

## "A PASSION FOR THE GOOD LIFE"

### ANTIPASTI

#### TASTING OF BRUSCHETTA

Basil, Tomato and Garlic; Peppers Al Forno and Ricotta Salata; Wild Mushrooms and Buratta 12

#### WILD MUSHROOM RISOTTO

"Spoon to Pot" Risotto, Olive Oil Braised Mushrooms, Aged Parmesan, Peppery Arugula 11

#### CRISPY CALAMARI AND ZUCCHINI

Tender Calamari, Zucchini Chips, Spicy Italian Peppers, Pomodoro, Lemony Garlic Aioli 13

#### CHILLED SHELLFISH PORTOFINO

Alaskan King Crab, Maine Lobster, Shrimp, Olive Oil, Lemon, Spicy Red Sauce 22

#### MAINE LOBSTER AND SHRIMP "SCAMPI STYLE"

Sautéed Lobster, Shrimp, Spring Peas, Slivered Garlic, Lemon Butter, Brick Oven Toast 16

#### PROSCIUTTO WRAPPED MAINE SCALLOPS

Squid Ink "Paint", Crispy Garlic Chips, Truffle Honey, Micro Herb Salad 12

#### COZZE BIANCO

Rope Cultured Black Mussels, Crispy Garlic, Pernod, Lemon Butter Sauce, Grilled Ciabatta 13

#### HANDCRAFTED GNOCCHI

Wild Mushrooms, Spinach, Crispy Italian Bacon, Pecorino Cream Sauce 11

### SALUMI E FORMAGGI BOARDS

#### FORMAGGIA BOARD

Formaggi: Hand Crafted Mozzarella, Provolone, Parmigiano-Reggiano, Taleggio, Gorgonzola Dolce. Selection of Spiced Nuts, Fig Jam, Crispy Italian Cracker Bread 21

#### SALUMERIA BOARD

Aged and Cured Meats: Smoked Speck, Fennel Salami, Bresaola, Spiced Coppa, Prosciutto di Parma, Mustardo, Spicy Peppers, Oven Baked Grissini 19

#### ANTIPASTO DELLA CASA

A Complete Tasting of Our Handcrafted Formaggi and Salumeria with all the House-made Accompaniments 24

### INSALATE & ZUPPE

#### RUSTIC ITALIAN SOUP "ACQUACOTTA"

White Beans, Morels, Mercato Vegetables, Pesto, Parmesan, Grissini 9

#### INSALATA DI CESARE "HEARTS OF ROMAINE"

Creamy Caper Dressing, Parmigiano-Reggiano, Ciabatta Croutons 9

#### TUSCAN SALAD

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

#### CAPRESE INSALATE

Back Yard Farm Seasonal Tomatoes, Burrata, House-pulled Mozzarella, Aged Balsamic, Country Olives, Basil Leaves 11

#### FARMER'S SALAD

Roasted Asparagus, Olive Oil Fried Croutons, Crispy Parma Prosciutto, Seven Minute Egg, Saffron Rouilli 10

#### POMPEII WEDGE

Baby Iceberg, Toasted Pignolis, Italian Bacon, Tear Drop Tomatoes, Roasted Sweet Peppers, Beldi Olives, Creamy Gorgonzola Dressing 9

#### ZUPPA DI ARAGOSTA

Creamy Lobster Bisque, San Marzano Oil 9

### 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 12

#### CLASSIC MARGHERITA PIZZA

Crushed Roma Tomatoes, Fresh Mozzarella, Pesto and Basil 12

#### SICILIAN PIZZA

Sweet Italian Sausage, Pepparoni, Fontina, Mozzarella, Spicy Marinara and Basil 14

#### RUSTICA PIZZA

Grilled Chicken, Pesto, Sun-dried Tomatoes, Mozzarella, Ricotta, Garlic-Olive Oil, Parmesan Cheese 13

#### UMBRIA

Wild Mushrooms, Asiago Cream, Tartufo Oil, Crisp Arugula 12

 Gluten Free Crust Available

## PRIMI PIATTI

Featuring Premium Local and Imported Italian Pasta      Small Portion/Full Portion

### PAPPARDELLE FARNESE

Braised Short Rib Ragù, Slow Cooked Tomato Sauce, Shaved Pecorino Toscano 14/24

### SPAGHETTI POMODORO CON POLPETTE

San Marzano Tomatoes, Basil, Fresh Mozzarella, Tuscan Meatballs 13/23

### RIGATONI PESTO GENOVESE

Natural Chicken, Roast Eggplant, Gaeta Olives, Seasonal Tomatoes, Ricotta Salata, Pesto Cream 13/23

### TAGLIOLINI ALLE VONGOLE

Local Littleneck Clams, Pancetta, Chili Flake, White Wine 14/24

### FETTUCCINI

Pan Roasted Free Bird Farm Chicken Breast, Wild Mushrooms, Spring Peas, Pine Nuts, Spinach, Porcini Cream 13/23

### RAVIOLI ARAGOSTA

New England Lobster Meat, Ricotta, Mascarpone, Garden Peas, Cured Lemon Cream, Parmesan Reggiano, Spinach 16/28

## CUCINA CLASSICO (CLASSIC RECIPES)

### CHICKEN OR VEAL PICCATA

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

### VEAL OR CHICKEN PARMIGIANA

Pomodoro Sauce, Fresh Basil and Melted Fontina, Tagliolini 27/21

### CHICKEN SALTIMBOCCA

Boneless Chicken Breast Pounded Thin, Prosciutto, Fontina, Forest Mushrooms and Fresh Sage, Sautéed in Olive Oil and Madeira Wine, Tuscan Mashed Potatoes 24

### VEAL SCALLOPINI

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

## SPECIALITA DELLA CASA (SPECIALTIES OF THE HOUSE)

### HOOK AND LINE CAUGHT HADDOCK

Toasted Ciabatta Breadcrumbs, Roasted Fingerling Potatoes, Pancetta, Confit Tomatoes, Capers, Lemon Parsley Butter 25

### "OLD WORLD" BELLA FILET TRIO

Three Tenderloin Filets each "Crusted" with a Classic Italian Flavor; Gorgonzola Dolce, Wild Mushroom Pesto, Brushetta Tomatoes, Barolo Red Wine Reduction, Tuscan Mashed Potatoes 31

### "TWO POUND" GARLIC BUTTER POACHED JUMBO MAINE LOBSTER

Sea Salt Roasted Fingerlings, Toasted Garlic Rapine, Grilled Artichoke, Aged Pecorino Sauce, Pinot Grigio Lobster Butter 39

- Meal Plan Surcharge 5

### SALMON FLORENTINE

White Wine, Lemon, Capers, Wilted Spinach, Parmesan Risotto 30

### "BISTECCA" GRILLED NY STRIP STEAK

Crispy Gnocchi's, Italian Bacon, Spinach, Wild Mushrooms, Pecorino Sauce 29

### ARAGOSTA AND BISTECCA

Butter Basted Grilled Maine Lobster Tail, Tenderloin of Beef, Roasted Cipollini Onions, Asparagus, Tuscan Potato, Two Sauces 39 \* Meal Plan Surcharge 5

### RUSTIC STEW OF COASTAL SHELLFISH

Spicy Tomato Broth, Stew of Mussels, Clams, Maine Lobster, Calamari, Scallops, Shrimp and Haddock, Grilled Ciabatta, Saffron Rouilli 30

## COME FOR THE FOOD, LEAVE WITH THE MEMORIES

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of a foodborn illness