

## 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 25

Imported octopus from Portugal, 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 Involтинi 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

### Seafood & Garbanzo Adriatic Soup 17

Shrimp, calamari, garbanzo and white beans, tomato broth (GF!)

### Insalata Romana 14

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

### Bruschetta 13

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

### Minestrone Abruzzese 14

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

### 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, egg yolk, grated Parmigiano

### Orecchiette Pugliesi Piccante 29

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

### Bolognese 30

Freshly made Bolognese sauce with Arkansas 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

### Old Fashioned Ravioli 29

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

### Lobster Ravioli 30

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

### Gnocchi Alla Pecorara 29

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 03/25 VB4

## Mare

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### \*Pacific Sea Bass 33

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

### Scallop Risotto 36

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

### \* Grilled Alaskan Salmon 33

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

## Secondi

### Veal Piccata 37

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

### Veal Pizzaiola 37

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

### Lemon Chicken & Artichoke 32

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

### Chicken Marsala 31

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 & Caffé

### 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

### Spumoni Bomba 13

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

### Limoncello Mascarpone 13

Lemon sponge cake with mascarpone cheese filling

### Crème Brûlée | 16

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

### Warm Lava Cake 13

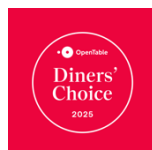
Vanilla, and chocolate sauce and vanilla bean gelato

### Caffé Truffle Affogato 13

Cappuccino & vanilla bean gelato bathed in espresso coffee (cont. nuts)

### Sorbetto al Limone | 12

Lemon sorbet in a natural lemon shell (GF!)



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