

# "A Passion for the Good Life"

## Antipasti

### Tasting of Bruschetta

Basil-Tomato and Garlic; Oven Roasted Peppers and Black Garlic; Wild Mushrooms, Buratta 12

### Maine Lobster & Shrimp

"Scampi Style" Sautéed Lobster, Gulf Shrimp, Spring Peas, Slivered Garlic, Lemon Butter, Stone Hearth Toast 16

### Chilled Shellfish Portofino

Alaskan Crab Claws, Maine Lobster, Shrimp, Olive Oil, Lemon, Spicy Red Sauce 28

### Crispy Brussels Sprouts

Parma Prosciutto, Toasted Pine Nuts, Tondo Balsamic, Pecorino Toscano 11

### Handcrafted Gnocchi

Wild Mushrooms, Spinach, Crispy Italian Bacon, Pecorino Cream Sauce 13

### Baked Eggplant Rollatini

Rolled Eggplant, Herb Ricotta, Mozzarella, Romano Cheese, Tomato Basil Sauce 11

### Roasted Garlic, Spinach &

### Artichoke al Forno

Crispy Parmesan Flatbread 13

### Hand Rolled Polpette

"Italian Meatballs" Brodo Braised, Creamy Polenta, Aged Sheep's Milk Cheese, Pomodoro 11

### Crispy Calamari & Zucchini

Tender Calamari, Zucchini Chips, Spicy Italian Peppers, Pomodoro, Lemony Garlic Aioli 14

### Cozze Bianco

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

### Wild Mushroom Risotto

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

### Sizzling Crab & Lobster

"Fonduta" Melted Mozzarella, Garlic Bruschetta 15

## Salumi e Formaggi Boards

### Formaggia Board

Hand Crafted Burrata, Aged Provolone, Gorgonzola Dolce, Robiola Piedmont, Spiced Nuts, Fig Jam, Italian Cracker Bread 21

### Antipasto Della Casa

A Complete Tasting of Our Handcrafted Formaggi & Salumeria with House-made Accompaniments 24

## Insalate & Zuppe

### Zuppa di Aragosta

Creamy Lobster Bisque, Lobster Chunks, San Marzano Oil 10

### Insalata di Cesare

"Hearts of Romaine" Creamy Caper Dressing, Ciabatta Croutons, Parmigiano-Reggiano 10

### Pompeii Wedge

Baby Iceberg, Toasted Pignolis, Italian Bacon, Heirloom Tomatoes, Roasted Sweet Peppers, Beldi Olives, Creamy Gorgonzola Dressing 10

### Barbabetola Arrostita

Roasted Ward's Farms Beets, Toasted Pistachio, Local Goat Cheese, West Coast Citrus, Arugula Leaves, Aged Balsamic 10

### Rustic Italian Soup

"Acquacotta" White Beans, Morels, Mercato Vegetables, Pesto, Shaved Parmesan, Grissini 9

### Tuscan Salad

Mixed Greens, Olives, Gorgonzola, Cucumbers, Roma Tomatoes, Pine Nuts, Honey Balsamic Vinaigrette 10

### Caprese Insalate

Backyard Farms Seasonal Tomatoes, Creamy Burrata, House Pulled Mozzarella, Aged Balsamic, Country Olives, Torn Basil, First Press Olive Oil 13

## 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

🌿 Gluten Free Crust Available

### Classic Margherita Pizza

Crushed Roma Tomatoes, Fresh Mozzarella, Pesto and Basil 15

### Quattro Formaggi

Mozzarella, Fontina, Asiago, Gorgonzola Cheese 15

### Umbria

Wild Mushrooms, Asiago Cream, Truffle Oil, Crisp Arugula 15

### Rustica Pizza

Grilled Chicken, Pesto, Sun-dried Tomatoes, Mozzarella, Ricotta, Garlic-Olive Oil, Parmesan Cheese 16

### Porcelli Trio

Sweet Italian Sausage, Pepperoni, Parma Prosciutto, Fontina, Mozzarella, Spicy Pomodoro, Basil 16

## Primi Piatti

Featuring Premium Local and Imported Italian Pasta

🍴 Gluten Free Options Available      Small Portion/Full Portion

### Garganelli Bolognese

Milk Braised Veal, Pork and Beef Ragù, San Marzano Tomatoes, Stracciatella, Pecorino Toscano Cheese 15/24

### Hearth Baked Vegetable Lasagna

Grilled Local Squash, Exotic Mushrooms, Eggplant, Roasted Tomatoes, Spinach Leaves, Local Ricotta, Asiago Fonduta, Hand Cut Pasta, Basil Pesto 18

### Lobster & Crab Ravioli

Sautéed New England Lobster, Roasted Butternut Squash, Sundried Tomatoes, Baby Spinach, Lobster Burro 19/28

### Spaghetti Pomodoro

San Marzano Tomatoes, Basil, Artisan Stracciatella, Tuscan Meatballs 14/23

### Tagliolini Alla Carbonara

Prosciutto, Cracked Pepper, Tuscan Kale Leaves, Basil, Pecorino Romano Cheese, Cured Egg Yolks, Thin Ribbon Pasta 14/23

### Fettuccini

Pan Roasted Small Farms Chicken Breast, Wild Mushrooms, Spring Peas, Pine Nuts, Spinach, Porcini Cream 16/24

## Cucina Classico (Classic Recipes)

### Chicken or Veal Piccata

Lemon, Capers, White Wine, Romano, Fresh Herbs, Spaghetti 25/29

### Chicken Saltimbocca

Boneless Chicken 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, Melted Fontina, Tagliolini 29/25

### 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 & Line Caught Haddock

Ancient Grain Polenta, Italian Bacon, Baby Vegetables, Charred Lemon, Citrus Lobster Emulsion 27

### East Coast Halibut with Tagliolini

Littleneck Clams, Blistered Tear Drop Tomatoes, Italian Artichokes, Capers, Lemon Zest, Italian Parsley, Extra Virgin Oil 32

### Borolo Braised Boneless Short Rib

Tuscan Kale, Baby Vegetables, Pearl Onion Agrodolce, Stone Ground Polenta, Braising Liquids 30

### Gulf of Maine Salmon

Kale-Butternut Squash Risotto, Roasted Brussels Sprouts, Grilled Lemon, Pinot Grigio Lobster Burro 30

### Steak Frites

Marinated Grilled Sirloin, Hand-cut Italian Frites, Brushetta Tomatoes, Crema di Balsamico 26

### "Two Pound" Garlic Butter Poached Jumbo Maine Lobster

Whipped EVOO Potato, Roasted Butternut Squash, Grilled Asparagus, Lobster Jus 42 \*MP Surcharge 5

### Aragosta and Bistecca

Butter Basted Maine Lobster & Tenderloin of Beef, Roasted Pearl Onions, Asparagus, Tuscan Potato, Two Sauces 39 \*MP Surcharge 5

### "Old World" Bella Filet Duo

Tenderloin Filets each "Crusted" with a Classic Italian Flavor; Gorgonzola Dolce Fonduta | Butternut Bruschetta and Kale Pesto. Served with Baby Vegetables, Trumpet Mushrooms, EVOO Whipped Potato, Porcini Jus 34

### Rustic Stew of Coastal Shellfish

Spicy Tomato Broth, Stew of Mussels, Clams, Maine Lobster, Calamari, Shrimp and Halibut, Grilled Ciabatta, Saffron Rouilli 31

\* Many items on this menu contain ingredients that are not listed; please inform your server of any food allergies or dietary restrictions before you place your order. Consumption of raw or under cooked food may result in an increased risk of foodborne illness

**Come for the Food, Leave with the Memories**