

Zuppa

Lobster Bisque 12.95

soup of the day 9.95

Insalata

Antipasto Salad

Classic assortment of meats, cheese peppers
& vegetables served over baby greens
16.95

Burrata Salad

arugula, burrata cheese, tomatoes balsamic
glaze
13.95

Baby Arugula

candied walnuts, cranberries, goat cheese balsamic
vinaigrette dressing
12.95

Classic Caesar

crispy romaine, croutons, shaved pecorino Romano
tossed with Caesar dressing
11.95

Insalata Di Aragosta

fresh lobster meat, avocado, baby arugula finished
with spicy aioli
20.95

Tuscan Caprese

Eggplant, ripe tomatoes, mozzarella & balsamic
glaze, and roasted red pepper pesto NOT GF
13.95

Beet & Apple salad

Baby arugula Pomegranate glaze caramelized
walnuts and goat cheese
12.95

Add

Salmon 15 | Chicken 12 | Shrimp 14 | Lobster 20 |
Steak Tips 17 | scallops 19

Chicken Wings, Garlic Truffle, Buffalo, BBQ
16.95

homemade meatballs
15.95

Antipasto

Scallops & Prosciutto

over baby greens pomegranate glaze
20.95

Beef Carpaccio

Basil infused olive oil, capers, Bermuda onions, and
baby arugula
15.95

Oysters

on half shell, half dozen Barnstable oysters
16.95

Fried coconut Shrimp

14.95

Chilled Sampler

Oysters, little necks, shrimp
16.95

Mussels Italiano

mussels, fennel, and hot Italian sausage sautéed in a
garlic white wine truffle sauce
17.95

Tuscan Clams

peppers, apple and bacon, crispy crumbs
14.95

Artichoke Pesto

lightly breaded pan fried served over baby greens
and roasted red pepper pesto
17.95

Ostriche Toscana

baked oyster with hot sausage red pepper
asiago crisp
18.95

Italian boat

Stuffed zucchini lobster, ricotta, spinach, lobster
Newburg sauce
20.95

Grilled Vegetable Plate

zucchini, onions, asparagus, and spinach
arugula pesto
15.95

Crab Cake

pan seared crab cake saffron cream sauce
16.95

Tuscan Calamari

fried calamari baby arugula pepperoncini
and feta cheese
17.95

Pollo

Caprese with fresh mozzarella & basil pesto, served with Pomodoro sauce over house made linguini	29.95
Parmesan pan fried topped with house marinara, and mozzarella cheese over house made linguini	25.95
Piccata sautéed in a lemon white wine caper sauce, served with fingerling potatoes 🌿	25.95
Marsala mushroom marsala wine demiglace fingerling potatoes and vegetable	26.95
Limoncello sautéed chicken, mushrooms, baby spinach Roasted red peppers, in a garlic limoncello wine sauce tossed with angel hair	26.95
Tuscan pan seared chicken breast in a white wine lemon sauce with Kalamata olives, capers artichokes, roasted red peppers & spinach, served over linguini	26.95
Chicken cacciatore sautéed chicken, peppers, onions, in garlic tomato sauce served over angel hair	25.95

Vitello

Vitello Milanese pan fried veal scallopini, baby arugula asparagus, shaved Romano cheese, capers	28.95
Vitello Piccata sautéed Veal scallopini in a garlic lemon caper sauce, served with roasted potatoes and house vegetables	28.95
Vitello e Aragosta Rollatini lobster, spinach, mozzarella, saffron risotto, and vegetables finished with brandy cream sauce	38.95
Vitello Saltimbocca veal scallopini with prosciutto spinach and asiago cheese, in a marsala sage demiglace, served with roasted potatoes & house vegetables	29.95
Vitello ala Marsala veal scallopini, sautéed in a mushroom marsala demiglace, over angel hair pasta	28.95
Vitello e Capesante scallops, veal scallopini franchise baby spinach lemon caper white wine sauce angel hair	35.95
Beef Bolognese tossed with house made fettuccine	26.95

Carne 🌿

Tuscan Burger grilled onion, roasted red pepper, basil pesto, truffle fries.	24.95
Filet mignon grilled 8oz filet, fingerling potatoes, tempura asparagus, finished with port wine reduction	47.95
Grilled Marinated Steak Tips served with jasmine rice and vegetables	32.95
Pittsburgh style rib eye , Fingerling potatoes and vegetable cognac cream sauce	59.95
N.Z Rack of Lamb pan seared, Dijon encrusted rack of lamb with fingerling potatoes sautéed spinach, & a port demi-glace	46.95
Lamb Osso Bucco slow oven-roasted lamb shank in a Barolo wine, roasted vegetables, parmesan risotto	34.95

Frutti di Mare Fritti/ fried platters/

served with French fries & coleslaw all platters

Shrimp 27.95 | **Scallops** 32.95 **Fish & Chips** 24.95 | **Calamari** 25.95 |
Mix Fritto. shrimp, scallops, calamari & fish 40.95

Frutti di Mare

Lobster & scallops Limoncello sautéed lobster meat, scallops, mushrooms, baby spinach and roasted red peppers, in a garlic limoncello wine sauce tossed with angel hair pasta	39.95
Zuppe di Pesce little neck clams, mussels, calamari, shrimp, scallops, & grilled lobster tail in a light saffron tomato broth served over linguini	42.95
Lobster Ravioli in a roasted red pepper cream sauce and baby spinach	36.95
haddock Francaise , Egg batter pan fried haddock, garlic wine lemon sauce, angel hair and spinach	33.95
Shrimp & lobster saffron shrimp & lobster meat sautéed in roasted garlic saffron cream sauce tossed with homemade fettuccine	38.95
Salmon Piccata sautéed in a lemon white wine caper sauce, roasted potatoes & vegetable 	32.95
Ginger Scallops pan seared in a spicy ginger peanut sauce served with house rice and vegetables	34.95
Shrimp Fra Diavolo sautéed shrimp in a spicy tomato sauce over house-made linguini	29.95
Shrimp Scampi sautéed shrimp, fresh tomatoes & basil over homemade linguini	29.95
Lobster & Clams lobster meat over little neck clams sautéed in a garlic truffle butter sauce, tossed with linguini	45.95

Pastas & Risotto

Risotto con Aragosta grilled half lobster tail, fresh lobster meat, spinach, tomatoes, Romano cheese	36.95
Vegetable Risotto sautéed mushrooms, spinach, grilled asparagus, artichokes, and Pecorino Romano cheese	28.95
Gnocchi pomodoro potato gnocchi in a pomodoro sauce and fresh mozzarella	24.95
Fettuccine Carbonara fettuccine tossed with pancetta in a Parmigiano Reggiano cream sauce	24.95

Please Inform Your Server Prior To Order, Of Any Food Allergies You May Have, and We Will Kindly Make Accommodations, Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, Or Eggs May Increase Your Risk of Food Borne Illness

Please visit our sister restaurants



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