

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 26

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!)

Bruschetta 14

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

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 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, house veg stock

Insalata Romana 14

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

Greco-Roman Salad 17

Tomatoes, cucumbers, artichokes, bell pepper, red onion, feta cheese, olives, garbanzo beans

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

Orecchiette Pugliesi Piccante 29

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

Black Fettuccini & Artichoke 37

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

Abruzzo Linguini & Clams Guazzetto 30

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

Bolognese 30

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

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

Homemade Caserecce Carbonara 29

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

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 08/25 v9.1

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 38

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

Veal Pizzaiola 38

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 32

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

*Grilled Angus Filet Mignon 49

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 & Caffè

Drip Coffee, Tea 4

Espresso 4

Cappuccino 6

Tiramisù 14

Espresso drenched sponge cake, mascarpone cheese, cocoa powder

Cannoli 12

Pastry shell, vanilla, fresh ricotta custard

Limoncello Mascarpone 13

Lemon sponge cake with mascarpone cheese filling

Crème Brûlée 18

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

Warm Lava Cake 15

Vanilla, and chocolate sauce and vanilla bean gelato

Caffè Truffle Affogato 14

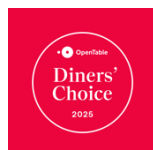
Cappuccino & vanilla bean gelato bathed in espresso coffee (cont. nuts)

Sorbetto al Limone 15

Lemon sorbet in a natural lemon shell (GF!)

Spumoni Bomba 15

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



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