette Pugliesi Piccante | 29

Sausage, broccoli rapini, white wine, white truffle butter, smoked mozzarella, mild spice, fresh Pecorino cheese

### Bolognese | 29

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

### Shrimp & Clams Guazzetto | 29

Wild shrimp, countneck clams, garlic, onion, white wine, cherry tomato, linguini

### Frutti di Mare al Vino Bianco | 37

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

### Lobster Arrabbiata | 36

½ lobster, evoo, garlic, jalapeño, cherry tomato sauce, squid ink fettuccini

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 06/24 v68

## Mare

*Most menu items can be prepared gluten free upon request*

### \*Pacific Sea Bass | 32

Pan roasted sea bass, white wine, lemon, caper, thyme, roasted potato & seasonal vegetable

### Scallop Risotto | 32

Pan roasted dayboat scallops, white & royal trumpet mushrooms, creamy saffron sauce

### \* Grilled Alaskan Salmon | 36

Alaskan salmon, basil, creamy cherry tomato sauce, roasted potato & seasonal vegetables

## Secondi

### Veal Piccata | 35

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

### Veal Pizzaiola | 35

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

### Lemon Chicken & Artichoke | 30

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

### Chicken Marsala | 30

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

### Cannoli | 12

Pastry shell, vanilla, fresh ricotta custard

### Crème Brûlée | 15

Cream, eggs, sugar, vanilla bean, caramelized sugar berry & mint (GF!)

### Sorbetto al Limone | 12

Lemon sorbet in a natural lemon shell (GF!)

### Espresso | 4

### Cappuccino | 6

### Warm Lava Cake | 12

Vanilla, and chocolate sauce and vanilla bean gelato

### Affogato | 12

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

### Limoncello Tartufo | 12

Lemon semifreddo with a cream lemon core coated in crushed meringue

### Spumoni Bomba | 13

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 06/24 v68