

APPETIZER

FRIED CALAMARI

cherry peppers, red onions, spicy aioli
small 10 | large 13

BURRATA 12

cream filled fresh mozzarella served over
a tomato salad with basil and EVOO

GRILLED ITALIAN GREENS 10

escarole, radicchio, baby arugula, crispy
polenta, gorgonzola sauce, balsamic drizzle

GARLIC BREAD 5

MUSSELS 13

red, white or fradiavolo sauce

WILD MUSHROOM & GOAT CHEESE SPRING ROLL 10

honey thyme sauce

BRUSCHETTA 9

grilled garlic toast topped with marinated tomatoes, red
onion, crumbled goat cheese, balsamic reduction

PANZA SPARE RIBS 12

slow-braised spare ribs with sweet Sicilian BBQ sauce

SIDES

GRILLED ASPARAGUS 7

GRILLED VEGETABLES 7

HOMEMADE MEATBALLS 7

SALAD

HOUSE SALAD 6

mixed greens, sherry vinaigrette

CAESAR SALAD* 6

CAPRESE 10

fried tomato, fresh mozzarella, basil oil

ITALIAN CHOP SALAD (FOR TWO) 13

imported Italian meats and cheeses,
pepperoncini, red onion, artichoke hearts,
crispy pancetta, chopped romaine

ENTREE

EGGPLANT PARMIGIANA 18

served with a side of pasta

CHICKEN OR VEAL PARMIGIANA 19/20

served with a side of pasta

CHICKEN OR VEAL MARSALA 19/20

prosciutto, mushrooms, marsala wine sauce,
served with a side of pasta

CHICKEN OR VEAL PICATTA 19/20

capers, artichoke hearts, white wine
lemon sauce, served with a side of pasta

CHICKEN OR VEAL PANZA 19/20

mushrooms, spinach, sun dried tomato, toasted pine
nuts, balsamic marsala sauce, served with a side of pasta

PASTA

BUTTERNUT SQUASH TORTELLONI 18

roasted squash, brown butter sage sauce

PENNE AMATRICIANA 18

pancetta, onions, roasted eggplant, fontina cheese,
plum tomato sauce

POTATO GNOCCHI BOLOGNESE 18

light potato dumplings, classic beef and pork ragu

LINGUINE CARBONARA 18

crispy pancetta, onions, silky egg cheese sauce

BAKED ZITI 18

meatballs, plum tomato ricotta sauce

PENNE WITH CHICKEN & BROCCOLI 18

garlic cream sauce

LINGUINE & LITTLENECK CLAMS 21

red, white or Fradiavolo

LINGUINE ALLA PESCATORE 23

shrimp, scallops, mussels, clams and calamari
in a red, white or fradiavolo sauce

"FREE FORM" LASAGNA 19

black pepper pasta sheets, chicken, mushrooms,
spinach, plum tomato ricotta sauce

LOBSTER RAVIOLI 21

scallions, diced tomatoes, dijon cream sauce

BEEF & VEAL TORTELLONI 19

wild mushrooms, baby spinach, shallot, veal stock reduction

SPINACH & RICOTTA RAVIOLI 18

sun dried tomato, toasted pine nut cream sauce

BABY RIGATONI & SAUSAGE 18

red peppers, onion, plum tomato, crumbled goat cheese

TARRAGON FETTUCCINI & GRILLED LOBSTER TAILS 28

peas, diced tomato, brandy cream sauce

CHICKEN OR VEAL SALTIMBOCCA 20/21

prosciutto, mozzarella, white wine sage sauce, over
grilled vegetables, served with a side of pasta

SEAFOOD RISOTTO 21

shrimp, scallops, asparagus, diced tomato, creamy
arborio rice

BRAISED BEEF SHORT RIB 25

crispy polenta, red wine tomato sauce

GRILLED MAPLE MUSTARD GLAZED SALMON 23

butternut squash risotto

Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

*Homemade caesar dressing is made with raw eggs.

*These items are cooked to order or contain raw ingredients.

WINE

red

CHIANTI Toscolo <i>Italy</i>	8.....	25
SANGIOVESE Alta Classe <i>Italy</i>	8.....	25
CABERNET SAUVIGNON Cypress <i>CA</i>	8.....	25
PINOT NOIR Trinity Oaks <i>CA</i>	8.....	25
MONTEPULCIANO D'ABRUZZO Dragani <i>Italy</i>	8.....	25
CHIANTI CLASSICO San Felice <i>Italy</i>		28
CHIANTI CLASSICO RISERVA Rocca delle Macie <i>Italy</i>		35
MALBEC Tinto Negro <i>Argentina</i>		25
CABERNET SAUVIGNON Decoy by Duckhorn <i>CA</i>		38
PINOT NOIR Belle Glos "Las Alturas" <i>CA</i>		38
VALPOLICELLA M. Castellani "San Michele" Baby Amarone <i>Italy</i>		30
AMARONE Tuffo <i>Italy</i>		55
SANGIOVESE/CABERNET Rocca delle Macie "Roccato" Super Tuscan <i>Italy</i>		50
BRUNELLO DI MONTALCINO Caparzo <i>Italy</i>		55

white

ROSÉ Bertani "Bertarose" <i>Italy</i>	8.....	27
CHARDONNAY Corte Pitorra <i>Italy</i>	8.....	25
PINOT GRIGIO Straccali <i>Italy</i>	8.....	25
SAUVIGNON BLANC Oyster Bay <i>New Zealand</i>	8.....	25
RIESLING Giesen <i>New Zealand</i>	8.....	25
WHITE ZINFANDEL Beringer <i>CA</i>	8.....	25
PROSECCO Lunetta <i>Italy</i>	split 187ml.....	10
PINOT GRIGIO Di Lenardo <i>Italy</i>		31
GAVI DI GAVI Ascheri <i>Italy</i>		31

BEER

PERONI
Lombardy *Italy*, 4.7%
5.00

COORS LIGHT
Golden CO, 4.7%
5.00

SAM ADAMS
Boston MA, Seasonal
5.00

NOTCH SESSION PILSNER
Salem MA, 4%
5.00

HARPOON IPA
Boston MA, 5.9%
5.00

WORMTOWN BE HOPPY IPA
Worcester MA, 6.5%
6.00

JACK'S ABBY BLOOD ORANGE WHEAT
Framingham MA, 4%
6.00

ANGRY ORCHARD CIDER
Walden NY, 5%
5.00

SANGRIA
GLASS...10

NON ALC
SAN PELEGRINO Mineral Water...4
SODA...3

WHITE SANGRIA
\$10

WATERMELON SANGRIA
\$10