

APPETIZER

FRIED CALAMARI 12

cherry peppers, red onions, spicy aioli

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 6

MUSSELS 14

red, white or fradiavolo sauce

WILD MUSHROOM & GOAT CHEESE SPRING ROLL 10

honey thyme sauce

BRUSCHETTA 10

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

SUBS

MEATBALL SUB 16

served with french fries

CHICKEN PARMIGIANA SUB 16

served with french fries

EGGPLANT PARMIGIANA SUB 16

served with french fries

ENTREE

EGGPLANT PARMIGIANA 16

served with a side of pasta

CHICKEN OR VEAL PARMIGIANA

served with a side of pasta

Chicken 18 | Veal 19

CHICKEN OR VEAL MARSALA

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

Chicken 18 | Veal 19

CHICKEN OR VEAL PICATTA

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

Chicken 18 | Veal 19

CHICKEN OR VEAL PANZA

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

Chicken 18 | Veal 19

SEAFOOD RISOTTO 20

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

SALAD

HOUSE SALAD 6

mixed greens, sherry vinaigrette

Grilled Chicken +4

Marinated Grilled Shrimp +5

CAESAR SALAD* 6

Grilled Chicken +4

Marinated Grilled Shrimp +5

CAPRESE 8

fried tomato, fresh mozzarella, basil oil

ITALIAN CHOP SALAD (FOR TWO) 15

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

SIDES

GRILLED ASPARAGUS 7

GRILLED VEGETABLES 7

HOMEMADE MEATBALLS 7

FRENCH FRIES 7

PASTA

BUTTERNUT SQUASH TORTELLONI 16

roasted squash, brown butter sage sauce

PENNE AMATRICIANA 16

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

POTATO GNOCCHI BOLOGNESE 16

light potato dumplings, classic beef and pork ragu

LINGUINE CARBONARA 16

crispy pancetta, onions, silky egg cheese sauce

BAKED ZITI 16

meatballs, plum tomato ricotta sauce

PENNE WITH CHICKEN & BROCCOLI 16

garlic cream sauce

LINGUINE & LITTLENECK CLAMS 21

red, white or fradiavolo

LINGUINE ALLA PESCATORE 22

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

BABY RIGATONI & SAUSAGE 16

red peppers, onion, plum tomato, crumbled goat cheese

LOBSTER RAVIOLI 22

scallions, diced tomatoes, dijon cream sauce

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. Max 2 credit cards per table. Parties of 6+ an 18% gratuity will be added.

WINE

red

CHIANTI Toscolo <i>Italy</i>	9.....	30
SANGIOVESE Alta Classe <i>Italy</i>	9.....	30
CABERNET SAUVIGNON Cypress <i>CA</i>	9.....	30
PINOT NOIR Trinity Oaks <i>CA</i>	9.....	30
MONTEPULCIANO D'ABRUZZO Dragani <i>Italy</i>	9.....	30
MALBEC TintoNegro <i>Argentina</i>	9.....	30
CHIANTI CLASSICO San Felice <i>Italy</i>		32
CHIANTI CLASSICO RISERVA Rocca delle Macie <i>Italy</i>		38
CABERNET SAUVIGNON Decoy by Duckhorn <i>CA</i>		45
PINOT NOIR Belle Glos "Las Alturas" <i>CA</i>		55
VALPOLICELLA M. Castellani "San Michele" Baby Amarone <i>Italy</i>		33
SANGIOVESE/CABERNET Rocca delle Macie "Roccato" Super Tuscan <i>Italy</i>		56
BRUNELLO DI MONTALCINO Caparzo <i>Italy</i>		56
BAROLO Ascheri <i>Italy</i>		60

white

ROSÉ La Vieille Ferme <i>France</i>	9.....	30
CHARDONNAY Corte Pitoria <i>Italy</i>	9.....	30
PINOT GRIGIO Straccali <i>Italy</i>	9.....	30
SAUVIGNON BLANC Oyster Bay <i>New Zealand</i>	9.....	30
RIESLING Giesen <i>New Zealand</i>	9.....	30
WHITE ZINFANDEL Beringer <i>CA</i>	9.....	30
PROSECCO Lunetta <i>Italy</i>	split 187ml.....	10
PINOT GRIGIO Di Lenardo <i>Italy</i>		34
CHARDONNAY Rodney Strong <i>CA</i>		38

BEER

PERONI
Lombardy, Italy 4.7%
6.00

COORS LIGHT
Golden, CO 4.7%
6.00

TRULY WILD BERRY
Hard Seltzer 5%
7.00

SAM ADAMS
Boston, MA Seasonal
6.00

ALLAGASH WHITE
Portland, ME 5.2%
6.00

HARPOON IPA
Boston, MA 5.9%
6.00

FIDDLEHEAD I.P.A.
Shelburne, VT 6.2%
6.00

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

ANGRY ORCHARD CIDER
Walden, NY 5%
6.00

SANGRIA
rotating selection
GLASS...10

NON ALC
SAN PELEGRINO Mineral Water...4
Unsweetened Iced Tea...3
SODA...3

Panza

Panza