

Appetizers

Crispy Fried Calamari and hot cherry peppers with citrus-tomato aioli	14
Stuffed Roasted Pepper with seasoned ground beef and rice, topped with melted mozzarella and a roasted red pepper sauce	10
Crispy Cauliflower tossed in a balsamic rosemary sauce, parmesan peppercorn used for dipping	11
Wild Boar Slow-braised in Chianti and pulled apart by hand; served over sautéed potato gnocchi (Handmade potato dumplings)	13
Garlicky P.E.I Mussels P.E.I mussels sautéed in a lemon-garlic white wine sauce with red pepper flakes	14
Crispy Brussel Sprouts' garlic, parmesan, goat cheese and lemon aioli	9
Tavolino Meatballs handmade with herbs, beef, and gluten-free breadcrumbs, in our own rich marinara over a bed of polenta, with mozzarella and parmesan melted on top	11
Tuscan Hearth-Roasted Wings marinated in herbs and spices and tossed with parmesan cheese; served with our house-made gorgonzola dressing	12

Appetizers for the Table

Tuscan Nachos

Crispy chewy flatbreads smothered with kalamata olives, mozzarella, asiago, slow roasted tomatoes, and served with marinara 13

Truffled French Fries

Tossed with white truffle oil, rosemary, and parmesan; served with basil ketchup 12

Antipasto Board

Prosciutto di Parma, New England charcuterie hot sopresatta, Genoa salami, Pecorino Toscano, parmesan, gorgonzola and provolone; with red grapes, local honey, orange marmellata and chopped- olive tapenade 26

Salads

Make any salad into an entrée - top with:

Garlic and Herb Grilled Chicken 7 Rosemary-Bourbon Marinated Steak Tips* 11

Three Grilled Shrimp 11 6 oz Grilled Salmon Filet * 11

Caesar romaine lettuce and homemade croutons tossed in our traditional house Caesar dressing with shaved parmesan <i>brown anchovies upon request, additional .95</i>	8/12
Mediterranean crisp romaine, kalamata olives, tomatoes, cucumbers, red onion, artichokes and feta cheese tossed in a Greek vinaigrette and garnished with pepperoncini	8/12
Simple mixed greens, shredded carrots, cucumbers and grape tomatoes with house-made balsamic vinaigrette	5/9
Power Bowl crisp carrot, grilled asparagus, grilled red pepper, red onion, chick peas, toasted farro, toasted almonds, hardboiled egg, jicama, and crumbled feta cheese; tossed in a lime vinaigrette	12
Harvest Bowl toasted barley, apples, pistachios, gorgonzola, roasted brussels sprouts, cranberries, and arugula; with a balsamic vinaigrette dressing	12
Roasted Beet with candied-spiced walnuts, fresh orange segments and a warm goat cheese crocchetta/fresh, unaged goat cheese over mixed greens; with cranberry – white balsamic dressing	11

**The FDA advises that consuming raw or undercooked foods can increase your risk of food borne illness. Before placing your order, please inform your server if a person in your party has a food allergy.*

Pizzas

Our pizzas are available in two sizes, a 12-inch pizza and a 16-inch pizza

Tomato-based Sauces

Marinara house marinara, mozzarella	11/16
Margherita chunky tomato, mozzarella, fresh basil	12/17
Meat Lovers pepperoni, sausage, salami, meatballs, with mozzarella and marinara	14/20
Tuscan Sausage Italian sausage, chunky tomato, roasted garlic cloves, mozzarella, ricotta, basil <i>Staff Favorite</i>	13/19
Spicy Italian Sausage house marinara, caramelized onions, hot cherry peppers, mozzarella (<i>Spicy!</i>)	13/19
Pepperoni imported pepperoni, mozzarella	12/17

White Pizzas and Other Sauces

Chicken Cutlet parmesan cream, crispy Applewood-smoked bacon, smoked gouda, mozzarella, roasted garlic-honey drizzle <i>Staff Favorite</i>	14/20
Pepperoni and Hot Honey with ricotta, cracked pepper, local honey spiked with hot Calabrian pepper oil, and mozzarella	13/19
Roasted Garlic mashed with olive oil and parmesan, then spread and covered with mozzarella and a balsamic glaze	13/19
Funghi Bianco Cremini mushrooms, caramelized onions, rosemary, and mozzarella over a truffle-parmesan cream	14/21
Balsamic BBQ Chicken house-made balsamic BBQ sauce, marinated chicken, red onions, roasted red peppers, smoked gouda, mozzarella, scallion	13/19
Prosciutto and Fig thinly-sliced prosciutto, and mozzarella; topped with baby arugula, sliced dried figs and aged balsamic drizzle <i>Staff Favorite</i>	15/22
House Special caramelized onions, crispy Applewood-smoked bacon, spiced walnuts, gorgonzola, mozzarella, spinach	13/19
Sweet Potato and Crispy Bacon toasted hazelnut spread, roasted sweet potato, gorgonzola, mozzarella; topped with arugula and balsamic drizzle	13/19
Gorgonzola and Grape fresh red grapes, Italian sausage, gorgonzola, mozzarella, fresh rosemary <i>Chef Greg's Favorite</i>	13/19
Quattro Formaggio fresh garlic, olive oil, mozzarella, asiago, parmesan, provolone	12/17

Topped with a Chopped Salad

Mediterranean Vegetable kalamata olives, hot peppers, basil-pesto, mozzarella, feta; topped with a chopped salad of chilled cucumber, red onion, tomato, and Greek vinaigrette (<i>Spicy!</i>)	13/19
Mediterranean Chicken	14/20
Buffalo Chicken house-made hot sauce, marinated chicken, gorgonzola, and mozzarella; topped with a crisp chopped salad of celery, carrots, red onion, lettuce, and gorgonzola dressing	14/20

Entrees

Cod Filet with toasted focaccia crumbs and a light creamy dill sauce; served with parmesan-crusting zucchini and pan seared gnocchi	27
Spicy Cioppino clams, cod, mussels, shrimp, scallops and salmon stewed in a zesty seafood broth and garnished with a grilled herb crostini (<i>May be ordered mild upon request</i>)	30
Pistachio-Crusted Salmon Filet with a lemon-honey drizzle, spinach-parmesan risotto and grilled asparagus	28
10 oz Black Angus Burger Gorgonzola crumbled, Applewood smoked bacon, caramelized onion, and smothered in blue cheese dressing served with truffle French fries, basil whipped ketchup	18
Stuffed Italian Meatloaf filled with buratta cheese, spinach and roasted red pepper; served with house made tomato-basil ketchup, mashed potatoes and asparagus	21
Chicken or Veal Picatta tender chicken or veal sautéed with garlic, capers, lemon and white wine; served with garlic mashed potatoes and parmesan-crusting zucchini	Chicken 23 Veal 27

BISTECCA

All steaks are certified Angus Beef and are brushed with olive oil, sea salt and cracked pepper

	<u>Choose Two</u>	<u>Choose One</u>
8 oz Filet Mignon* 36	Roasted Garlic Mashed Potatoes	House-made Steak Sauce
14 oz Hand-Cut Ribeye* 33	Spinach-Parmesan Risotto	Gorgonzola-Herb Butter
12 oz Rosemary-Bourbon Steak Tips* 27	Sautéed Garlic Green Beans	Balsamic Glaze
	Garlic Roasted Cauliflower	
	Parmesan-Crusted Zucchini	

Pastas

Half/Full

Eggplant, Chicken or Veal Parmesan all house made; served over spaghetti	Eggplant 14/20 Chicken 15/22 Veal 17/27
Brussels Sprouts Carbonara A Vegetarian Take on the Classic Carbonara with Roasted Brussels Sprouts, Garlic, Caramelized Onion, Black Pepper, Sage, Parmesan Cheese and Egg Yolk; Tossed with Linguine (<i>With applewood-smoked bacon, grilled chicken, or Italian sausage upon request - 25</i>)	19
Butternut Squash Tortellacci Jumbo butternut squash-filled pasta, tossed with more roasted butternut squash, dried cranberries and sage in a light maple-bourbon cream sauce	15/22
Bolognese a rich and savory sauce made with beef and pork in the authentic style of Bologna, Italy. Tossed with artisanal semolina-egg pappardelle from Italy	16/24
Veal Saltimbocca <i>Italian for "jumps in the mouth"</i> tender veal sautéed with white wine, sage, prosciutto and provolone; served over linguine with pan sauce and grilled asparagus	17/27
Beef Short Rib Ravioli with a filling of slow-braised beef short rib, herbs and ricotta; topped with a petite short rib and a deeply flavored pan sauce and crispy potatoes	27
Trentino-Style Sausage and Penne Gorgonzola penne and sausage tossed with caramelized onion, gorgonzola dolce (a milder, creamier blue cheese), sage, toasted walnuts and red grapes	15/22
Shrimp Scampi jumbo shrimp sautéed with plum tomatoes, garlic, white wine, lemon and herbs; tossed with linguine	17/27