

"A PASSION FOR THE GOOD LIFE"

ANTIPASTI

TASTING OF BRUSCHETTA

Basil, Tomato and Garlic; Peppers Al Forno and Ricotta Salata; Wild Mushrooms and Buratta 13

WILD MUSHROOM RISOTTO

"Spoon To Pot" Risotto, Olive Oil Braised Mushrooms, Manchego Cheese, Peppery Arugula 13

CRISPY CALAMARI AND ZUCCHINI

Tender Calamari, Zucchini Chips, Spicy Italian Peppers, Pomodoro, Lemony Garlic Aioli 15

ROASTED GARLIC, SPINACH AND ARTICHOKE AL FORNO

Crispy Parmesan Flatbread 12

MAINE LOBSTER AND SHRIMP "SCAMPI STYLE"

Sautéed Lobster Knuckles, Gulf Shrimp, Spring Peas, Slivered Garlic, Lemon Butter, Brick Oven Toast 18

PROSCIUTTO WRAPPED MAINE SCALLOPS

Squid Ink "Paint", Crispy Garlic Chips, Truffle Honey, Micro Herb Salad 15

SIZZLING CRAB & LOBSTER FONDUTA

Melted Mozzarella, Garlic, Bruschetta 14

● CHILLED PORTOFINO COCKTAIL

Jumbo King Crab, Maine Lobster, Shrimp, Olive Oil, Lemon, Spicy Red Sauce 29

● MEAL PLAN SURCHARGE 6

HAND CRAFTED GNOCCHI

Wild Mushrooms, Spinach, Crispy Italian Bacon, Pecorino Cream Sauce 14

SALUMI AND FORMAGGI BOARDS

FORMAGGIA BOARD

Formaggi: Hand Crafted Mozzarella, Provolone, Parmigiano-Reggiano, Taleggio, Gorgonzola Dolce, Selection of Spiced Nuts, Fig Jam, Crispy Italian Crackers 24

ANTIPASTO DELLA CASA

A Complete Tasting of Our Handcrafted Formaggi and Salumi with All The House-Made Accompaniments 28

INSALATE & ZUPPE

BARBABIETOLA ARROSTITA "ROASTED BEET SALAD"

Roasted Ward's Farm Beets, Toasted Pistachio, Local Goat Cheese, West Coast Citrus, Arugula Leaves, Aged Balsamic 12

RUSTIC ITALIAN SOUP "ACQUACOTTA"

White Beans, Morels, Mercato Vegetables, Pesto, Shaved Parmesan, Grissini 12

LOBSTER BISQUE

Creamy Lobster Bisque, San Marzano Oil 13

INSALATA DI CESARE "HEARTS OF ROMAINE"

Creamy Caper Dressing, Parmigiano-Reggiano, White Anchovy and Ciabatta Croutons 12

CAPRESE INSALATE

Back Yard Farms Seasonal Tomatoes, Burrata, Aged Balsamic, Country Olives, Torn Basil Leaves, First Press Olive Oil 13

TUSCAN SALAD

Cultivated Greens, Olives, Gorgonzola, Herb Roasted Tomatoes, Italian Pignoli, Crispy Onions, White Balsamic Vinaigrette 12

POMPEII WEDGE

Baby Iceberg, Toasted Pignolis, Italian Bacon, Tear Drop Tomatoes, Roasted Sweet Peppers, Beldi Olives, Creamy Gorgonzola Dressing 12

BRICK OVEN PIZETTE

Our Signature Stone oven cooks Pizza quick at 600 degrees, locking in freshness and flavor while creating a light crispy crust that can't be duplicated.

CLASSIC MARGHERITA

Crushed Roma Tomatoes, Fresh Mozzarella, Pesto and Basil 15

RUSTICA PIZZA

Grilled Chicken, Pesto, Sun-Dried Tomatoes, Mozzarella, Ricotta, Garlic-Olive Oil, Parmesan Cheese 17

SICILIAN PIZZA

Sweet Italian Sausage, Pepperoni, Fontina, Mozzarella, Spicy Marinara and Basil 17

UMBRIA PIZZA

Wild Mushrooms, Asiago Cream, Tartufo Oil, Crisp Arugula 15

PRIMI PIATTI

Featuring Premium Local and Imported Pasta **Small / Full**

SPAGHETTI POMODORO CON POLPETTE

San Marzano Tomatoes, Basil, Fresh Mozzarella, Tuscan Meatballs 14/24

PAPPARDELLE FARNESE

Braised Short Rib Ragu, Slow Cooked Tomato Sauce, Shaved Pecorino Toscano 20/30

RAVIOLI ARAGOSTA

New England Lobster Meat, Ricotta, Mascarpone, Garden Peas, Cured Lemon Cream, Shaved Parmesan Reggiano 19/31

CUCINA CLASSICO (CLASSIC RECIPES)

CHICKEN OR VEAL PICCATA

Lemon, Capers, White Wine, Romano, Fresh Herbs, Spaghetti 25/33

VEAL OR CHICKEN PARMIGIANA

Pomodoro Sauce, Fresh Basil and Melted Fontina, Taglioni Pasta 33/25

CHICKEN SALTIMBOCA

Boneless Chicken Breast Pounded Thin, Prosciutto, Fontina, Forest Mushrooms and Fresh Sage Sautéed in Olive Oil and Madeira Wine, Tuscan Mashed Potatoes 29

VEAL SCALLOPINI

Sautéed Veal Cutlet, Prosciutto, Mozzarella, Oven Roasted Tomatoes, Spinach, Wild Mushroom, Roasted Garlic and Lemon, Tuscan Mashed Potatoes 35

SPECIALITA DELLA CASA (SPECIALTIES OF THE HOUSE)

EAST COAST HALIBUT WITH TAGLIONI

Littleneck Clams, Blistered Tear Drop Tomatoes, Italian Artichokes, Capers, Lemon Zest, Italian Parsley, Extra Virgin Olive Oil 38

"OLD WORLD" BELLA FILET DUO

Two Tenderloin Filets Each "Crusted" With Classic Italian Flavors; Wild Mushroom Pesto and Parmigiano Gorgonzola with Barolo Red Wine Reduction, Tuscan Mashed Potatoes 34

SALMON FLORENTINE

Preserved Lemon, Aged Parmesan Risotto, English Peas & Tendrils, Baby Spinach, Pinot Grigio-Lobster Butter 36

"BISTECCA" CREEK STONE FARM NY STRIP STEAK

Madeira Glazed Mushrooms, Caramelized Cipollini Onions, Grilled Asparagus, Ricotta-Black Truffle Mash 38

- **ARAGOSTA AND BISTECCA**

Butter Basted Maine Lobster and Tenderloin of Beef, Roasted Cipollini Onions, Asparagus, Tuscan Potato, Lobster Beurre Blanc and Red Wine Veal Reduction 42

- **MEAL PLAN SURCHARGE 6**

- **COME FOR THE FOOD, LEAVE WITH THE MEMORIES**

CONSUMPTION OF RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. OLIVES MAY CONTAIN PITS