

ANTIPASTI

ROASTED GARLIC, SPINACH AND ARTICHOKE AL FORNO

Parmesan Flatbread 9

CRISPY CALAMARI AND ZUCCHINI

Tender Calamari, Zucchini Chips, Spicy Italian Peppers, Pomodoro, Lemony Garlic Aioli 11

TASTING OF BRUSCHETTA

Basil-Tomato and Garlic; Oven Roasted Peppers and Ricotta Salata; Wild Mushrooms and Buratta 10

MAINE LOBSTER AND SHRIMP "SCAMPI STYLE"

Sautéed Lobster Knuckles, Gulf Shrimp, Spring Peas, Slivered Garlic, Roasted Plum Tomatoes, Lemon Butter, Brick Oven Toast 16

MOZZARELLA FRITTA

Crispy Pan Fried Local Mozzarella, Eggplant Caponata, Slow Cooked Tomato Sauce 9

WILD MUSHROOM RISOTTO

"Spoon to Pot" Risotto, Olive Oil Braised Mushrooms, Aged Parmesan, Peppery Arugula 10

"OVEN ROASTED POLPETTE" GIANT ITALIAN MEATBALLS

Pomodoro, Basil and Buratta 9

BAKED EGGPLANT ROLLATINI

Rolled Eggplant Stuffed with Herb Ricotta, Mozzarella, Romano Cheese, Tomato Basil Sauce 9

CHILLED SHELLFISH PORTOFINO

Jumbo King Crab, Maine Lobster, Shrimp, Olive Oil, Lemon, Spicy Red Sauce (Enough to Share) 22

COZZE BIANCO

Rope Cultured Black Mussels, Crispy Garlic, Lemon Butter Sauce, Grilled Ciabatta 12

HANDCRAFTED GNOCCHI

Rustic Pomodoro, Pecorino Romano 9

SIZZLING CRAB & LOBSTER FONDUTA

Melted Mozzarella, Garlic Bruschetta 12

SALUMI E FORMAGGI BOARD

ANTIPASTO DELLA CASA

A Complete Tasting of Our Handcrafted Formaggi and Salumeria with All the House-made Accompaniments 18

BRICK OVEN PIZZETTE

Our Signature Brick Oven Cooks Pizzas Quickly at 600 Degrees, Locking in Freshness and Flavor While Creating a Light Crispy Crust That Can't Be Duplicated

QUATTRO FORMAGGI

Mozzarella, Fontina, Asiago and Gorgonzola Cheeses 11

CLASSIC MARGHERITA PIZZA

Crushed Roma Tomatoes, Fresh Mozzarella, Pesto and Basil 11

SICILIAN PIZZA

Sweet Italian Sausage, Pepperoni, Fontina, Mozzarella, Spicy Marinara and Basil 12

RUSTICA PIZZA

Grilled Chicken, Pesto, Sun-dried Tomatoes, Mozzarella, Ricotta, Garlic-Olive Oil, Parmesan Cheese 12

UMBRIA

Wild Mushrooms, Asiago Cream, Truffle Oil, Crisp Arugula 11

FOCACCIA, PANINI AND SPECIALTY SANDWICHES

Served with Giardiniera (pickled vegetables) and choice of Pasta Insalata or Tuscan Fries

MEATBALL AND THREE CHEESE

Homemade Meatballs, Provolone, Mozzarella and Romano Cheeses Pressed Between Crusty Italian Bread, Pomodoro Dipping Sauce 9

ROSEMARY CHICKEN

Oven Roasted Zucchini, Fresh Tomato, Provolone Cheese, Rosemary Oil, Garden Pesto, Grilled Ciabatta 11

GRILLED VEGETABLE PANINI

Marinated Zucchini, Portobello Mushrooms, Provolone, Roasted Red Pepper, Goat Cheese, Tomato, Garlic Aioli on Pressed Italian Loaf 10

NEW ENGLAND LOBSTER ROLL

Lemon Mayonnaise, Hearth Baked Roll 16


FISH SANDWICH DEL GIORNO

Arugula, Bruschetta Tomatoes, Lemon Aioli, Ciabatta Roll 12

GRILLED RUSTIC BLACK ANGUS BURGER

Fresh Ground Sirloin, Pancetta, Fontina Cheese, Roasted Garlic Aioli, Hearth Baked Roll 12





INSALATE & ZUPPE

RUSTIC ITALIAN SOUP "ACQUACOTTA"

White Beans, Morels, Mercato Vegetables, Pecorino, Grissini 8

CAPRESE INSALATE

Seasonal Tomatoes, Burrata, Aged Balsamic, Country Olives, Basil Leaves 10

POMPEII WEDGE

Baby Iceberg, Toasted Pignolis, Italian Bacon, Tear Drop Tomatoes, Roasted Sweet Peppers, Beldi Olives, Creamy, Gorgonzola Dressing 8

ZUPPA DI ARAGOSTA

Creamy Lobster Bisque, San Marzano Oil 9

INSALATA DI CESARE "HEARTS OF ROMAINE"

Romaine, Creamy Caper Dressing, Reggiano, Ciabatta Croutons 9

TUSCAN SALAD

Mixed Greens, Olives, Gorgonzola, Cucumbers, Roma Tomatoes, Pine Nuts, Honey Balsamic Vinaigrette 9

◆ ENHANCE ANY SALAD

Add Grilled Chicken 5, Shrimp or Steak 6 or Lobster 8

CREAZIONI DI PASTA (PASTA CREATIONS)

You Never Have to Leave Your Table to Create Your Own Signature Pasta Dish, You Be The Chef
Pick Your Fresh Premium Imported Pasta | Pick Your Sauce | Pick Your Ingredients | Pick Your Side | Magnifico!

CHOOSE YOUR PASTA Small Portion / Full Portion

Tagliolini, Pappardelle, Whole Wheat Penne, Penne, Spaghetti, Orecchiette 14 / 18

PICK YOUR SAVORY SAUCE

Tomato Basil, Asiago Cream, Bolognese, Pesto, Garlic Olive Oil

SELECT YOUR FRESH INGREDIENTS:

Mushrooms, Spinach, Country Olives, Tomatoes, Roasted Garlic, Broccoli Rabe, Sundried Tomatoes, Onions, Mozzarella, Asparagus, Artichokes, Peas, Prosciutto

ADD A HEARTY SIDE

Italian Sausage, Chicken or Meatballs \$5, Shrimp \$6 and Maine Lobster \$9

CUCINA CLASSICO (CLASSIC RECIPES)

Our Favorite Preparations, We Could Eat these Everyday. Available after 5 pm *Add a small Caesar Salad or Insalata Della Casa for \$5

VEAL SCALLOPINI

Sautéed Veal Cutlet, Prosciutto, Mozzarella, Oven Roasted Tomatoes, Spinach, Wild Mushroom, Roasted Garlic and Lemon, Tuscan Mashed Potatoes 29

CHICKEN SALTIMBOCCA

Boneless Chicken Breast Pounded Thin, Prosciutto, Fontina, Forest Mushrooms and Fresh Sage, Sautéed in Olive Oil and Madeira Wine, Tuscan Mashed Potatoes 26

VEAL OR CHICKEN PARMIGIANA

Pomodoro Sauce, Fresh Basil and Melted Fontina, Tagliolini 26 / 20

CHICKEN OR VEAL PICCATA

Lemon, Capers, White Wine, Romano, Fresh Herbs, Spaghetti 20 / 26

SPECIALITA DELLA CASA (SPECIALTIES OF THE HOUSE)

(Available after 5 pm)

EAST COAST HALIBUT WITH TAGLIOLINI

Littleneck Clams, Cherry Tomatoes, Italian Artichokes, Capers, Lemon Zest, Italian Parsley, Extra Virgin Oil 29

"BISTECCA" GRILLED PRIME NY STRIP STEAK

Crispy Gnocchi's, Italian Bacon, Spinach, Wild Mushrooms, Pecorino Sauce 34

WILD SALMON FLORENTINE

White Wine, Lemon, Capers, Wilted Spinach, Parmesan Risotto 29

"TWO POUND" GARLIC BUTTER POACHED JUMBO MAINE LOBSTER

Spinach and Three Cheese Cannelloni, Toasted Garlic Rapine, Artichoke Frito Misto, Aged Pecorino Sauce, Pinot Grigio Lobster Butter 39

MAINE LOBSTER RAVIOLI

Wilted Spinach, Sun-dried Tomatoes, Lobster Cream 27

"OLD WORLD" BELLA FILET DUO

Two Tenderloin Filets each "Crusted" with Classic Italian Flavors; Portobello Pesto and Parnigiano; Gorgonzola with Barolo Red Wine Reduction, Tuscan Mashed Potatoes 32

ARAGOSTA AND BISTECCA

Butter Basted Maine Lobster and Tenderloin of Beef, Roasted Cipollini Onions, Grilled Treviso and Asparagus, Tuscan Potato Puree, Two Sauces 38