**A p p e t i z e r s**

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

**Crispy Cauliflower** tossed in a balsamic rosemary sauce, creamy lemon miso sauce 12

**Baby Artichokes** roasted long-stem artichoke hearts baked with Italian herbs and cheeses; served over pesto aioli 14

**Tomato Bruschetta** thin cut Italian bread topped with fresh chopped tomatoes, basil, shaved parmesan cheese, white bean and garlic spread, olive oil and balsamic glaze 9

**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 top11

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

**A p p e t i z e r s f o r t h e T a b l e**

**Truffled French Fries**

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

**Hummus Plate**

Grill charred vegetables, Naan, pickled vegetable, red pepper garlic hummus 14

**Antipasto Board**

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

**S a l a d 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 traditional house Caesar dressing with shaved parmesan *white anchovies upon request, additional .95* 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 carrots, 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

**Heirloom Tomato** Caprese fresh vine-ripe heirloom tomatoes, with fresh mozzarella, basil, extra virgin olive oil, balsamic reduction and sea salt 14

**Roasted Cauliflower** roasted cauliflower, arugula, crispy seasoned chickpeas, goat cheese and chopped avocado with a creamy lemon vinaigrette 13

*\*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.*

**P i z z a s**

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

***Gluten Free 9” Crust*** *add 2,* ***Cauliflower 10” Crust*** *add 3*

**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

**Short Rib** shredded short ribs, Serrano Chile sauce, whipped ricotta, peppadew peppers, and Brussel slaw ***Staff Favorite*** 15/22

**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** white sauce, 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

**E n t r e e s**

**Sliced Steak Tagliata ‘***A Classic Italian Summertime Dish’* Marinated and grilled steak tips served over arugula tossed with chick peas, toasted slivered almonds, cherry tomatoes, olive oil and cracked pepper; topped with shaved parmesan and served with a lemon wedge 27

**Cod Filet** with toasted focaccia crumbs and a light creamy dill sauce; served with parmesan-crusted 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 (*May be ordered mild upon request)* 31

**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 onions, smothered in blue cheese dressing served with truffle French fries and basil whipped ketchup 18

**Chicken or Veal Picatta** tender chicken or veal sautéed with garlic, capers, lemon and white wine; served with garlic mashed potatoes and parmesan-crusted zucchini Chicken 23 Veal 27

**B I S T E C C A**

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

**Choose Two Choose One**

**8 oz Filet Mignon\* 36** Roasted Garlic Mashed Potatoes House-made Steak Sauce

**12 oz Rosemary-Bourbon** Spinach-Parmesan Risotto Gorgonzola-Herb Butter

**Steak Tips\* 27** Sautéed Garlic Green Beans Balsamic Glaze

Garlic Roasted Cauliflower  
  Parmesan-Crusted Zucchini

French Carrots

**P a s t a s** Half/Full

**Eggplant, Chicken or Veal Parmesan** all house made; served over spaghetti

Eggplant 14/20 Chicken 15/22 Veal 17/28

**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** *Italian for “jumps in the mouth”* tender veal sautéed with white wine, sage, prosciutto and provolone; served over linguine with pan sauce and grilled asparagus 17/28

**Linguini & Clams** local little necks, fresh herbs, white wine**,** butter, garlic, red pepper flakes 16/23

**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

**Shrimp Scampi** jumbo shrimp sautéed with plum tomatoes, garlic, white wine, lemon and herbs; tossed with linguine 17/27

**Spicy Mussel Pasta** sautéed P.E.I mussels, grilled jalapenos, sweet corn, smoked bacon and scallions; tossed with spaghetti in a pan sauce 23

**Spaghetti Bruschetta** garlic, bruschetta style tomatoes, fresh mozzarella, olive oil, basil, balsamic reduction, sea salt and black pepper 14/21

**Honey Pepper Chicken** sliced chicken, banana peppers, cherry tomatoes, and spinach in a creamy hot honey sauce; served over cavatappi 16/24

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