

## Appetizers

### Da Vinci Salad \$11 (GF)

Fresh green mesclun with onions, dried apricots, country olives, asiago cheese and pear vinaigrette.

### Caesar Salad \$11 (GF)

Romaine hearts tossed in homemade white truffle Caesar dressing and croutons.

### Burrata Italiana \$14 (GF)

Burrata cheese and cherry tomato in caprese style finished with reduced balsamic glazed.

### Arancini ai Funghi \$13

Rice balls stuffed with mushrooms, lightly fried, served over a bed of arugula and finished with gorgonzola creamy sauce.

### Bruschetta Siciliana \$11

Bruschetta bread topped with basil pesto, diced tomatoes, fresh mozzarella.

### Sausage Calabrese \$13 (GF)

Italian sweet sausage with broccoli rabe, shaved parmesan and EVOO.

### Meatballs \$8

Homemade sirloin meatballs with plum tomatoes sauce

### Mussels \$15 (GF)

Rhode Island mussels with white wine, roasted tomatoes, olives, and lemon broth.

### Antipasto Misto \$16 (GF)

Charcuterie board with sopressata, mortadella, capicola, Italian cheese, and grapes

### Fritto Misto \$15

Fried calamari, shrimp, zucchini, cherry peppers and aioli sauce

### Arugula Salad \$11

Tossed with red onion, dried cranberry, feta cheese and balsamic vinaigrette.

### Beets and Goat cheese salad \$11

Red beets and goat cheese with fresh pomegranate and sliced almonds.

## Pastas

*Gluten free (penne, gnocchi) pasta can be substituted with any sauce.*

### Spaghetti cacio e pepe \$18

Crushed black peppers, EVOO and parmesan cheese.

### Penne Vegan Bolognese \$20

Penne in a classic Bolognese vegan sauce black chickpea lightly spicy

### Rigatoni al Ragù Bolognese \$23

Classic Bolognese sauce with homemade rigatoni and shaved parmesan.

### Orecchiette Sausage Broccoli \$22

Orecchiette pasta in a sausage and broccoli rabe white wine sauce.

### Gnocchi Mushrooms \$23

Homemade potato gnocchi, tossed in a wild mushroom, garlic butter sauce finished with shaved parmesan and white truffle oil.

### Seafood Tagliatelle FraDiavolo \$28

Mild spicy diavolo sauce with fresh scallops, shrimp and mussels

### Spinach Ravioli \$23

Spinach ravioli in a vodka pink tomato creamy sauce

### Tortellini Panna Prosciutto \$23

Four cheese tortellini in a prosciutto English peas creamy sauce

### Masala Ravioli \$23

Indian-Italian fusion ravioli stuffed with ricotta cheese, English peas and ginger coated in an Indian flavors tomato creamy sauce. Finished with parmesan cheese and curry leaf pesto.

### Risotto agli Scampi \$26

Risotto with shrimp in cherry tomatoes, English peas, butter, and white wine sauce

## **Lasagna \$22**

Sheets of lasagna layered with béchamel, Bolognese sauce and parmesan cheese.

## **Crab and Clams Spaghetti \$22**

Crab Meat and manilla clams in white wine & butter sauce.

## **Entrees**

### **Chicken Parmesan \$25**

*(GF available for \$3 upcharge)*

Bell Evans boneless chicken breast panko crusted topped with marinara sauce and fresh Italian mozzarella cheese serve with a side of Rigatoni pomodoro.

### **Veal Piccata \$28**

Pan seared veal cutlet in a garlic, capers, butter, and lemon sauce served with roasted potatoes and asparagus.

### **Veal Pizzaiola \$28**

Pan seared veal cutlet in a garlic, white wine, tomatoes, and oregano sauce served with roasted potatoes and asparagus.

### **Short Ribs (GF) \$35**

Braised short ribs in a lemon grass demi glaze sauce served with saffron English peas risotto and spinach.

### **Pork Chops \$24 (GF)**

Grilled pork chops served with mashed potatoes broccoli.

### **Chicken Saltimbocca \$25 (GF)**

Pan seared chicken cutlet pounded with layers of sage and Prosciutto. Served with roasted potatoes and baby carrots in a white wine butter sauce.

### **Grilled Lamb Chops \$36 (GF)**

Colorado rack of lamb grilled served with mashed potatoes, spinach, and Dijon mustard orange sauce.

### **Grilled Salmon \$29 (GF)**

Grilled salmon served with broccoli and baby carrots finished with white wine capers, lemon sauce.

### **Veal Chop \$39 (GF)**

Grilled veal chop served with roasted potatoes, broccoli, and porcini butter sauce.

### **Beef Tenderloin \$39 (GF)**

Beef tenderloin grilled to perfection served with saffron English peas risotto and spinach finishes with horseradish creamy sauce.

### **Sirloin Steak \$29**

Grilled 10oz sirloin steak served with mashed potatoes asparagus finished with veal demi glaze reduction sauce.

## **Sides**

Sautéed Spinach \$7, Broccoli \$7, Asparagus \$7, Roasted potatoes \$7, Mashed Potatoes \$7, Spaghetti Aglio Olio \$9, Baby Carrots \$8

## **Kids Menu**

**Chicken Fingers \$9, Mac'n Cheese \$9, Spaghetti Butter \$9, Spaghetti Red Sauce \$8, Spaghetti Meatballs \$13, Mozzarella Sticks \$8**

*(GF) These items already are or can be made gluten free. Please ask your server for details*

The Commonwealth of Massachusetts suggests that raw or undercooked meats or seafood may increase your risk of food borne illnesses, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy.

A suggested 20% gratuity will be added to parties of six or more.