

## Appetizers

- House Salad** \$8  
Roasted "Candy Striped" Beets, Arugula, Sliced Shallots, White Balsamic Honey Vinaigrette. Gorgonzola Dolce and Sliced Almonds.
- Caesar Salad** \$8  
Fresh Romaine Tossed with Homemade Dressing, Topped with Shaved Grana Padana Cheese and Anchovy-Parmesan Croutons.
- Caprese Salad** \$13  
Heirloom Tomato, Burrata Cheese, Crispy Prosciutto, Olive Oil and Basil.
- Crudo di Tonno** \$11  
Rare Seared Yellowfin Tuna, Pickled Cucumber and Fresno Chilies, Cilantro Aioli, Grapefruit and Micro Greens.
- Bruschetta Tricolore** \$10  
Pancetta-Tomato Jam, Truffle Burrata Cream, Kennett Mushroom Duxelle, Grilled Croustini.
- Polpette di Casa** \$10  
Veal, Pork and Beef Meatballs Served with Marinara. Topped with Herbed Ricotta and Garlic Croustini.
- Roast Pork & Broccoli Rabe "Eggroll"** \$10  
Tender Sliced Pork, Broccoli Rabe, Sharp Provolone in a Crispy Shell with Mustard Horseradish Aioli.
- Fried Calamari** \$13  
Fresh Rhode Island Calamari Lightly Fried over White Bean and Garlic Puree. Topped with Cilantro Aioli.
- Zuppa Di Cozze** \$13  
PEI Mussels Sautéed with Chorizo, Garlic, Carmelized Onion in a Tomato Red Wine Sauce. Grilled Croustini with Saffron Aioli.
- Pulpo al Griglia** \$14  
Tender Grilled Octopus Marinated in Citrus and Wine over a bed of Arugula with Citrus Chili Oil.
- Soppressata en Mozzarella** \$10  
Spicy Pork Salami & Mozzarella Lightly Fried. Served with Marinara.
- Filet Carpaccio** \$12  
Sliced Raw Filet Mignon, Crispy Capers, Horseradish Mustard Aioli, Pickled Red Onions and Parsley-Arugula Salad.
- House Cheese Board** \$19  
A Selection of Italian Cheeses and Cured Meats. Mixed Olives, Honey and Apricot Mostarda.

## Entrée Plates

- Basa Francese** \$23  
Delicate White Fish, Lightly Egg Battered in a Lemon White Wine Sauce Topped with Jumbo Lump Crab.
- Sautéed Salmon** \$22  
Fresh Atlantic Salmon Sautéed with Artichokes and Asparagus in a White Wine Lemon Cream Sauce.
- Chicken & Crab** \$23  
Sautéed Chicken Breast Topped with Jumbo Lump Crab in a Cherry Tomato White Wine Pomodoro Sauce over Chopped Fresh Spinach.
- Veal Coronato** \$24  
Veal Medallions Topped with Prosciutto and Mozzarella, Served in an Asparagus Garlic Cream Sauce.
- Bistecca** \$28  
Grilled N. Y. Strip Steak Served with Grain Mustard Aioli.
- Pork Cheeks & Portobello Ragout** \$24  
Braised Tender Pork with Sautéed Portobello Mushrooms in a Red Wine Pomodoro Sauce. Served with Crispy Polenta.
- Sides**
- Roasted Cauliflower** \$8  
Tossed with Olive Oil, Crispy Capers and Pine Nuts.
- Grilled Polenta** \$6  
Two Pieces of Grilled Creamy Corn Meal Polenta Cake.
- Patate di Casa** \$7  
Sautéed Medallions of Idaho Potato with Roasted Shallots and Fresh Oregano.
- Carote Marsala** \$6  
Sautéed Carrots in a Marsala Wine Reduction.
- Sautéed Broccoli Rabe** \$8  
Sautéed with Fresh Garlic and Olive Oil.

## House Specialities

- Gemelli Carbonara** \$19  
Homemade Spiral Pasta, Crispy Pork Pancetta, Fresh Egg, Parmesan Cream.
- Pork Cheeks & Tagliatelle** \$20  
Homemade Pasta, Braised Pork Cheeks, Sautéed Mushrooms and Roasted Red Peppers in a Marsala Cream Sauce.
- Zuppa di Pesce** \$27  
Sautéed Clams, Mussels, Shrimp, Salmon and Crab in a White Wine Pomodoro Sauce, Served over Linguini.
- Lobster & Crab Agnolotti** \$23  
Lobster and Crab Meat Stuffed Pasta Sautéed with Sweet Peas and Truffle Brandy Cream Sauce.
- Shrimp Fradiavolo** \$24  
Five Jumbo Shrimp Sautéed with Cherry Tomato in a Spicy White Wine Pomodoro served over Linguini.
- Sunday Supper** \$19  
Rich Red Sauce, Braised Pork Cheeks, Ground Sausage, Meatballs, Homemade Tagliatelle Pasta.
- Gemelli con Rapini** \$18  
Homemade Spiral Pasta, Sweet Italian Sausage, Broccoli Rabe, Garlic & Oil.
- Grilled Whole Bronzino** \$29  
Served with Sautéed Mixed Vegetables and Fresh Lemon.
- Chicken Parmigiana** \$19  
Topped With Marinara and Mozzarella, Served with Linguini Marinara.
- Veal Parmigiana** \$22  
Topped With Marinara and Mozzarella, Served with Linguini Marinara.
- Seafood Tagliatelle** \$23  
Sautéed Jumbo Shrimp, Asparagus and Jumbo Lump Crab Meat Tossed with Homemade Pasta in a Pink Cream Sauce.
- Pasta Aragosta** \$28  
Fresh Lobster Tail and Claw Meat, Homemade Squid Ink Tagliolini, Fresh Herb Brandy Cream Sauce.
- Sweet Pea Ravioli** \$19  
Homemade Spinach Flavored Pasta, Sweet Summer Pea Puree & Ricotta Cheese Stuffing, Sauteed Shitake, Roasted Pistachio, White Wine Cream.

\*Consuming raw or undercooked meats, eggs, poultry, seafood or shellfish may increase your risk of a food-borne illness.