

## 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 e Ceci 19

Sauteed calamari, garbanzo beans, evoo, cherry tomatoes (GF!)

### Lamb Sausage 19

Sauteed fresh lamb sausage, rosemary, olives, mozzarella, spinach, red wine reduction on brioche

### Porcini Ravioli Cacio e Pepe 23

Ravioli stuffed with porcini and parmigiano served with white truffle butter & black pepper

### 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 23

Olive oil, lemon, arugula, capers, shaved imported Parmigiano (GF!)

### Homemade Meatballs 12

Beef, imported Parmigiano, breadcrumbs, tomato-basil sauce

## Zuppa e Insalate

### Minestrone Soup Abruzzese 14

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

### Insalata Romana 15

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

### Bruschetta 15

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

### Arugula & Beets 15

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

## Primi

### Pappardelle, Porcini & Truffle 38

White & porcini mushroom, white truffle butter, black truffle, Giuseppe Cocco® pappardelle

### Short Rib Ravioli Alla Romana 34

100% angus beef ravioli, sausage, spinach, tomato, demi-glace, Parmigiano, Calabrese hot pepper

### Homemade Casarecce Carbonara 33

Leoncini® pancetta, onion, white wine, black pepper, carbonara sauce, egg yolk, Parmigiano, Giuseppe Cocco® pasta

### Abruzzo Linguini & Clams Guazzetto 30

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

### Bolognese 33

Freshly made Bolognese sauce with Nebraska Angus beef, veal, celery, carrot, tomato, Giuseppe Cocco® rigatoni

### Frutti di Mare Fra Diavolo 39

Shrimp, calamari, clams, mussels, scallops, garlic, evoo, cherry tomato arrabbiata sauce, De Cecco® tagliatelle

### Orecchiette Pugliesi Piccante 32

Sausage, broccoli rapini, white wine, white truffle butter, mild spice, fresh Pecorino cheese, Giuseppe Cocco® pasta

### Lobster Ravioli 32

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

### Gnocchi Alla Pecorara 31

Handmade potato gnocchi, creamy tomato-basil sauce, ricotta cheese

### Black Fettuccini & Artichoke 38

Shrimp, calamari, clams, imported artichoke, garlic, scallions, white wine 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 01/26 v95

## Mare

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

### \*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, cherry tomato, capers, black fettuccini

## Secondi

### \*Grilled Angus Filet Mignon 49

Nebraska Angus beef, sweet gorgonzola ravioli, Porto wine sauce, topped with gorgonzola crumbles

### Veal Piccata 38

White mushrooms, white wine, lemon-caper sauce, De Cecco® linguini

### Veal Pizzaiola 38

Fresh marinara sauce, basil, oregano, evoo, mozzarella, Giuseppe Cocco® fettuccini

### 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

## 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

### Tiramisù 14

Espresso drenched sponge cake, mascarpone cheese, cocoa powder

### Limon-Berry Mascarpone Cake 14

Lemon sponge cake with mascarpone cheese filling topped with fresh mixed berries

### Cannoli 13

Pastry shell, vanilla, fresh ricotta custard

### Espresso 4

### Cappuccino 6

### Warm Lava Cake 15

Vanilla, and chocolate sauce and vanilla bean gelato

### Spumoni Bomba 15

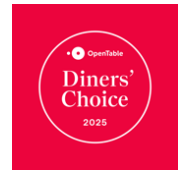
Strawberry, pistachio, & chocolate gelato ball, coated with hard chocolate shell (GF!)

### Sorbetto al Limone 15

Lemon sorbet in a natural lemon shell (GF!)

### Caffè Truffle Affogato 15

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



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 01/26 v95