



~APPETIZERS~

Bruschetta Boscaiola- Mixed Wild Mushrooms, Pancetta, Fresh Herbs, Cream, Garlic Toast Points. 17

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 Brodo. 18 {GF}

Sautéed Shrimp & Little Necks- Tuscan White Beans, Vine Tomatoes, Pancetta, Arugula, Tomato Seafood Brodo
Garlic Toast Points. 25

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 Slow Simmered 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}

Bietole & Arugula- Roasted Beets, Baby Arugula, Pistachios, Goat Cheese, Red Onion, House-made
Fresh Orange & Roasted Garlic Vinaigrette. 17 {GF}

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

Salad Additions Grilled Shrimp {4} 16, Grilled Salmon. 14, Farm Raised Grilled Chicken. 12,
Imported Burrata. 7, Parma Prosciutto. 8

~TUSCAN GRILLED PIZZA~

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

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

Pizza Inverno Cacio e Pepe- Mascarpone, Parmesan, Sharp Provolone, Black Pepper, Soppressata, Red Onion. 20

~PASTA~

{Gluten free Penne available}

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

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

Rigatoni Funghi- Mixed Wild Mushrooms, Sausage, Fresh Herbs, Roasted Garlic Cream Sauce. 28

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

Linguine Clams Zuppa {Red or White} - Sautéed Little Neck Clams, Fresh Chopped Clams, Garlic, Chili Flakes.
Tomato Seafood Brodo – **or** – Vino Bianco Seafood Brodo. 29

~ENTRÉE~

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

Bistecca Superiore {14oz} - Roasted Garlic & Fresh Herbed Toscano Butter, Yukon Mashed Potatoes,
Sautéed Seasonal Vegetable. 43 {GF}

Bone-In Pork Rib Chop {14oz}- House Made Apricot Glaze, Fresh Herbs, Fregola Sarda, Brown Sugar Glazed Carrots. 35

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

Grilled Herb Coated Faroe Island Salmon – Sauteed Baby Spinach, Fregola Sarda, Balsamic Reduction. 29

Pan Seared Haddock - White Wine, Lemon Butter, Sautéed Baby Spinach, Vine Ripe Tomatoes, Fresh Herb Risotto. 29

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 /29 / 26 {GF}

Cucina Pollo & Polenta – Grilled Farm Raised Chicken, Grilled 3 Cheese Polenta, Roasted Peppers, Kalamata Olives,
Marinara Sauce, Parmesan Cheese. 29 {GF}

Pollo Saltimbocca – Parma Prosciutto, Fresh Mozzarella, Fresh Sage, White Wine Pan Sauce, Yukon Mashed Potatoes,
Sautéed Seasonal Vegetable. 30 {GF}

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

CONTORI

Sautéed Rabe. 12

Sautéed Baby Spinach. 7

Yukon Mashed Potatoes. 7

Fresh Herb Risotto. 9

Penne with Marinara. 7

Seasonal Vegetable. 8

****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!