



🕒 Shareables

CALAMARI STEAK 14
Served over tomato sauce, with herb aioli, cherry peppers, garlic, crispy spinach & herbs

STEAMED PEI MUSSELS 16
White wine, garlic, tomato, spicy capicola, scallions and lemon in a rich broth with toasted rustic garlic bread

GRILLED PRAWNS ON CREAMY POLENTA 14
Charred artichokes, pancetta and lemon butter with Italian parsley

WAGYU BEEF CARPACCIO 18
Pepper seared with parmesan, arugula, EVOO & crispy capers drizzled with mustard vinaigrette served with toasted garlic bread

MEATBALLS GF 10
In-house meatballs topped with mozzarella

TAGLIERE 18
Selection of cheese, meats, nuts & seasonal fruit

ARANCINI GF 12
Crisp, creamy carnaroli rice with cheese & herbs

🕒 Salads

CAPRESE GF • V 9/15
Burrata cheese with heirloom tomato, basil, pickled onion, balsamic

HOUSE GF 9
Greens, frosted pecans, goat cheese & pancetta, champagne vinaigrette

SPINACH GF 10
Spinach, pancetta, roasted cherry tomatoes, mustard vinaigrette

CAESAR 11
Romaine, roasted garlic dressing, parmesan, anchovy

🕒 Pasta

SPAGHETTI POMODORO 16
Pomodoro sauce with parmesan & arugula

LOBSTER MACCARONI AND CHEESE 16/28
Cavatappi pasta in a cheddar sauce with North Atlantic lobster

PAPPARDELLE 18
Fresh, hand cut pappardelle tossed with seasonal wild boar ragout

MAFALDINE 18
Parmesan cream sauce, shaved brussel sprouts & pancetta

FARFALLE 16
Basil pesto, heirloom tomatoes, roasted pine nuts & parmesan

RISOTTO DI GIORNO MKT
Ask your server for details

Add Chicken (6), Salmon (9), Shrimp (9), Steak (10) or Meatballs (5) to any Salad or Pasta

🕒 Pizza

MARGHERITA V 14
Tomato sauce, olive oil, fresh mozzarella and basil

AMANTI DELLA CARNE 18
Pepperoni, prosciutto, sausage, salami, caramelized onions

SALSICCIA 17
Italian sausage, roasted tomatoes & goat cheese

VERDURA V 14
Grilled seasonal vegetables, ricotta, mozzarella & arugula

STELLINI V 14
Roasted tomatoes, goat cheese & black olives

BIANCO V 14
Mozzarella, ricotta, parmesan & oregano

AMANTI DEL VINO V 15
Goat cheese, caramelized onions, sauteed grapes, tomatoes & arugula

🕒 Entree

22-OUNCE TUSCAN COWBOY RIBEYE 45
Bone-in ribeye with roasted red pepper phyllo potatoes and port wine mushrooms

40 CLOVE ROASTED CHICKEN 22
Roasted half chicken with rosemary brood served with garlic mashed potatoes

ROASTED HALIBUT 28
Lemon-asparagus risotto, caper butter and Italian parsley

CIOPPINO 36
Mussels, scallops, cod, shrimp in light tomato-lobster broth with toasted rustic garlic bread

BRAISED SHORT RIB 28
Braised beef short rib served over roasted butternut squash risotto and rosemary

BRAISED PORK SHANK 28
Braised in wine over herbed risotto

FILET & GNOCCHI 38
8-ounce filet served over parmesan black truffle gnocchi

SCALLOPS STELLINI 32
Pan seared jumbo diver sea scallops served with creamy fontina polenta, pancetta & smoked paprika butter sauce

🕒 Sides

6
GARLIC MASHED POTATOES
PARMESAN RISOTTO
CREAMY FONTINA POLENTA
ZUCCHINI
BUTTERNUT SQUASH
GRILLED VEGETABLES
PORT WINE MUSHROOMS

🕒 Soup

12
LOBSTER BISQUE
BUTTERNUT SQUASH
BRODO
CORN CHOWDER