

## 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 15

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

### Homemade Short Rib Ravioli Calabrese 19

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 23

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 18

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

### Arugula & Endive 14

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

## Primi

### Pappardelle, Porcini & Truffle 38

White & porcini mushroom, white truffle butter, black truffle

### Old Fashioned Ravioli 30

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

### Black Fettuccini & Artichoke 38

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

### Orecchiette Pugliesi Piccante 32

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

### Lobster Ravioli 31

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

### Gnocchi Alla Pecorara 29

Handmade potato gnocchi, tomato-basil sauce, ricotta cheese

### Homemade Caserecce Carbonara 30

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

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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 11/25 v93

## 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 33

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

### Chicken Marsala 33

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

### \*Grilled Angus Filet Mignon 54

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 14

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 13

Pastry shell, vanilla, fresh ricotta custard

### Limoncello Mascarpone 14

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 15

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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