



## WINE MENU

### RED WINE

#### PINOT NOIR

- Pavette** ..... 9... 27  
*California*
- Contour** ..... 11 .. 33  
*California*
- Four Graces** ..... 12 .. 36  
*Willamette Valley, Oregon*
- Belle Glos** ..... 50  
*Santa Lucia Highlands, California*

#### LIGHT REDS

- Merlot • Dark Horse** ..... 8... 24  
*California*
- Shiraz • Jacobs Creek** ..... 9... 27  
*Australia*

#### CABERNET SAUVIGNON

- Alamos** ..... 9... 27  
*Argentina*
- Josh Cellars** ..... 11 .. 33  
*California*
- Bonanza by Caymus** ..... 12 .. 36  
*California*
- Louis M. Martini** ..... 60  
*Napa Valley, California*
- Silver Oak • 2019** ..... 95  
*Napa Valley, California*
- Caymus • 2020** ..... 115  
*Napa Valley, California*

#### SUPER TUSCAN

- Villa Puccini • Toscana** ..... 9... 27  
*Tuscany*
- Monrosso • Toscano** ..... 11 .. 33  
*Tuscany*

#### RED BLEND

- Conundrum** ..... 12 .. 36  
*California*
- Justin isosceles • 2017** ..... 70  
*Paso Robles, California*

#### MONTEPULCIANO

- Villa Medoro** ..... 9... 27  
*Abruzzo, Italy*
- Cantina Valle Tritana** ..... 10 .. 30  
*Abruzzo, Italy*
- Frattonia Del Cerro** ..... 11 .. 33  
*Tuscany, Italy*

#### CHIANTI

- Piccini** ..... 9... 27  
*Tuscany, Italy*

#### CHIANTI CLASSICO

- Borgo Scopeto** ..... 40  
*Tuscany, Italy*
- Lamole di Lamole • Riserva** ..... 46  
*Tuscany, Italy*

#### BAROLO

- Villa Monsignore** ..... 50  
*Piedmont, Italy*
- Ratti • Marcenasco** ..... 70  
*Piedmont, Italy*

#### ITALIAN REDS

- Cabernet Franc • Monte Luce** .... 9... 27  
*Veneto*
- Sangiovese • Santa Cristina** ..... 9... 7  
*Tuscany*
- Rosso di Montalcino • Il Poggione Baby Brunello** ..... 40  
*Piedmont*
- Nebbiolo • Travagliani • Gattinara** ... 50  
*Piedmont*
- Valpolicella Ripasso • Michele Castellani • Baby Amarone** ..... 40  
*Veneto*
- Nero d'Alvola • Il Moro** ..... 40  
*Sicily*

## WHITE WINE

#### PINOT GRIGIO

- Staccali** ..... 9... 27  
*Tuscany, Italy*
- Santi • Sotesele Vineyard** ..... 11 .. 33  
*Valdadige, Italy*
- Borgo Magred** ..... 30  
*Friuli*

#### CHARDONNAY

- Kenwood Yulupa** ..... 9... 27  
*Sonoma, California*
- Villa Locatelli Friuli Isonzo** ..... 11 .. 33  
*Guilia, Italy*
- J Vineyards** ..... 15 .. 45  
*Russian River Valley, California*

#### SAUVIGNON BLANC,

- Kono** ..... 9... 27  
*Marlborough, New Zealand*
- Saint Clair Family Estate** ..... 11.. 33  
*Marlborough, New Zealand*

#### LIGHT WHITES

- Riesling, Roku** ..... 9... 27  
*Monterey, California*
- White Zinfandel** ..... 9... 27  
*Beringer, California*

#### ROSÉ

- La Vieille Ferme** ..... 9 .. 27  
*France*
- Maison No. 9** ..... 11 .. 33  
*France*

#### ITALIAN WHITES

- Gavi di Gavi, Cristina Ascheri** ..... 30  
*Piedmont, Italy*
- Pinot Bianco, Terlan** ..... 30  
*Alto Adige, Italy*

#### SPARKLING

- Prosecco Superiore DOCG • Bisol "Jeio"** ..... Split 9 .. 27  
*Valdobbiadene, Italy*

## COCKTAILS

### Limoncello Martini

*Pallini Limoncello, Absolut Citron with a sugared rim*  
- 12 -

### Cucumber Lime Martini

*Gin Lane Small batch Gin, house made simple syrup,  
cucumber and lime*  
- 12 -

### Chocolate Martini

*Absolut Vanilla Vodka, Godiva Chocolate Liqueur and  
Creme de Cacao*  
- 12 -

### Tiramisu Martini

*Absolut Vanilla, Frangelico, Butterscotch Schnapps,  
Baileys, Kalua and a shot of espresso*  
- 13 -

### Caramel Apple Martini

*Green apple vodka, Midori, with a caramel,  
cinnamon and sugar rim*  
- 12 -

### Pegu Club Martini

*Gin Lane Small batch gin, Cointreau,  
lime juice and bitters*  
- 12 -

### Roasted Pineapple Mojito

*Bacardi Rum, roasted pineapple chunks,  
muddled limes and mint leaves*  
- 12 -

### Italian Margarita

*Cuervo Tequila, Gozio Organic Amaretto  
with fresh squeezed orange*  
- 12 -

### Aperol Spritz

*Aperol with Bisol Prosecco*  
- 11 -

### Pineapple Rum Punch

*Bacardi Rum, Malibu, pineapple juice, orange juice  
and a splash of Chambord*  
- 12 -

### American Lemonade

*Tito's Handmade Vodka and Lemonade*  
- 11 -

### Italian Lemonade

*Tito's Handmade Vodka, Aperol and Lemonade*  
- 13 -

## HOUSE MADE SANGRIA



### Red

*Sangiovese wine, orange, lemon, lime, and  
agave nectar with a touch of cinnamon*

10 36

### White

*Moscato wine, orange, lemon, lime,  
agave nectar with a touch of cinnamon*

10 36

## B E E R

**Moretti**.....7

*Euro Pale Lager • Italy • 4.5% abv*

**Peroni Nastro Azzurro**.....7

*Euro Pale Lager • Italy • 5.1% abv*

**Coors Light**.....6

*Light Lager • Colorado, USA • 4.2% abv*

**Allagash White**.....7

*Witbier • Maine, USA • 5.2% abv*

**Amstel Light**.....7

*Light Lager • Netherlands • 3.4% abv*

**Blue Moon Belgian White**.....7

*American Pale Wheat • Colorado, USA • 4% abv*

**Heineken**.....7

*European Pale Lager • Netherlands • 5% abv*

**Harpoon IPA**.....7

*English IPA • Massachusetts, USA • 5.9% abv*

**Budweiser**.....6

*American Lager • Missouri, USA • 5% abv*

**Bud Light**.....6

*Light Lager • Missouri, USA • 4.2% abv*

**Sam Adams Boston Lager**.....7

*Lager • Massachusetts, USA • 5% abv*

**Sam Seasonal**.....7

*Seasonal • Massachusetts, USA • Ask you Server*

**Downeast Original Blend**.....7

*Cider • Massachusetts, USA • 5.1% abv*

**Wormtown Be-Hoppy**.....7

*Left Coast IPA • Worcester, MA • 6.5% abv*

**Von Trapp**.....7

*Bohemian Style Pilsner • Stowe, Vermont • 5.4% abv*

**Fiddle Head IPA**.....7

*American IPA • Shelburne, Vermont • 6.2% abv*

## S P I R I T S

### WHISKEY • BOURBON • RYE

**Elijah Craig Small Batch**.....12

*Kentucky Straight Bourbon Whiskey • Distinctive warm  
spice & subtle smoke flavor to Level 3 charred oak barrels.*

**Jeffersons**.....12

*Very small batch blend Straight Bourbon Whiskey.*

**Rabbit Hole Cavehill**.....12

*Kentucky Straight Bourbon Whiskey.*

**Rabbit Hole Boxergrail**.....12

*Kentucky Straight Rye Whiskey.*

**Blantons (when available)**.....15

*The original single barrel straight Bourbon Whiskey.*

### TEQUILA

**Casamigos Tequila**.....11

*Blanco • Hints of vanilla and a smooth finish.*

**Ghost Tequila**.....11

*Blanco • 100% agave tequila from Jalisco, Mexico  
and the infamous, India-born ghost pepper.*

**Espolon Tequila**.....12

*Blanco • Created in the highlands of Jalisco as a  
tequila for the people.*

**Patron Silver Tequila**.....12

*Silver • Smooth, soft, light tequila.*



## DINNER MENU

### APPETIZERS

- Buratta** ..... 12  
*Cream filled fresh mozzarella over tomato salad and topped with fresh, balsamic glaze and evoo*
- Mixed Olives & EVOO** ..... 5.5  
*With oregano and spices*
- Garlic Bread** ..... 5.5
- Beef & Pork Meatball**..... 3ea  
*Marinara sauce*
- Fried Calamari** ..... sm 11 • lg 14  
*Served with marinara sauce*
- Prince Edward Island Mussels** ..... 13  
*Fra Diavolo, Red, Giacomo or Scampi*

- Sautéed Broccoli Rabe** ..... 10  
*Spicy, garlic, oil, white wine*
- Sautéed Broccoli** ..... 9  
*Sautéed in garlic, oil, anchovy paste and white wine*
- Mozzarella Marinara** ..... 9  
*Breaded fried mozzarella*
- Antipasto**..... 15  
*Cured Italian meats, cheeses, rotating assortment of accompaniments*
- Bruschetta**..... 11  
*Grilled garlic toast topped with seasoned tomatoes, red onion, fresh basil and balsamic glaze*

### SALADS

- Caesar Salad**..... sm 7 • lg 11  
*Traditional, garlic croutons*
- Italian Chop Salad (for two)** ..... 15  
*Imported Italian meats, cheeses, pepperoncini, roasted red peppers, artichoke hearts, crispy pancetta, tomato, chopped romaine, house dressing*

- House Salad** ..... sm 7 • lg 11  
*Mesclun salad greens, plum tomatoes, red onion and English cucumbers with balsamic vinaigrette*
- Caprese Salad**..... 10  
*Tomato, fresh mozzarella, basil, roasted peppers, extra virgin olive oil and balsamic drizzle*



## JOHNNY TESTA'S PIZZA

*Our pizza dough proofs for a minimum of 48 hours which allows the dough to mature for a perfect crust. The Sauce is made with the finest plum tomatoes, spices and infused with 100% extra virgin olive oil. Our Mozzarella cheese is among the best available in the market.*

- Margherita** ..... sm 13 • lg 19  
*Fresh mozzarella, fresh basil, pecorino romano on extra tomato sauce*
- Chicken & Broccoli**..... sm 15 • lg 21  
*Marinated chicken, broccoli, and mozzarella cheese on a lemon pepper cream sauce*
- Veggie** ..... sm 12 • lg 18  
*Freshly sliced mushrooms, onions and bell peppers*
- Calabria**..... sm 14 • lg 20  
*Loaded with mozzarella, romano cheese and pepperoni on a tomato sauce*
- Le Stagioni** ..... sm 15 • lg 21  
*Each quarter represents a season, roasted artichoke hearts, green peppers, mushrooms, prosciutto, mozzarella on a tomato sauce*
- Sausage, Pepper & Onions** .. sm 15 • lg 21  
*With tomato sauce*

- Mollusco** ..... sm 16 • lg 22  
*Fresh clams, chopped garlic, oregano, pecorino romano and flavored olive oil*
- Liguria**..... sm 16 • lg 22  
*Marinated tender shrimp, seasoned diced tomatoes, mozzarella cheese and lemon pepper cream sauce*
- Bruschetta**..... sm 13 • lg 19  
*Pesto base, seasoned diced tomatoes, basil leaves, fresh mozzarella topped with a balsamic glaze*
- Firenze**..... sm 16 • lg 22  
*Seasoned diced tomatoes prosciutto, oregano, fresh mozzarella and drizzled with extra virgin olive oil*
- Mediterranean** ..... sm 14 • lg 20  
*Fresh sliced tomato, black olived, broccoli, mushrooms, onions, green peppers, mozzarella cheese over tomato sauce*

### CREATE YOUR OWN

- Cheese Pizza**..... sm 11 • lg 15

### ADDITIONAL TOPPINGS

- Cheeses:**..... sm 1.25 • lg 2.50  
*Fresh Sliced Mozzarella • Fresh Burrata\* • Extra Cheese*
- Veggies** ..... sm .75 • lg 1.5  
*Artichokes • Sliced Bell Peppers • Broccoli • Basil • Mushrooms • White Onions • Sliced Tomatoes • Seasoned Diced Tomatoes • Pesto*

- Meats** ..... sm 1.25 • lg 2.5  
*Pepperoni • Sweet Italian Sausage • Chicken\* • Meatballs • Prosciutto\**
- Seafood** ..... sm 2.50 • lg 5  
*Anchovies\* • Shrimp\**

*\*are premium toppings that have adjusted pricing*



**PASTA**

- Fettuccine with Prosciutto**..... 19  
*Peas and garlic cream sauce*
- Fettuccine with Salmon**..... 22  
*Sun dried tomatoes, lobster-based tomato cream sauce*
- Fettuccine with Chicken**..... 19  
*Peppers, onions and tomato cream sauce*
- Squid Ink Pappardelle**..... 24  
*Swordfish, Tuna and puttanesca sauce*
- Penne with Chicken**..... 18  
*Broccoli and garlic cream sauce*
- Penne with Chicken & Shrimp**..... 22  
*Pesto cream sauce*
- Penne with Shrimp & Scallops**..... 24  
*Broccoli and garlic cream sauce*
- Fusilli Siciliana**..... 18  
*(Vegetarian) Eggplant, onions, mozzarella, plum tomato*
- Linguine Puttanesca**..... 18  
*Olives, capers, anchovy paste, spicy lobster tomato sauce*
- Lobster Ravioli**..... 23  
*Diced tomato, garlic cream sauce*

- Butternut Squash Ravioli**..... 19  
*Asparagus, prosciutto-squash purée, mascarpone cream sauce*
- Bucatini with Meatballs**..... 18  
*Marinara sauce*
- Four Cheese Ravioli**..... 16  
*Home-style with ricotta, parmesan, pecorino romano cheese tossed with marinara sauce, pecorino romano and fresh basil*
- Roasted Red Pepper & Goat Cheese Gnocchi**..... 25  
*Dave Portnoy says "Only because I don't give 10's this is a 9.9"*  
*Roasted red pepper and goat cheese gnocchi with chicken, baby spinach, mushrooms in a plum tomato, mascarpone and touch of cream sauce*
- Broccoli Rabe & Sweet Italian Sausage** . 23  
*Sautéed sweet Italian Sausage and Broccoli Rabe, tossed with fresh fusilli pasta in a garlic wine sauce*
- Pumpkin Tortellini**..... 19  
*(Vegetarian) Fresh sage-mascarpone cream sauce*

**SEAFOOD SPECIALTIES**

*Served over Linguine with your choice of Sauce*

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| <ul style="list-style-type: none"> <li><b>Pesto</b><br/><i>Basil, garlic, olive oil, romano cheese and anchovy paste</i></li> <li><b>Fra Diavolo</b><br/><i>Spicy lobster-based tomato</i></li> <li><b>Red</b><br/><i>Lobster-based tomato</i></li> <li><b>Scampi</b><br/><i>Garlic, butter, white wine, olive oil, anchovy paste</i></li> <li><b>Giacomo</b><br/><i>Lobster-based tomato with a hint of béchamel (pink)</i></li> <li><b>Fracomo</b><br/><i>Giacomo and Fra Diavolo</i></li> <li><b>Frutti di Mare</b>... 31<br/><i>Clams, mussels, shrimp, scallops and calamari</i></li> <li><b>1/2 Lobster</b> ... MKT<br/><i>With mussels and clams</i></li> </ul> | <ul style="list-style-type: none"> <li><b>Mussels or Calamari</b>..... 23</li> <li><b>Mussels &amp; Calamari</b>..... 25</li> <li><b>Clams</b>..... 24</li> <li><b>Mussels &amp; Clams</b>..... 26</li> <li><b>Scallops</b>..... 24</li> <li><b>Shrimp</b>..... 23</li> <li><b>Shrimp &amp; Scallops</b>..... 26</li> <li><b>Zuppa di Pesce (serves 2)</b>.... MKT<br/><i>Additional plates (dine in only)</i>..... 10<br/><i>Whole lobster, clams, mussels, shrimp, scallops and calamari</i></li> </ul> |
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**ENTRÉES**

- Chicken Marsala**..... 21  
*Mushrooms, prosciutto, sweet marsala wine reduction tossed with linguine*
- Veal Marsala**..... 24  
*Mushrooms, prosciutto, sweet marsala wine reduction tossed with linguine*
- Chicken Piccata**..... 19  
*Lemon, capers, artichoke hearts, white wine sauce tossed with linguine*
- Veal Piccata**..... 22  
*Lemon, capers, artichoke hearts, white wine sauce tossed with linguine*
- Chicken Saltimbocca**..... 25  
*Sage, butter, prosciutto in a white wine served with fresh fusilli pasta*
- Pan Roasted Cod Puttanesca**..... 24  
*Served with grilled vegetables and seasoned fingerling potatoes*
- Eggplant Parmigiana**..... 18  
*(Vegetarian) Served with side of pasta*
- Chicken Parmigiana**..... 19  
*Served with side of linguine marinara*
- Veal Parmigiana**..... 22  
*Served with side of linguine marinara*
- Grilled Tuna\*\***..... 25  
*Served with grilled vegetables and seasoned fingerling potatoes*
- Grilled Swordfish\*\***..... 23  
*Served with grilled vegetables and seasoned fingerling potatoes*
- Grilled Salmon\*\***..... 22  
*Served with grilled vegetables and seasoned fingerling potatoes*
- Grilled Beef Tenderloin\*\***..... MKT  
*Broccoli rabe, seasoned fingerling potatoes, red wine demi glaze*

**KID'S MENU**

*Available for kids 12 and under*

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| <ul style="list-style-type: none"> <li><b>Cheese Pizza</b>.... 8</li> <li><b>Pepperoni Pizza</b>.. 8</li> <li><b>Ravioli</b>..... 8<br/><i>Marinara sauce</i></li> </ul> | <ul style="list-style-type: none"> <li><b>Penne</b>..... 7<br/><i>Add chicken</i>..... 9<br/><i>Add meatball</i>..... 9</li> <li><i>Marinara, butter or alfredo Sauce</i></li> </ul> |
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