

Antipasti

Most menu items can be prepared gluten free upon request

Shrimp Portobello 19

Sautéed shrimp, portabella mushroom, artichoke, sun-dried tomato, white wine, & lemon

Grilled Octopus Vinotta 27

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

Calamari So Good 19

Green peas, evoo, onion, cherry tomatoes (GF!)

Bruschetta 15

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

*Salmon Crudo 24

Avocado, cucumber, evoo, fresh lemon/orange juice, sweet & spicy bell pepper, & roasted panko

Imported Prosciutto Rustico & Burrata 27

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

Homemade Meatballs 14

Beef, imported Parmigiano, breadcrumbs, tomato-basil sauce

Homemade Eggplant Invololini 20

Ricotta, spinach, tomato basil sauce

Angus Beef Tenderloin Carpaccio 24

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

Zuppa e Insalate

Minestrone Soup Abruzzese 15

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

Insalata Romana 16

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 & Beets 15

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

Primi

Pappardelle, Porcini & Truffle 41

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

Short Rib Ravioli Alla Romana 39

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

Homemade Caserecce Carbonara 36

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

Abruzzo Linguini & Clams Guazzetto 33

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

Bolognese 36

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

Frutti di Mare al Vino Bianco 43

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

Orecchiette Pugliesi Piccante 35

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

Lobster Ravioli 39

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

Gnocchi Alla Pecorara 32

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

Black Fettuccini & Artichoke 43

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

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Mare

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*Pacific Sea Bass 36

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

Scallop Risotto 37

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

* Grilled Alaskan Salmon 36

Alaskan salmon, white wine, cherry tomato, capers, Yukon Gold roasted potato & seasonal vegetable

Secondi

*Grilled Angus Filet Mignon 49

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

Veal Piccata 39

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

Veal Pizzaiola 39

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

Lemon Chicken & Artichoke 37

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

Chicken Marsala 37

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

Cannoli 14

Pastry shell, vanilla, fresh ricotta custard

Limon-Berry Mascarpone Cake 15

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

Crème Brûlée 18

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

Espresso 4

Vanilla, and chocolate sauce and vanilla bean gelato

Caffè Truffle Affogato 15

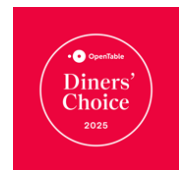
Cappuccino & vanilla bean gelato bathed in espresso coffee (*cont. nuts*)

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!)



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