



APPETIZERS

Seasonal Grilled Peach Bruschetta - Parma Prosciutto, Burrata, Grilled Seasonal Peaches, Roasted Garlic Toast Points & Local Hive Honey. 25

Bruschetta Caprese - Fresh Mozzarella, Vine-Ripe Tomatoes, Fresh Basil, Balsamic Glaze, Garlic Toast Points. 16

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. 19 {GF}

Mozzarella in Carrozza - Lightly Breaded, Pan-Fried Mozzarella, House-made Marinara & Grana Padano. 17

Cucina Salumi Board - Imported Cured Meats, Cheeses, Roasted Peppers, Olives, Artichoke Hearts, Rabe, Pesto Toast Points. Single: 20 To Share: 31

~**Bread Service.** 4 (2 ppl.) ~ *First bread service complimentary* ~

SOUP & SALADS

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

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

Burrata & Parma Prosciutto - Imported Burrata, Parma Prosciutto, Field Greens, Roasted Peppers, Vine-Ripe Tomatoes & EVOO. 24 {GF}

Summer Melon & Arugula - Fresh Melon, Garden Arugula, Pistachios, Goat Cheese, Red Onion, House-made Fresh Orange & Roasted Garlic Vinaigrette. 18 {GF}

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

Addition To Any Salad: (4) Grilled Shrimp: 16 | Grilled Salmon: 18 | Farm Raised Grilled Chicken: 12
Imported Parma Prosciutto: 10 | Imported Burrata: 8

TUSCAN GRILLED PIZZA

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

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

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

Pizza Estiva - Imported Parma Prosciutto, Imported Fig Spread, Arugula, Fresh Mozzarella & Imported Fig Glaze. 27

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

PASTA

Gnocchi Crema Rosa – House-made Potato Dumplings, Parmesan, Fresh Mozzarella, 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, Imported Chili's, EVOO & Marinara. 34

Sausage & Broccoli Rabe Aglio e Olio -Rigatoni Mezze, Garlic, Red Pepper Flakes, EVOO. 27

Chianti Braised Beef Ravioli – Cream, Marinara, Grana Padano, Parmesan, Fresh Basil. 27

Tagliatelle Bolognese Nicola – Slow Simmered Pork & Veal Ragu, Sweet Onion, Carrots, Parmesan, Fresh Herbs. 28

Linguine Clams Zuppa {Red or White} - Sautéed Little Neck Clams, Fresh Chopped Clams, Garlic, Chili Flakes.
Tomato Seafood Brodo or Vino Bianco Seafood Brodo. 33

ENTRÉE

~ALL MEATS AND FISH ARE CUT IN-HOUSE DAILY~

Bistecca Superiore Sirloin {14oz} - Roasted Garlic & Fresh Herbed Toscano Butter, Yukon Mashed Potatoes,
Sautéed Seasonal Vegetable. 44 {GF}

Bone-In Pork Chop Milanese - Pounded, Breaded & Pan Fried, Arugula, Red Onion, Vine Ripe Tomatoes, Imported
Burrata, Lemon Roasted Garlic & Parmesan Dressing. 34

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

Pan Seared Haddock - White Wine, Lemon Butter, Sautéed Baby Spinach, Vine Ripe Tomatoes, Fresh Herb Risotto. 32

Choice Of: North Atlantic Sea Scallops, Grilled Gulf Shrimp, Grilled Salmon or Grilled Chicken Mattone -
Tuscan White Beans, Sundried Tomatoes, Wild Mushrooms, Chili Flakes, Fresh Herbs, Sautéed Seasonal Vegetable.
MKT/30 /29 / 27 {GF}

Cucina Pollo & Polenta – Grilled Farm Raised Chicken, Grilled 3 Cheese Polenta, Roasted Peppers, Imported Mixed
Olives, Marinara Sauce, Parmesan Cheese. 31 {GF}

Pollo Limone - Capers, White Wine, Lemon Butter, Parsley, Fresh Herb Risotto, Sautéed Seasonal Vegetable. 29 {GF}

Grilled Herb Coated Faroe Island Salmon – Sauteed Baby Spinach, Yukon Mashed Potatoes, Balsamic Reduction. 31

CONTORNI

Sautéed Rabe. 12
Fresh Herb Risotto. 9

Sautéed Baby Spinach. 7
Penne with Marinara. 7

Yukon Mashed Potatoes. 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 ~

Proprietors~ Kimberly Moreau & Chef Kevin Cancelliere