

APPETIZER

FRIED CALAMARI

cherry peppers, red onions, spicy aioli
small 12 | large 15

BURRATA 15

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

GRILLED ITALIAN GREENS 11

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

GARLIC BREAD 6

MUSSELS 15

red, white or fra diavolo sauce

WILD MUSHROOM & GOAT CHEESE SPRING ROLL 11

honey thyme sauce

BRUSCHETTA 10

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

PANZA SPARE RIBS 13

slow-braised spare ribs with sweet Sicilian BBQ sauce

ENTREE

EGGPLANT PARMIGIANA 19

served with a side of pasta

CHICKEN OR VEAL PARMIGIANA

served with a side of pasta
Chicken 20 | Veal 21

CHICKEN OR VEAL MARSALA

prosciutto, mushrooms, marsala wine sauce, served with a side of pasta
Chicken 20 | Veal 21

CHICKEN OR VEAL PICATTA

capers, artichoke hearts, white wine lemon sauce, served with a side of pasta
Chicken 20 | Veal 21

CHICKEN OR VEAL PANZA

mushrooms, spinach, sun dried tomato, toasted pine nuts, balsamic marsala sauce, served with a side of pasta
Chicken 20 | Veal 21

CHICKEN OR VEAL SALTIMBOCCA

prosciutto, mozzarella, white wine sage sauce, over grilled vegetables, served with a side of pasta
Chicken 21 | Veal 22

SEAFOOD RISOTTO 22

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

GRILLED MAPLE MUSTARD GLAZED SALMON 25

butternut squash risotto

BRAISED BEEF SHORT RIB 26

crispy polenta, red wine tomato sauce

SALAD

HOUSE SALAD 6

mixed greens, sherry vinaigrette

CAESAR SALAD* 7

CAPRESE 11

fried tomato, fresh mozzarella, basil oil

ITALIAN CHOP SALAD (FOR TWO) 14

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

PASTA

BUTTERNUT SQUASH RAVIOLI 19

roasted squash, brown butter sage sauce

PENNE AMATRICIANA 19

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

POTATO GNOCCHI BOLOGNESE 19

light potato dumplings, classic beef and pork ragu

LINGUINE CARBONARA 19

crispy pancetta, onions, silky egg cheese sauce

BAKED ZITI 19

meatballs, plum tomato ricotta sauce

PENNE WITH CHICKEN & BROCCOLI 19

garlic cream sauce

LINGUINE & LITTLENECK CLAMS 23

red, white or fra diavolo

LINGUINE ALLA PESCATORE 26

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

"FREE FORM" LASAGNA 20

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

LOBSTER RAVIOLI 22

scallions, diced tomatoes, dijon cream sauce

BEEF & VEAL TORTELLONI 20

wild mushrooms, baby spinach, shallot, veal stock reduction

SPINACH & RICOTTA RAVIOLI 19

sun dried tomato, toasted pine nut cream sauce

BABY RIGATONI & SAUSAGE 19

red peppers, onion, plum tomato, crumbled goat cheese

TARRAGON FETTUCCINI & GRILLED LOBSTER TAILS 31

peas, diced tomato, brandy cream sauce

SIDES

GRILLED ASPARAGUS 8

GRILLED VEGETABLES 8

HOMEMADE MEATBALLS 8

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. \$7 split plate charge added when sharing an entree.

WINE

red

CHIANTI Toscolo <i>Italy</i>	9.....	26
SANGIOVESE Alta Classe <i>Italy</i>	9.....	26
CABERNET SAUVIGNON Cypress <i>CA</i>	9.....	26
PINOT NOIR Trinity Oaks <i>CA</i>	9.....	26
MONTEPULCIANO D'ABRUZZO Dragani <i>Italy</i>	9.....	26
CHIANTI CLASSICO San Felice <i>Italy</i>		29
CHIANTI CLASSICO RISERVA Rocca delle Macie <i>Italy</i>		36
MALBEC Tinto Negro <i>Argentina</i>		28
CABERNET SAUVIGNON Decoy by Duckhorn <i>CA</i>		39
PINOT NOIR Belle Glos "Las Alturas" <i>CA</i>		39
VALPOLICELLA M. Castellani "San Michele" Baby Amarone <i>Italy</i>		31
AMARONE Tuffo <i>Italy</i>		56
SANGIOVESE/CABERNET Rocca delle Macie "Roccato" Super Tuscan <i>Italy</i>		56
RUNELLO DI MONTALCINO Caparzo <i>Italy</i>		56

white

ROSÉ Bertani "Bertarose" <i>Italy</i>	9.....	28
CHARDONNAY Corte Pitora <i>Italy</i>	9.....	26
PINOT GRIGIO Straccali <i>Italy</i>	9.....	26
SAUVIGNON BLANC Oyster Bay <i>New Zealand</i>	9.....	26
RIESLING Giesen <i>New Zealand</i>	9.....	26
WHITE ZINFANDEL Beringer <i>CA</i>	9.....	26
PROSECCO Lunetta <i>Italy</i>	split 187ml.....	10
PINOT GRIGIO Di Lenardo <i>Italy</i>		32
GAVI DI GAVI Ascheri <i>Italy</i>		32

BEER

PERONI
Lombardy Italy, 4.7%
6.00

COORS LIGHT
Golden CO, 4.7%
6.00

SAM ADAMS
Boston MA, Seasonal
6.00

NOTCH SESSION PILSNER
Salem MA, 4%
6.00

HARPOON IPA
Boston MA, 5.9%
6.00

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%
6.00

SANGRIA

GLASS...10
Apple Cider Sangria
White Wine Sangria

NON ALC

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