

"A Passion for the Good Life"

Antipasti

Tasting of Bruschetta

Basil-Tomato and Garlic; Oven Roasted Peppers and Black Garlic; Wild Mushrooms, Burrata 13

Crispy Calamari and Zucchini

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

Crispy Brussels Sprouts

Parma Prosciutto, Toasted Pine Nuts, Tondo Balsamic, Pecorino Toscano 11

Hand Cut Italian Fries

Black Truffle Salt, Romano Reggiano and Saffron Rouille 9

Hand Rolled Polpetta "Italian Meatballs"

Brodo Braised, Creamy Polenta, Aged Sheep's Milk Cheese, Pomodoro 12

Roasted Garlic, Spinach & Artichoke Al Forno

Crispy Parmesan Flatbread 13

Shrimp Cocktail

Jumbo Shrimp, Lemon, Traditional Cocktail Sauce 15

Maine Lobster & Shrimp "Scampi Style"

Sautéed Lobster, Gulf Shrimp, Spring Peas, Slivered Garlic, Lemon Butter, Stone Hearth Toast 18

Wild Mushroom Risotto

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

Insalate & Zuppe

Rustic Italian Soup "Acquacotta"

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

Zuppa di Aragosta

Creamy Lobster Bisque, Lobster Chunks, San Marzano Oil 13

Barbabetola Arrostita

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

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

Insalata Di Cesare "Hearts of Romaine"

Creamy Caper Dressing, Ciabatta Croutons, Parmigiano-Reggiano 12

* Add Flame Grilled Chicken 5

Salumi and Formaggi Boards

Antipasto Della Casa

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

Stone Hearth 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.

🌿 Gluten Free Crust Available

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

Porcelli Trio

Sweet Italian Sausage, Pepperoni, Parma Prosciutto Fontina, Mozzarella, Spicy Pomodoro, Basil 17

Focaccia, Panini and Specialty Sandwiches

Served 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 22

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, Artisan Stracciatella, Tuscan Meatballs 15/25

Garganelli Bolognese

Milk Braised Veal, Pork and Beef Ragu, San Marzano Tomatoes Stracciatella, Pecorino Toscano Cheese 18/30

Lobster & Crab Ravioli

Sautéed New England Lobster, Roasted Butternut Squash Sundried Tomatoes, Baby Spinach, Lobster Burro 20/32

✘ Many items on this menu contain ingredients that are not listed; please inform your server of any food allergies or dietary restrictions before you place your order. Consumption of raw or undercooked food may result in an increased risk of foodborne illness

Come for the Food, Leave with the Memories