

"A Passion for the Good Life"

Antipasti

Crispy Calamari & Zucchini

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

Hand Rolled Polpette

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

Baked Eggplant Rollatini

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

Handcrafted Gnocchi

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

Sizzling Crab & Lobster

"Fonduta" Melted Mozzarella, Garlic Bruschetta 15

Cozze Bianco

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

Tasting of Bruschetta

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

Roasted Garlic, Spinach & Artichoke al Forno

Crispy Parmesan Flatbread 13

Maine Lobster & Shrimp

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

Crispy Brussels Sprouts

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

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

Rustic Italian Soup

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

"Bistecca" Steak Salad

Marinated Grilled Sirloin, Cultivated Greens, Olives, Gorgonzola, Long Stem Artichokes, Herb Roasted Tomatoes, Toasted Pine Nuts, Crispy Onions, White Balsamic Vinaigrette 19

Marinated Fig & Pear Salad

Herb Grilled Free Range Chicken, Caramelized Pear, Pickled Red Onions, Mixed Baby Greens, Black Mission Figs, Gorgonzola, Toasted Pecans, House Vinaigrette 16

Salmon Insalata

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

Maine Lobster Salad

Marinated French Beans, Rustic Potatoes, Tuscan Olives, Local Goat Cheese, Heirloom Tomatoes, Baby Greens, House Vinaigrette 22

Herb Grilled Chicken Caesar

Romaine, Creamy Caper Dressing, Parmigiano-Reggiano, Ciabatta Croutons 16

Tuscan Salad

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

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

Umbria

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

Classic Margherita Pizza

Crushed Roma Tomatoes, Fresh Mozzarella, Pesto and Basil 15

Quattro Formaggi

Mozzarella, Fontina, Asiago, Gorgonzola Cheese 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

Focaccia, Panini and Specialty Sandwiches

Served with Maitland Mountain Farm Pickle, Choice of Pasta Insalata or Tuscan Fries

Meatball & Three Cheese

Home-made Meatballs, Provolone, Mozzarella and Romano Cheeses, Pressed Between Crusty Italian Bread, Pomodoro Dipping Sauce 15

Portofino Fish Sandwich

Peroni Battered Day Boat Haddock, Aged Provolone, Hearth Baked Roll, Lemon Tartar 15

Rosemary Chicken

Grilled Small Farms Chicken, Oven-Roasted Zucchini, Tomato, Provolone Cheese, Rosemary Oil, Garden Pesto, Crusty Ciabatta 15

Locally Harvested Vegetables

Marinated Grilled Zucchini, Portobello's, Blistered Peppers, Backyard Tomatoes, Eggplant, Goat Cheese, Garden Pesto Aioli, Arugula, Toasted Ciabatta 14

New England Lobster Roll

Fresh Picked Maine Lobster, Lemon Mayonnaise, Hearth Baked Roll (Mrkt Price)

Grilled Rustic Butchers Burger

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

Fettuccini

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

Tagliolini Alla Carbonara

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

Spaghetti Pomodoro

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

Specialita Della Casa (Specialties of the House)

Chicken or Veal Piccata

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

Hook & Line Caught Haddock

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

Veal or Chicken Parmigiana

Pomodoro Sauce, Fresh Basil, Melted Fontina, Tagliolini 29/25

Steak Frites

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

✘ 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