

ANTIPASTI

ROASTED GARLIC, SPINACH AND ARTICHOKE AL FORNO

Crispy Parmesan Flatbread 10

HAND-CUT ITALIAN FRITES

Black Truffle Salt, Parmigiano-Reggiano, Saffron Rouilli 7

COZZE BIANCO

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

CRISPY CALAMARI AND ZUCCHINI

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

MAINE LOBSTER AND SHRIMP "SCAMPI STYLE"

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

"OVEN ROASTED POLPETTE" ITALIAN MEATBALLS

Pomodoro, Basil, Pecorino Romano 8

BAKED EGGPLANT ROLLATINI

Rolled Eggplant Stuffed with Herb Ricotta, Mozzarella, Romano Cheese, Tomato Basil Sauce 10

CHILLED SHELLFISH PORTOFINO

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

SIZZLING CRAB & LOBSTER FONDUTA

Melted Mozzarella, Garlic Bruschetta 12

TASTING OF BRUSCHETTA

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

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

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, Pepperoni, 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 Half Portion / Full Portion

PAPPADELLE FARNESE

Braised Short Rib Ragu, 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

FETTUCINI

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

INSALATE & ZUPPE

RUSTIC ITALIAN SOUP "ACQUACOTTA"

White Beans, Morels, Mercato Vegetables, Pesto, Shaved Parmesan, Grissini 8

HERB GRILLED CHICKEN CAESAR

Romaine, Creamy Caper Dressing, Parmigiano-Reggiano, Ciabatta Croutons 14

BISTECCA STEAK SALAD

Creek Stone Farms Grilled Sirloin, Cultivated Greens, Olives, Gorgonzola, Long Stem Artichokes, Herb Roasted Tomatoes, Italian Pignolis, Crispy Onions, White Balsamic Vinaigrette 17

SALMON INSALATA

Radicchio, Spinach, Mixed Greens, Wards Farm Roasted Beets, Toasted Pistachios, Citrus Segments, Tear Drop Tomatoes, Oil Verde, Montchevré Goat Cheese, Reduced Balsamic 17

MARINATED FIG & PEAR SALAD

Herb Roasted Free Range Chicken, Caramelized Pear, Pickled Red Onions, Mixed Baby Greens, Black Mission Figs, Gorgonzola, Toasted Pecans, House Vinaigrette 13

MAINE LOBSTER SALAD

Marinated French Beans, Rustic Potatoes, Tuscan Olives, Montchevré Goat Cheese, Heirloom Tomatoes, Baby Greens, House Vinaigrette 17

FOCACCIA, PANINI & SPECIALTY SANDWICHES

Served with Maitland Mountain Farms Pickle and Choice of Pasta Insalata or Tuscan Fries

MEATBALL AND THREE CHEESE

Home-made Meatballs, Provolone, Mozzarella and Romano Cheeses Pressed Between Crusty Italian Bread, Pomodoro Dipping Sauce 10

ROSEMARY CHICKEN

Free Bird Farms Grilled Chicken, Oven Roasted Zucchini, Tomato, Provolone Cheese, Rosemary Oil, Garden Pesto, Grilled Ciabatta 11

LOCALLY HARVESTED VEGETABLE PANINI

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

NEW ENGLAND LOBSTER ROLL

Fresh Picked Maine Lobster, Lemon Mayonnaise, Hearth Baked Roll 17

PORTOFINO FISH SANDWICH

Peroni Battered Day Boat Haddock, Aged Provolone, Hearth Baked Roll, Lemon Tartar 12

GRILLED RUSTIC BUTCHERS BURGER

Artisanal Butchers Blend, Pancetta Chips, Fontina Cheese, Black Truffle Aioli, Soft Baked Roll 13

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