



~APPETIZERS~

Grilled Peach Bruschetta- Parma Prosciutto, Burrata, Grilled Seasonal Peaches, Roasted Garlic & Local Hive Honey. 24

Bruschetta Caprese - Fresh Mozzarella, Vine Ripe Tomatoes, Fresh Basil, Balsamic Glaze, Garlic Toast Points. 15

Grilled Three Cheese Polenta – Imported Cornmeal, Three Cheese Blend, Fresh Basil, Marinara. 13 {GF}

Sautéed Calamari - Flash Sautéed, Garlic, White Wine, Lemon, Pepperoncini -or- Fra Diavolo, Spicy Tomato Broth. 18 {GF}

Fritto Misto - Delicately Fried Sea Scallops, Shrimp, Haddock & Zucchini, Garlic Butter, Sea Salt, and a Squeeze of Lemon. 24

Cucina Salumi Board – Imported Cured Meats, Cheeses, Roasted Peppers, Olives, Artichoke Hearts, Rabe, Pesto Toast Points.
Single: 18 To Share: 28

~**Bread Service.** 3 (2 ppl.) ~ *First bread service complimentary* ~

~SOUP & SALAD~

Pasta e Fagioli Bianco –Classic Pasta & White Bean Soup. 9

Insalata Mista - Vine Ripe Tomatoes, Sweet Onion, Carrots, House-made Lemon Garlic Dressing*. 10 {GF}

Burrata & Parma Prosciutto - Imported Burrata, Parma Prosciutto, Field Greens, Roasted Peppers, Vine Tomatoes. 22{GF}

Insalata Caprese- Vine Tomatoes, Fresh Mozzarella, Fresh Basil, EVOO & Balsamic Glaze. 15 (GF)

Cranberry & Arugula -Dried Cranberries, Baby Arugula, Pistachios, Goat Cheese, Red Onion, House-made Orange & Roasted Garlic Vinaigrette. 17 {GF}

Caesar Classico - House-made Creamy Caesar Dressing*, Lemon, Parmesan, House-made Croutons. 15

****Addition To Any Salad** (4) Grilled Shrimp: 18, Grilled Salmon: 18, Farm Raised Grilled Chicken: 12**

~TUSCAN GRILLED PIZZA~

Sausage & Broccoli Rabe – Grana Padano, Parmesan, Sharp Provolone. 21

Pollo & Pesto – Grilled Farm Raised Chicken, House-made Pesto, Goat Cheese, Parmesan, Balsamic Glaze. 21

Margarita - Roasted Garlic, Vine Ripe Tomatoes, Fresh Mozzarella, Fresh Basil, EVOO. 19

Vegetariano - Assorted Sautéed Vegetables, Roasted Garlic, Grana Padano, Fresh Mozzarella. 20

Adri Lucia - Mascarpone, Grana Padano, Fresh Mozzarella, Sharp Provolone, Marinara, Fresh Basil. 20

Pizza Estiva- Parma Prosciutto, Imported Fig Spread, Arugula & Fresh Mozzarella & Fig Glaze. 24

~PASTA~
{Gluten free Penne available}

Gnocchi Crema Rosa – House-made Potato Gnocchi, Parmesan, Fresh Mozzarella, Fresh Basil, Cream, Marinara. 27

Penne Pollo Pesto – Grilled Farm Raised Chicken, House-made Pesto, Cream, Parmesan, Grana Padano. 24

Gamberi Arrabbiata- Rigatoni Mezze, Gulf Shrimp, Chili Flakes, Garlic, EVOO & Marinara Sauce. 29

Sausage & Broccoli Rabe Aglio e Olio -Rigatoni Mezze, Garlic, Red Pepper Flakes, EVOO. 24

Chianti Braised Beef Ravioli – Cream, Marinara, Grana Padano, Parmesan, Fresh Basil. 25

Tagliatelle Bolognese Nicola – Slow Simmered Pork & Veal Ragu, Sweet Onion, Carrots, Parmesan, Fresh Herbs. 26

Pollo & Peas Alfredo -Grilled Farm Raised Chicken, Penne, Cream, Grana Padano, Parmesan, Fresh Parsley. 23

Linguine Fini Clams Zuppa {Red or White} - Sautéed Little Neck Clams, Fresh Chopped Clams, Garlic, Chili Flakes. Seafood Tomato Broth -OR -White Wine Seafood Broth. 29

~ENTRÉE~
~All Meats and Fish Are Cut In-House Daily~

Superior Angus New York Sirloin {13oz} - Roasted Garlic & Fresh Herbed Toscano Butter, Yukon Mashed Potatoes, Sautéed Seasonal Vegetable. 42 {GF}

Bone-In Pork Chop Milanese - Pounded & Breaded Pork Cutlet, Arugula, Red Onion, Vine Tomatoes, Burrata, Lemon & Roasted Garlic Dressing. 34

Stufato di Pesce Fra Diavolo - Sea Scallops, Gulf Shrimp, Little Neck Clams, Haddock & Calamari, Spicy Seafood Tomato Broth, Garlic Toast Points. 43

Grilled Faroe Island Salmon – Sauteéd Baby Spinach, Balsamic Glaze, Yukon Mashed Potatoes. 28

Pan Seared Haddock - White Wine, Lemon Butter, Sautéed Baby Spinach, Vine Ripe Tomatoes, Fresh Herb Risotto. 28

Choice Of: Grilled Gulf Shrimp, Grilled Salmon or Grilled Chicken Mattone -Tuscan White Beans, Sundried Tomatoes, Wild Mushrooms, Chili Flakes, Fresh Herbs, Sautéed Seasonal Vegetable. 30 /28 / 26 {GF}

Pollo & Polenta – Grilled Farm Raised Chicken, Grilled 3 Cheese Polenta, Roasted Peppers, Kalamata Olives, Marinara Sauce, Parmesan Cheese. 28 {GF}

Pollo Saltimbocca – Parma Prosciutto, Fresh Mozzarella, Fresh Sage, White Wine Pan Sauce, Yukon Mashed Potatoes, Sautéed Seasonal Vegetable. 29 {GF}

Pollo Limone - Capers, White Wine, Lemon Butter, Parsley, Fresh Herb Risotto, Sautéed Seasonal Vegetable. 27 {GF}

****Before placing your order, please inform your server if a person in your party has any food allergies****

*The Massachusetts Department of Health Recommends that all foods be thoroughly cooked before consumption to reduce the risk of foodborne illness

~ Our Table Water is Triple Filtered ~

Thank you for Dining with Us. See You Soon!