

## ANTIPASTI

**BURRATA CON PROSCIUTTO DI PARMA** 16  
board with prosciutto, burrata, kalamata and castelvetro olives, green apple slices

**BRUSCHETTA/SHRIMP** 8/12  
grilled Italian bread, mozzarella cheese, tomatoes, basil, EVOO

**WOOD FIRED CLAMS CASINO** 12  
wood fired littleneck clams, spicy sauce, pancetta, roasted tomatoes, pepper jack cheese

**CALAMARI FRITTI** 13  
Rhode Island tender calamari rings, lightly seasoned, white wine, mixed cherry and banana peppers

**ZUPPA DI VONGOLE** 12  
fresh whole littleneck clams or mussels (depending on availability) sauteed in your choice of white, red or fra diavolo sauce

**EGGPLANT ROLLATINI** 12  
lightly fried sliced eggplant, ricotta cheese filling topped with parmesan cheese and garlic

## INSALATA E ZUPPE

**GIARDINO** 8  
garden salad fresh mixed greens, english cucumbers, red onions, carrots, whole black olives, cherry tomatoes dressed with extra virgin olive oil and balsamic vinegar

**INSALATE DI CESARE** 8  
romaine caesar salad, house dressing, garlic croutons

**INSALATA DELLA CASA** 8  
spring mix, arugula, red grapefruit, raisins, EVOO, balsamic vinegar

**CAPRESE SALAD** 10  
sweet tomatoes, balsamic, basil

**ICEBERG WEDGE** 8  
iceberg lettuce, crispy prosciutto, red onions, grape tomatoes, gorgonzola dressing and a light drizzle of basil oil

**ZUPPA DEL GIORNO** 7  
chef's choice soup, made fresh daily

**add chicken 5      add shrimp 10      add salmon 14**

**18% gratuity will be included for parties of six or more.**



## SIGNATURE DISHES

**FILETTO DI MANZO** 32  
6 oz filet mignon, mashed potatoes and veggies

**LOBSTER THERMIDOR** 32  
served with shiitake risotto

**POLLO /EGGPLANT ALLA PARMIGIANA** 18  
lightly breaded chicken breast or eggplant with linguini, mozzarella cheese, tomato sauce

**POLLO MARSALA CON FUNGHI SHIITAKE** 22  
marsala sauce, mashed potatoes, asparagus, shiitake

**COSTOLE DI MANZO BRASATE** 28  
beef short ribs slowly braised in a red wine demi glaze sauce, served over mashed potatoes and vegetables

**SALTIMBOCCA ALLA ROMANA** 28  
veal medallion sautéed in white wine sauce, baked in the oven with prosciutto & provolone cheese

**OSSO BUCCO** 30  
house-braised tender lamb shank, sage lamb jus, garlic & herb gremolata over gorgonzola mashed potatoes & vegetables

**LASAGNA (CASSEROLESTYLE)/MEATLOVERS** 18/22  
our casserole style house-made bolognese sauce layered between pasta sheets with mixed cheeses, oven finished with fresh plum tomato sauce & mozzarella

**PAPPARDELLE AL RAGU DI CONIGLIO** 26  
slowly braised rabbit, sautéed shiitake mushrooms tossed with egg ribbon noodles

**FETTUCCINE ALLA BOLOGNESE** 18  
egg noodles tossed in a hearty housemade sauce of plum tomato, lean ground beef & pork

**LINGUINI ARAGOSTA** 28  
lemon, basil, rose sauce, lobster, shiitake mushrooms and asparagus

**AGNOLLOTTI AGLI SPINACI** 19  
house made pillow shaped pasta filled with mascarpone spinach, shallots in saffron creamy sauce

**RIBEYE** 38  
16 oz ribeye, mashed potatoes and veggies

**BRANZINO IN CROSTA DI SALE** 36  
a white delicate flavor whole mediterranean seabass encrusted with coarse sea salt, baked with thyme and caramelized lemon served with chef's choice of vegetables or Italian seasoned mashed potatoes

**POLPO ALLA GRIGLIA** 38  
Spanish octopus served with braised red potatoes and arugula salad

**SALMONE AI PEPPERONI** 24  
fresh grilled Atlantic salmon filet, served over red & yellow pepper coulis

**STELLA D'AGNELLO AL VINO ROSSO** 38  
Herb rubbed rack of lamb, grilled marked and oven finished with goat cheese and red wine demi glaze

**COSTOLETTE DI MAIALE ALLA GRIGLIA** 28  
thick cut pork chops topped with sauteed hot and pickled peppers

## PASTA

**LINGUINI AI GAMBERI/VONGOLE** 24  
jumbo shrimp sauteed in your choice of red, scampi or fra diavolo sauce, tossed with linguini

**CAPELLINI POSITANO** 28  
angel hair pasta, jumbo crab meat lumps, black and green olives, basil sauce, mozzarella

**PESCATORE** 26  
fresh whole little clams or mussels (depending on availability) jumbo shrimp, calamari and scallops, in your choice of red, white or fra diavolo sauce served over linguine

**CONCHIGLIE AL FORNO** 20  
pasta shells sauteed with pancetta, shallots and sage in mascarpone cream sauce, finished in the wood oven with fontina cheese

**PENNE PUTTANESCA CON SALMON** 22  
anchovies, capers, olives, chili flakes in our savory pomodoro sauce

## PIZZA

**MARGHERITA** 14  
our signature tomato sauce, mozzarella, basil

**PEPPERONI** 14  
pepperoni slices, shredded mozzarella

**AL FORNO** 16  
mozzarella, pancetta, pecorino cheese and cherry tomato

**SHIITAKE FUNGI E PEPPERONI ROSSI** 16  
sautéed shiitake, grilled red peppers, mozzarella

**LA GRIGLIATA** 16  
grilled eggplant, zucchini, red roasted peppers, mushrooms

**RUSTICA** 16  
mushrooms, asparagus, prosciutto, mozzarella cheese, truffle oil

**MEATLOVER'S** 16  
Italian sausage, pepperoni, pancetta, mozzarella

**MARI E MONTI** 18  
shrimp, mushroom, smoked salmon, parsley

**PROSCIUTTO CON ARUGULA** 18  
Our signature tomatoe sauce, tomatoes, prosciutto, arugula, mozzarella cheese

**ITALIAN SAUSAGE & MUSHROOMS** 18  
crumbled Italian sausage & mushrooms

**LUCCA** 16  
sweet tomato, halved black olives, minced anchovies, garlic, EVOO, basil and dried oregano

### ADD-ONS

<i>chicken tenders</i>	3	<i>lobster tail meat</i>	12	<i>veggies</i>	3
<i>meatballs</i>	4	<i>shiitake</i>	3	<i>kalamata</i>	3
<i>bolognese sauce</i>	4	<i>shrimp</i>	6	<i>eggplant</i>	4

### Hours Of Operation:

**Monday - Thursday** 5PM TO 10PM      **Friday** 5PM TO 11PM

**Saturday** 2PM TO 11PM

**Happy Hour** 5PM TO 7PM MONDAY to FRIDAY

*The department of health requires that we inform you that consuming raw or undercooked seafood, meat or eggs may increase your risk of food borne illnesses.*