



ANTIPASTI E INSALATE

ANTIPASTO MISTO Prosciutto di Parma, sopressata, imported salame, provolone, roasted peppers, pickled eggplant	15	CAESAR SALAD An American classic with an Italian twist, Parmigiano cheese dressing <i>With Anchovies</i>	10 11
MELANZANA AL FORNO Eggplant, breaded & lightly fried in a San Marzano tomato sauce with ricotta and fresh mozzarella	12	INSALATA MISTA Mixed greens, cucumbers, fennel, red onion, tomatoes, radishes, with e.v.o.o. and a red vinegar dressing	9
PORTOBELLO Portobello mushroom caps topped with Prosciutto di Parma, fresh mozzarella and roasted red peppers over a bed of spring salad	10	ARANCINI ALLA SICILIANA Saffron rice filled with peas, mozzarella and meat sauce, lightly breaded and fried	10
GAMBERI AL LIMONE Jumbo shrimp sautéed with white wine, garlic and lemon sauce and crostini	14	BURRATA CAPRESE Fresh mozzarella stuffed with cream, heirloom tomatoes, basil, e.v.o.o. <i>With Prosciutto</i>	10 13
CALAMARI FRITTI Rhode Island calamari lightly fried with hot pepper aioli sauce	14	INSALATA D'ARUGOLA & PERE Baby arugola, gorgonzola cheese, pears, walnuts and a balsamic dressing	11

PRIMI

FETTUCINE MAREMONTI Fettucine topped with shrimp, scallops, asparagus and sundried tomatoes with a brandy cream sauce	25	RISOTTO ALLA PESCATORA Arborio rice topped with mussels, clams, shrimp, calamari and a light spicy tomato sauce	27
GNOCCHI AL POMODORO Handmade potato dumplings baked with a San Marzano tomato sauce and basil	19	RIGATONI BOLOGNESE Ground pork, beef and veal slowly simmered in a tomato sauce topped with Parmigiano	21
SPAGHETTI AGLIO E OLIO Spaghetti tossed with garlic, oil and pepperoncino, featured in the Boston Globe <i>With Anchovies</i>	15 17	BUCATINI AMATRICIANA Thick hollow spaghetti, red onion, pancetta, white wine, plum tomato sauce	21
FARFALLE BOSCAIOLA Bow-tie noodle pasta with Prosciutto di Parma, peas and assorted mushrooms, topped with a light cream and truffle oil sauce	22	PENNE PUTTANESCA Penne pasta, topped with imported olives, capers, in a spicy tomato sauce	18

SECONDI

SALTINBOCCA DI VITELLO Escalopes of veal topped with Prosciutto di Parma, sage and fresh mozzarella	26	SALMONE GRIGLIATO Grilled salmon fillet with a citrus balsamic glaze	23
POLLO RUSTICO Chicken breast with roasted peppers and artichokes in a white wine lemon caper sauce	22	COTOLETTA MILANESE Pork cutlet lightly breaded and fried topped with arugola, tomatoes and a lemon oil dressing	21

CONTORNI

SPINACI SALTATI Sautéed spinach with garlic and olive oil	6	ASPARAGI GRIGLIATI Grilled asparagus brushed with e.v.o.o.	7
RISOTTO ALLA MILANESE A side of saffron Arborio rice with Parmigiano cheese	7	PENNE ARRABIATA Penne with a spicy tomato sauce	7

Every dish is made to order. Please allow time for preparation

*For the benefit of all guests, please refrain from substitution requests and special orders.
Gluten free items available upon request.*

*Before placing your order, please inform your server if a person in your party has a food allergy.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.*