

"A Passion for the Good Life"

Antipasti

Crispy Calamari and Zucchini

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

Tasting of Bruschetta

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

Roasted Garlic, Spinach & Artichoke Al Forno

Crispy Parmesan Flatbread 13

Sizzling Crab & Lobster Fonduta

Melted Mozzarella, Garlic, Bruschetta 14

Hand Crafted Gnocchi

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

Chilled Shellfish Portofino

Jumbo King Crab, Maine Lobster, Shrimp, Olive Oil, Lemon, Spicy Red Sauce 28

Crispy Brussels Sprouts

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

Salumi and Formaggi Boards

Formaggi Board

Formaggi: Hand Crafted Burrata, Aged Provolone, Gorgonzola Dolce, Robiola Piedmont, Spiced Nuts, Fig Jam Italian Cracker Bread 24

Antipasto Della Casa

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

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

Insalata Di Cesare "Hearts of Romaine"

Creamy Caper Dressing, Ciabatta Croutons, Parmigiano-Reggiano 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

Barbabetola Arrostita

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

Stone Hearth Pizzette

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

Rustica Pizza

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

Classic Margherita

Crushed Roma Tomatoes, Fresh Mozzarella, Pesto and Basil 15

Porcelli Trio

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

Umbria Pizza

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

Primi Piatti

Featuring Premium Local and Imported Pasta

🍷 Gluten Free Options Available 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

Cucina Classico (Classic Recipes)

Chicken Piccata or Veal Piccata

Lemon, Capers, White Wine, Romano, Fresh Herbs, Spaghetti 26/34

Chicken or Veal Parmigiana

Pomodoro Sauce, Fresh Basil and Melted Fontina, Taglioni Pasta 26/34

Chicken Saltimbocca

Boneless Chicken Breast Pounded Thin, Prosciutto, Fontina, Forest Mushrooms and Fresh Sage Sautéed in Olive Oil and Madeira Wine, Tuscan Mashed Potatoes 30

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

Barolo Braised Boneless Short Rib

Tuscan Kale, Baby Vegetables, Pearl Onion Agrodolce, Stone Ground Polenta, Braising Liquids 35

Gulf of Maine Salmon

Kale-Butternut Squash Risotto, Roasted Brussels Sprouts, Grilled Lemon, Pinot Grigio Lobster Burro 36

"Old World" Bella Filet Duo

Tenderloin Filets each "Crusted" With Classic Italian Flavors

Gorgonzola Dolce Fonduta | Butternut Squash Bruschetta and Kale Pesto

Served with Baby Vegetables, Trumpet Mushrooms, EVOO Whipped Potato, Porcini Jus 36

Aragosta and Bistecca

Butter Basted Maine Lobster and Tenderloin of Beef, Roasted Pearl Onions

Asparagus, Tuscan Mashed Potato, Two Sauces 43

Grilled 12oz. Prime NY Strip

EVOO Whipped Potato, Grilled Asparagus, Forest Mushrooms, Roasted Pearl Onions, Porcini Jus 44

* 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 under cooked food may result in an increased risk of foodborne illness

Come for the Food, Leave with the Memories