**S t a r t e r s**

**Crispy Fried Calamari** and hot cherry peppers with citrus tomato aioli 14

**Tuscan Hearth Roasted Wings** marinated in herbs and spices then tossed with parmesan cheese, served with our house made gorgonzola dressing 12

**Pesto-Roasted Red Pepper Hummus** served with kalamata olives, assorted flatbreads and vegetables 8

**Grilled Baby Artichokes** grilled long-stem artichoke hearts baked with Italian herbs and cheeses served with a parmesan pesto aioli 12

**For the Table**

**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

**S o u p s**

**Tuscan Sausage** with kale and white beans or **Soup of the day**

cup 3.95 bowl 5.95

**G r e e n s**

**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 garlic anchovy dressing with shaved parmesan; *white anchovies available upon request, additional .95* 8/12

**Mediterranean** crisp romaine, olives, tomatoes, cucumbers, artichokes, red onion

and feta cheese; tossed in a Greek vinaigrette garnished with pepperoncini 8/12

**Simple** mixed greens, shredded carrots, cucumbers and grape tomatoes with house-made balsamic vinaigrette 5/9

**Power Bowl** grilled asparagus, grilled red pepper, red onion, chick peas, toasted farro, toasted almonds, hardboiled egg, jicama, and crumbled feta cheese; tossed in a spicy honey-lime vinaigrette 12

**Players Club Cobb** romaine lettuce, chicken, Applewood-smoked bacon, hardboiled egg, avocado, garbanzo beans, cucumbers and tomatoes; tossed in gorgonzola dressing 13

**Buffalo Chicken** crispromaine, crispy buffalo chicken tenderloins, tomatoes, cucumbers, red onions and pepper jack cheese; tossed with gorgonzola dressing and hardboiled egg 13

**\*Peppercorn Steak Salad** grilled steak tips,crisp romaine, tomatoes, cucumbers and crumbled gorgonzola; dressed with cracked peppercorn dressing and topped with sweet spiced walnuts 16

*\*These items can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

**P i z z a s**

*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 ***Staff Favorite*** 13/19

**Spicy Italian Sausage** house marinara, caramelized onions, hot cherry peppers, mozzarella *(Spicy!)*  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 ***Staff Favorite*** 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 ***Staff Favorite*** 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 ***Chef Greg’s Favorite*** 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 *(Spicy!)* 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

**C o l d S a n d w i c h e s & W r a p s**

*Sandwiches are served with choice of potato chips, pasta salad or French fries*

*Sweet potato fries (additional 1.00) side Caesar salad (additional 2.00) Truffle Fries (additional 3.00)*

**Ultimate Turkey** bacon, avocado, lettuce, tomato and provolone with cherry pepper aioli on ciabatta 11

**Buffalo Chicken** crispy buffalo chicken**,** gorgonzola dressing, pepper jack cheese, lettuce, tomato, onions and bacon in a wheat wrap 12

**Grilled Mediterranean Vegetable** fire-roasted vegetables with pesto-roasted red pepper hummus, provolone and arugula tossed with a Greek vinaigrette pressed between naan 10

**Chicken Caesar Wrap** crisp romaine, shaved parmesan, grilled chicken and Caesar dressing on a wheat wrap 10

**Sonoma Chicken Salad** chicken, sliced grapes, walnuts and a mayonnaise dressing with a slight touch of honey served in a whole wheat wrap 11

**P a n i n i s**

**Pastrami Meets Rye** thin sliced black forest pastrami, shaved lemon pepper Brussel sprout slaw, provolone and sweet artisan mustard on thick cut rye 12

**Grilled Chicken Panini** with bacon, smoked gouda, arugula, red onion and sweet artisan mustard; on sourdough 11

**New Englander** thinly sliced turkey breast, house made sausage stuffing, cranberry mayo, provolone cheese on cranberry ciabatta 12

**Ham and** **Gruyère Melt** thinly sliced rosemary infused ham, gooey Gruyère cheese, arugula and sweet artisan mustard; served on sourdough 11

**3 Cheese Panini & Homemade Soup** provolone, Gruyère and mozzarella;on sourdoughor rye9

Add Bacon .95 Add tomato .45

**H o t S a n d w i c h e s**

**The Classic Chicken** perfectly crunchy hand battered chicken breast, rosemary sea salt mayo, crisp shaved lettuce pickle and provolone cheese on a buttery brioche bun 13

**Eggplant, Chicken or Veal Parmesan** all house made and served with fresh marinara and melted cheese on ciabatta 11/14/16

**Meatball Parmesan** house made and served with fresh marinara and melted cheese on an Italian sub roll 12

**Shaved Prime Rib Bagnato** *Italian for dipped in au jus,*thin sliced rib eye, red onions, horseradish cream sauce and melted pepper jack cheese on ciabatta 13

**Crispy Fish Sandwich** North Atlantic cod, with lemon-caper aioli, lettuce and tomato on brioche 12

**Steak and Cheese** shaved ribeye steak sautéed with peppers and onions, topped with provolone cheese; on a torpedo roll 14

**“Impossible Burger” 100% plant-based protein, lettuce, tomato, onion, spicy cherry pepper aioli,** Gruyère **cheese; served on a bulky onion roll 14**

**\*Patriot Blue Burger 10oz New York sirloin burger Gorgonzola crumbled, Applewood smoked bacon, and caramelized onion smothered in blue cheese dressing 16**

**Artisan Mac N Cheese**

**All Served with Penne Pasta**

**Buffalo**

Fried chicken, buffalo sauce, creamy gorgonzola, pepper jack 14

**Bacon Gouda**

Crispy applewood smoked bacon, smoked gouda, scallion, crumb 14

**Ham and** **Gruyère**

Rosemary ham, gooey Gruyère cheese, crumb 15

**Tuscan Four Cheese**

Buratta, Mozzarella, Asiago, and Parmesan 13

Add Chicken 4

**E n t r e e s**

**Chicken Parmesan** golden brown and baked with our house made marinara and mozzarella; served over spaghetti 15/22

**Veal Parmesan** tender veal cutlets, baked with our house made marinara and mozzarella; served over spaghetti 17/27

**Eggplant Parmesan** breaded eggplant cutlettopped with our house made marinara, melted mozzarella and parmesan cheeses; served over spaghetti 12/20

**\*Rosemary-Bourbon Marinated Steak Tips** served with mac & cheese and grilled asparagus 23

**Bolognese** a rich and savory sauce made with veal, beef and pork in the authentic style of Bologna, Italy. Tossed with artisanal semolina-egg pappardelle from Italy 16/24

**D e s s e r t s**

**Crème Brûlé Trio** espresso, vanilla bean and chocolate 8

**Caramel Apple Cheese Cake** with warm caramel sauce and Granny Smith apples 8

**Pistachio Cake** white cake, pistachio butter meringue frosting, candied pistachio 8

**Tiramisu** Illy Café espresso**-**soaked lady fingers and rich mascarpone cream 8

**Chocolate Bomb** chocolate mousse, cake and ganache topped with toasted hazelnuts 8

**Dessert Platter for Sharing** portions of our tiramisu, chocolate bomb, cheesecake and pistachio cake 16

*Executive Chef ~ Greg Galano General Manager ~ Tom Perruna*