

Appetizers

Beef & Pork Meatball
marinara sauce 4.50/each

Sausage Arancini
over tomato, basil sauce 10

Garlic Bread 7

Antipasto
cured Italian meats, cheeses, rotating
assortment of accompaniments 17

Buratta
over baby arugula and grape tomatoes,
honey basil vinaigrette 14

Bruschetta
garlic toast topped with tomato, red onion,
crumbled goat cheese, balsamic drizzle 12

Fried Calamari
served with marinara sauce
small 15 | large 18

Prince Edward Island Mussels
pesto, fra diavolo, red, giacomino, scampi 16

Homemade Maine Crab Cakes
roasted corn tartar sauce 16

Tuna Poke
crispy wontons topped with ginger soy
marinated raw tuna, seaweed salad,
bean sprouts, jalapeno, spicy mayo aioli 19

Eggplant Rollatini
fried eggplant rolled in ricotta and spinach over marinara 15

**Broccoli Rabi,
Sausage, White Beans**
sauteed in a spicy, garlic, oil, white wine 13

Broccoli
sauteed in garlic, oil, white wine 11

Fried Fettuccini Alfredo
breaded fettuccini alfredo over marinara 11

Mozzarella Marinara
breaded fried mozzarella 11



Salad

House Salad
mesclun salad greens, balsamic vinaigrette 8

Caesar Salad*
traditional, garlic croutons 9

Arugula Salad
baby arugula, roasted red peppers
shaved parmesan, lemon vinaigrette 13

Caprese
tomato, fresh mozzarella, EVOO, balsamic drizzle 14

Italian Chop Salad (for two)
imported Italian meats, cheeses, pepperoncini,
roasted red peppers, artichoke hearts,
crispy pancetta, tomato, chopped romaine,
balsamic vinaigrette 17

Kids Menu

Available for kids 12 and under
Includes a soda and a hoodie ice cream
(dine in only for combo)

Mini Chicken Cutlets
ketchup 13

Cheese Ravioli
marinara sauce 13

Penne Alfredo 13

Penne/ Meatball
marinara sauce 13

Before placing your order, please inform your server if a person in your party has a food allergy.
*homemade caesar dressing is made with raw eggs. ** These items are cooked to order or contain raw
ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Max 2 credit cards per table For parties of 6 or more, an 18% gratuity will be
added. We do not allow cake or any outside food to be consumed in the restaurant.
Prices are subject to change without notice.

Pasta

Fettuccine with Prosciutto & Peas
garlic cream sauce 21

Fettuccine with Salmon
sun dried tomatoes, escarole, white wine
gorgonzola sauce 22

**Squid Ink Pappardelle with
Swordfish & Tuna**
puttanesca sauce 23

Penne with Chicken & Broccoli
garlic cream sauce 21

Penne with Chicken & Shrimp
pesto cream sauce 22

Penne Amatriciana
pancetta, onion, eggplant, fontina cheese, plum tomato 21

**Lemon Pappardelle with Grilled
Shrimp & Scallops**
baby arugula, roasted red peppers, white wine cream sauce 25

**Gnocchi Filled with Roasted
Red Peppers & Goat Cheese**
chicken, mushrooms, spinach, mascarpone, plum tomato 25

Linguine Puttanesca
olives, capers, anchovies, plum tomato 21

Potato Gnocchi Bolognese
classic beef and pork ragu 21

Baked Ziti with Meatballs
plum tomato - ricotta sauce 21

Sausage & Broccoli Ravioli
broccoli rabi, plum tomato-smoked mozzarella sauce 21

Lobster Ravioli
diced tomato, garlic cream sauce 25

Butternut Squash Ravioli
asparagus, prosciutto-squash puree, mascarpone cream sauce 21

Entrée

Chicken Parmigiana
served with side of linguine 21

Veal Parmigiana 23

Chicken Marsala
mushrooms, prosciutto, sweet marsala wine reduction
served with a side of linguine 21

Veal Marsala 23

Chicken Piccata
lemon, capers, artichoke hearts, white wine sauce
served with a side of linguine 21

Veal Piccata 23

Baked Stuffed Chicken Breast
stuffed with prosciutto and fontina, served over sauteed spinach
and crispy potatoes, madeira wine sauce with hazelnuts 23

Grilled Sirloin
12oz sirloin, broccoli rabi, potato cake red wine
blue cheese demi-glace 38

Grilled Tuna * *
sesame crusted tuna, grilled vegetables, potato cake,
soy aioli 30

Grilled Salmon
grilled vegetables, potato cake, mediterranean BBQ 30

Grilled Swordfish
grilled vegetables, potato cake, sesame-roasted
red pepper vinaigrette 30

Pan Roasted Cod
grilled vegetable, potato cake, puttanesca sauce 30

Vegetarian

Eggplant Parmigiana
served with side of pasta 21

Fusilli Siciliana
eggplant, onions, mozzarella, plum tomato 21

Pumpkin Tortellini
fresh sage-mascarpone cream sauce 21

House Seafood Specialties

Served over linguine with your choice of sauce :

Pesto, Fra Diavolo, Red, Scampi, or Giacomo (Lobster based red with a touch of bechamel)

Mussels or Calamari 23

Mussels and Calamari 24

Clams 24

Mussels and Clams 24

Scallops 23

Shrimp 23

Shrimp and Scallops 25

Frutti di Mare
clams, mussels, shrimp, scallops, calamari 29

1/2 Lobster, Mussels, Clams 31

House Special

Zuppa di Pesce (serves two)
whole lobster, clams, mussels, shrimp, scallops, calamari,
over linguine with your choice of sauce

80 | additional plates + 10 each