



ANTIPASTI E INSALATE

ANTIPASTO MISTO Prosciutto di Parma, sopressata, imported salame, provolone, roasted peppers, pickled eggplant	16	CAESAR SALAD An American classic with an Italian twist, Parmigiano cheese dressing <i>With Anchovies</i>	11 13
MELANZANA AL FORNO Eggplant, breaded & lightly fried in a San Marzano tomato sauce with ricotta and fresh mozzarella	13	INSALATA MISTA Mixed greens, cucumbers, fennel, red onion, tomatoes, radishes, with e.v.o.o. and a red vinegar dressing	10
PORTOBELLO Portobello mushroom caps topped with Prosciutto di Parma, fresh mozzarella and roasted red peppers over a bed of spring salad	11	MEATBALLS Three homemade Apulian style meatballs with veal, beef and pork	14
GAMBERI AL LIMONE Jumbo shrimp sautéed with white wine, garlic and lemon sauce and crostini	15	BURRATA CAPRESE Fresh mozzarella stuffed with cream, heirloom tomatoes, basil, e.v.o.o. <i>With Prosciutto</i>	12 15
CALAMARI FRITTI Rhode Island calamari lightly fried with hot pepper aioli sauce	15	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	27	RISOTTO ALLA PESCATORA Arborio rice topped with mussels, clams, shrimp, calamari and a light spicy tomato sauce	28
GNOCCHI DELLA CASA Homemade potato dumplings with a San Marzano tomato sauce and a touch of cream	20	RIGATONI BOLOGNESE Ground pork, beef and veal slowly simmered in a tomato sauce topped with Parmigiano	22
SPAGHETTI AGLIO E OLIO Spaghetti tossed with garlic, oil and pepperoncino, featured in the Boston Globe <i>With Anchovies</i>	16 18	BUCATINI CARBONARA Thick hollow spaghetti with pancetta, eggs, and a Parmigiano Reggiano sauce	23
FARFALLE BOSCAIOLA Bow-tie noodle pasta with Prosciutto di Parma, peas and assorted mushrooms, topped with a light cream and truffle oil sauce	24	PENNE PUTTANESCA Penne pasta, topped with imported olives, capers, in a spicy tomato sauce <i>with Shrimp</i>	20 26

SECONDI

SALTINBOCCA DI VITELLO Escalopes of veal topped with Prosciutto di Parma, sage and fresh mozzarella	28	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	23	COTOLETTA MILANESE Pork cutlet lightly breaded and fried topped with arugola, tomatoes and a lemon oil dressing	21

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

CONTORNI

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