

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 | 24

Chopped yellow & red pepper, diced Roman artichoke, lemon, mustard, capers

Mussels Sauté | 19

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

Calamari So Good | 19

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 | 26

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

Homemade Eggplant Invololini | 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

Adriatic Soup | 17

Shrimp, calamari, garbanzo and white beans, tomato broth

Arugula & Radicchio | 14

Arugula, radicchio, beets, evoo, lemon & apple balsamic vinaigrette, imported goat cheese (GF!)

Primi

Pappardelle, Porcini & Truffle | 38

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, mild spice, fresh Pecorino cheese

Bolognese | 29

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

Abruzzo Linguini & Clams Guazzetto | 30

Cape Cod little neck clams, garlic, onion, dried sweet cruschi, white wine, light cherry tomato, linguini

Frutti di Mare al Vino Bianco | 39

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

Bucatini Alla Romana | 29

Roman bucatini pasta with meatball, sausage, spinach, mushrooms, plum tomato sauce, Parmigiano

Lobster Ravioli | 29

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

Gnocchi Alla Pecorara | 28

Handmade potato gnocchi, tomato-basil sauce, ricotta cheese

Black Fettuccini & Artichoke | 37

Shrimp, calamari, clams, imported artichoke, garlic, scallions, white wine sauce, squid ink fettuccini

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* 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 12/24 v77

Mare

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*Pacific Sea Bass | 33

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

Scallop Risotto | 34

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 | 36

White mushrooms, white wine, lemon-caper sauce, linguini

Veal Pizzaiola | 37

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

Lemon Chicken & Artichoke | 31

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 | 13

Mixed wild mushroom, garlic, evoo & thyme

Spinach | 13

Garlic, evoo

Broccoli Rapini | 13

Garlic, evoo & red pepper flakes

Pasta | 13

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 | 13

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 | 16

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

Spumoni Bomba | 13

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

Limoncello Mascarpone | 13

Lemon sponge cake with mascarpone cheese filling

Sorbetto al Limone | 12

Lemon sorbet in a natural lemon shell (GF!)



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