



## ANTIPASTI E INSALATE

<b>ANTIPASTO MISTO</b> Prosciutto di Parma, sopressata, imported salame, provolone, roasted peppers, pickled eggplant	<b>16</b>	<b>CAESAR SALAD</b> An American classic with an Italian twist, Parmigiano cheese dressing <i>With Anchovies</i>	<b>11</b> <b>13</b>
<b>MELANZANA AL FORNO</b> Eggplant, breaded & lightly fried in a San Marzano tomato sauce with ricotta and fresh mozzarella	<b>13</b>	<b>INSALATA MISTA</b> Mixed greens, cucumbers, fennel, red onion, tomatoes, radishes, with e.v.o.o. and a red vinegar dressing	<b>10</b>
<b>PORTOBELLO</b> Portobello mushroom caps topped with Prosciutto di Parma, fresh mozzarella and roasted red peppers over a bed of spring salad	<b>11</b>	<b>MEATBALLS</b> Three homemade Apulian style meatballs with veal, beef and pork	<b>14</b>
<b>GAMBERI AL LIMONE</b> Jumbo shrimp sautéed with white wine, garlic and lemon sauce and crostini	<b>15</b>	<b>BURRATA CAPRESE</b> Fresh mozzarella stuffed with cream, heirloom tomatoes, basil, e.v.o.o. <i>With Prosciutto</i>	<b>12</b> <b>15</b>
<b>CALAMARI FRITTI</b> Rhode Island calamari lightly fried with hot pepper aioli sauce	<b>15</b>	<b>INSALATA D'ARUGOLA &amp; PERE</b> Baby arugola, gorgonzola cheese, pears, walnuts and a balsamic dressing	<b>11</b>

## PRIMI

<b>FETTUCINE MAREMONTI</b> Fettucine topped with shrimp, scallops, asparagus and sundried tomatoes with a brandy cream sauce	<b>27</b>	<b>RISOTTO ALLA PESCATORA</b> Arborio rice topped with mussels, clams, shrimp, calamari and a light spicy tomato sauce	<b>28</b>
<b>GNOCCHI DELLA CASA</b> Homemade potato dumplings with a San Marzano tomato sauce and a touch of cream	<b>20</b>	<b>RIGATONI BOLOGNESE</b> Ground pork, beef and veal slowly simmered in a tomato sauce topped with Parmigiano	<b>22</b>
<b>SPAGHETTI AGLIO E OLIO</b> Spaghetti tossed with garlic, oil and pepperoncino, featured in the Boston Globe <i>With Anchovies</i>	<b>16</b> <b>18</b>	<b>BUCATINI CARBONARA</b> Thick hollow spaghetti with pancetta, eggs, and a Parmigiano Reggiano sauce	<b>23</b>
<b>FARFALLE BOSCAIOLA</b> Bow-tie noodle pasta with Prosciutto di Parma, peas and assorted mushrooms, topped with a light cream and truffle oil sauce	<b>24</b>	<b>PENNE PUTTANESCA</b> Penne pasta, topped with imported olives, capers, in a spicy tomato sauce <i>with Shrimp</i>	<b>20</b> <b>26</b>

## SECONDI

<b>SALTINBOCCA DI VITELLO</b> Escalopes of veal topped with Prosciutto di Parma, sage and fresh mozzarella	<b>28</b>	<b>SALMONE GRIGLIATO</b> Grilled salmon fillet with a citrus balsamic glaze	<b>23</b>
<b>POLLO RUSTICO</b> Chicken breast with roasted peppers and artichokes in a white wine lemon caper sauce	<b>23</b>	<b>COTOLETTA MILANESE</b> Pork cutlet lightly breaded and fried topped with arugola, tomatoes and a lemon oil dressing	<b>21</b>

*All secondi served with roasted potatoes and mixed vegetable sides except Cotoletta Milanese*

## CONTORNI

<b>SPINACI SALTATI</b> Sautéed spinach with garlic and olive oil	<b>7</b>	<b>ASPARAGI GRIGLIATI</b> Grilled asparagus brushed with e.v.o.o.	<b>8</b>
<b>RISOTTO ALLA MILANESE</b> A side of saffron Arborio rice with Parmigiano cheese	<b>7</b>	<b>PENNE POMODORO</b> Penne with a San Marzano tomato sauce	<b>7</b>

**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.*