

## "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

#### 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

#### "OVEN ROASTED POLPETTE" ITALIAN MEATBALLS

Pomodoro, Basil, Pecorino Romano 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

#### WILD MUSHROOM RISOTTO

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

### 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

#### HERB GRILLED CHICKEN CAESAR

Romaine, Creamy Caper Dressing, Parmigiano-Reggiano, Ciabatta Croutons 17

#### BISTECCA STEAK SALAD

Creek Stone Farms Grilled Sirloin, Cultivated Greens, Olives, Gorgonzola, Herb Roasted Tomatoes, Italian Pignoli, Crispy Onions, White Balsamic Vinaigrette 19

#### SALMON INSALATA

Radicchio, Spinach, Mixed Greens, Ward's Farms Roasted Beets, Toasted Pistachios, Citrus Segments, Tear Drop Tomatoes, Oil Verde, Montchevre Goat Cheese, Reduced Balsamic 19

## **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

## **FOCACCIA, PANINI AND SPECIALTY SANDWICHES**

**With Maitland Mountain Farm's Pickle & Choice of Pasta Salad or Fries**

### **MEATBALL AND THREE CHEESE**

Home-Made Meatballs, Provolone, Mozzarella and Romano Cheeses Pressed Between Crusty Italian Bread, Pomodoro Dipping Sauce 13

### **ROSEMARY CHICKEN**

Free Bird Farms Grilled Chicken, Oven-Roasted Zucchini, Fresh Tomato, Provolone Cheese, Rosemary Oil, Garden Pesto, Grilled Ciabatta 13

### **LOCALLY HARVESTED VEGETABLES**

Marinated Grilled Zucchini, Portobello's, Blistered Peppers, Backyard Tomatoes, Eggplant, Goat Cheese, Garden Pesto Aioli, Arugula, Toasted Ciabatta 13

### **NEW ENGLAND LOBSTER ROLL**

Fresh Picked Maine Lobster, Meyer Lemon Mayonnaise, Chives, Sea Salt, Hearth Baked Roll 20

### **GRILLED RUSTIC BUTCHER'S BURGER**

Artisanal Butcher's Blend, Crispy Pancetta Chips, Fontina Cheese, Black Truffle Aioli, Soft Baked Roll 16

## **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

## **SPECIALITA DELLA CASA (SPECIALTIES OF THE HOUSE) LUNCH**

### **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

### **● COME FOR THE FOOD, LEAVE WITH THE MEMORIES**

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