

Small Plates

To taste, to try, to sample.

Prosciutto Crusted White Prawns

Garlic, Oregano Salad, Lemon Honey 10

Crispy Parmesan Chicken Wings

Chili Flake, Oregano, Truffle Honey 8

Handcrafted Gnocchi

Wild Mushrooms, Spinach, Crispy Italian Bacon, Pecorino Cream Sauce 8

Pommes Frites

Hand-cut Fried Potatoes, Malt Vinegar Aioli 6

Braised Beef Arancini

Arugula, Shaved Parmesan, Aioli, Cured Lemon Vinaigrette 10

Salumi E Formaggi Boards

Formaggi Board

Handcrafted Mozzarella, Aged Provolone, Taleggio, Gorgonzola Dolce with a Selection of Spiced Nuts, Fig Jam, Oven Baked Crostini 22

Salumeria Board

Aged and Cured Meats: Smoked Speck, Fennel Salami, Bresaola, Spiced Coppa, Prosciutto di Parma, Mustardo, Spicy Peppers, Oven Baked Grissini 18

Antipasto Della Casa

A Complete Tasting of Our Handcrafted Formaggi and Salumeria, House-made Accompaniments 24

Antipasti

Roasted Garlic, Spinach and Artichoke al Forno

Crispy Parmesan Flatbread 12

Tasting of Bruschetta

Basil-Tomato and Garlic; Oven Roasted Peppers and Ricotta Salata; Wild Mushrooms and Buratta 12

Maine Lobster and Shrimp "Scampi Style"

Sautéed Lobster Knuckles, Gulf Shrimp, Spring Peas, Slivered Garlic, Roasted Plum Tomatoes, Lemon Butter, Crostini 16

Crispy Calamari and Zucchini

Tender Calamari, Zucchini Chips, Spicy Italian Peppers, Pomodoro, Lemony Garlic Aioli 13

Insalate & Zuppe

Rustic Italian Soup "Acquacotta"

White Beans, Morels, Mercato Vegetables, Pecorino, Grissini 9

Caprese Insalate

Seasonal Tomatoes, Burrata, Aged Balsamic, Country Olives, Basil Leaves 12

Hearts of Romaine

Creamy Caper Dressing, Reggiano, Ciabatta Croutons 10

◆ Add Grilled Pennsylvania Dutch Chicken 6

Bistecca Steak Salad

Grilled Marinated Sirloin Steak, Crisp Mixed Greens, Olives, Gorgonzola, Long Stem Artichokes, Herb Roasted Tomatoes, Italian Pignolis, Crispy Onions, White Balsamic Vinaigrette 18

Focaccia, Panini and Specialty Sandwiches

Served with Tuscan Fries or House-made Coleslaw and "Fire-n-Ice" Pickles

Grilled Vegetable Panini

Marinated Zucchini, Portobello Mushrooms, Provolone, Roasted Red Pepper, Goat Cheese, Tomato, Garlic Aioli on Pressed Italian Loaf 12

Rosemary Chicken

Oven Roasted Zucchini, Fresh Tomato, Provolone Cheese, Rosemary Oil, Garden Pesto, Grilled Ciabatta 12

Grilled Rustic Black Angus Burger

Fresh Ground Sirloin, Pancetta, Fontina Cheese, Roasted Garlic Aioli, Hearth Baked Roll 14

Portofino Fish Sandwich

Peroni Battered Day Boat Haddock, Aged Provolone, Ciabatta Roll, Lemon Tartar 15

Primi Piatti

Featuring Premium Imported Italian Pasta

Pappardelle Farnese

Braised Short Rib Ragu, Slow Cooked Tomato Sauce, Shaved Pecorino Toscano 25

Fresh Tagliatelli Pollo

Herb Roasted Natural Chicken Breast, Wild Mushrooms, Spring Peas, Pine Nuts, Spinach, Porcini Cream Sauce 23

Specialita Della Casa

Available after 5 pm.

Chicken Saltimbocca

Boneless Chicken Breast Pounded Thin, Prosciutto, Fontina, Forest Mushrooms and Fresh Sage, Sautéed in Olive Oil and Madeira Wine, Tuscan Mashed Potatoes 24

East Coast Halibut with Tagliolini

Littleneck Clams, Cherry Tomatoes, Italian Artichokes, Capers, Lemon Zest, Italian Parsley, Extra Virgin Oil 30

Rustic Stew of Coastal Shellfish

Spicy Tomato Broth Stew of Clams, Maine Lobster, Calamari, Scallops, Shrimp and Halibut, Grilled Ciabatta, Saffron Rouille 31

"Bistecca" Grilled NY Strip Steak

Crispy Gnocchi's, Italian Bacon, Spinach, Wild Mushrooms, Pecorino Sauce 30

Dolce

Flights of Cake

Black Forest, Carrot, Tiramisu, Strawberry Shortcake 10

Molten Chocolate Cake

Vanilla Gelato, Crème Anglaise 9

Gelato

Chocolate, Strawberry or Vanilla 7

