

## ANTIPASTI

### **Bruschetta al Pomodoro**

*Toasted bread, diced tomatoes, basil, goat cheese, red onions, evoo. \$9*

### **Shrimp Catalana di Spagna**

*Shrimp, garlic, evoo, scallions, fresh diced tomatoes, crushed red pepper, cognac reduction. \$12*

### **Mussels Adriatico**

*Mussels, fresh diced tomatoes, white wine, evoo, crushed red pepper. \$13*

### **\*Tuna Tartar Avocado**

*Sashimi tuna, avocado, arugula, sesame oil, soy sauce dressing. \$16*

### **Alaskan Crab Cakes**

*Homemade crab cakes, lemon, evoo sauce. \$14*

### **Grilled Calamari dove lo Pescano**

*Baby arugula, cannellini beans, balsamic vinaigrette. \$13*

### **Pizza Margherita**

*Tomatoes, fresh mozzarella cheese, basil, evoo. \$12*

### **Antipasto di Salumi**

*Prosciutto, salame, mortadella, Parmigiano cheese. \$16*

### **Caprese di Capri**

*Imported buffalo mozzarella, fresh tomatoes, basil evoo. \$15*

### **Eggplant Rollettini lo facciamo Noi**

*Filled with fresh ricotta cheese, spinach and tomato basil sauce. \$14*

### **\*Carpaccio di Manzo lo taglia Gino**

*Sliced raw beef tenderloin, lemon, capers, evoo, shaved Parmigiano cheese. \$15*

### **Grilled Portobella**

*Arugula, roasted peppers, Parmigiano cheese, balsamic vinaigrette. \$13*

### **Polpette Calde che Bello**

*Homemade meatballs, tomato basil sauce, toasted bread. \$9*

### **Crostini al Prosciutto**

*Fresh mozzarella wrapped in Parma prosciutto, greens, truffle oil. \$13*

## ZUPPE E INSALATE

### **Minestrone Abruzzese Soup**

*Fresh vegetables, beans and barley simmered in vegetable stock. \$9*

### **Stracciatella di Roma**

*Spinach, eggs, chicken broth, cheese tortelli. \$8*

### **Mixed Green Salad**

*Mesclun, red onions, tomatoes, cucumbers, balsamic vinaigrette. \$9*

### **Caesar Salad**

*Romaine lettuce, shaved parmigiano cheese, caesar dressing, crostini. \$9*

### **Arugula Salad**

*Baby arugula, goat cheese, roasted peppers, lemon dressing. \$10*

*Before placing your order, please inform your server if a person in your party has a food allergy.*

*Massachusetts meals tax will be added to all bills. 18% gratuity will be added for parties of 5 or more.*

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## PASTA

### **Pappardelle al Tartufo Costa Troppo**

*Homemade pappardelle, champignon and porcini mushrooms, shallots, garlic, black truffles and parmigiano cheese. \$24*

### **Vegetariana Arlecchino**

*Homemade pappardelle, fresh vegetables, evoo, garlic or tomatoes sauce. \$17*

### **Gnocchi di Casa Mia**

*Homemade potato gnocchi, tomatoes basil sauce, parmigiano cheese. \$16*

### **Bolognese di Bologna**

*Rigatoni pasta, freshly made beef tomatoes ragout. \$18*

### **Porcini Ravioli del Teramano**

*Sage, butter, parmigiano, black truffle. \$20*

### **Carbonara Romana**

*Homemade tagliatelle, pancetta, onions, eggs, cream, black pepper, parmigiano cheese. \$17*

### **Agnolotti Pecorino**

*Cheese ravioli, basil, tomatoes and homemade meatballs. \$19*

### **Tagliatelle con Pomodoro e Piccante**

*Homemade tagliatelle pasta, garlic, basil, tomatoes sauce, jalapenos. \$15*

### **Scallops Tagliatelle di Venezia**

*Pan seared scallops, mushrooms, green peas, roasted pepper, fresh tomatoes, white wine. \$22*

### **Shrimp Scampi di Vasto**

*Homemade tagliatelle, shrimp, garlic, fresh diced tomatoes, scampi sauce. \$22*

### **Shrimp and Clams Spaghetti Gabriele**

*Clams, shrimp, garlic, evoo, crushed red pepper, white wine cherry tomatoes sauce. \$24*

### **Clams Tagliatelle di Pescara**

*Homemade tagliatelle, clams, garlic, evoo, white wine. \$19*

### **Seafood Tagliatelle di Sicilia**

*Homemade tagliatelle, calamari, shrimp, scallops, clams, mussels, crushed red pepper, evoo, white wine. \$29*

### **Lobster Fra Diavolo del Diavolo**

*Homemade tagliatelle, half lobster, evoo, white wine, cherry tomatoes, mild spicy. \$27*

### **Shrimp Ravioli Viareggio**

*Evoo, garlic, crab meat pink sauce. \$19*

## I RISOTTI

### **Shrimp and Scallops Risotto Buono**

*Arborio rice, jumbo shrimp, scallops, asparagus, lobster sauce. \$25*

### **Porcini Risotto Delizia**

*Arborio rice, porcini, shiitake and champignon mushrooms, garlic white wine sauce and parmigiano cheese. \$22*

### **Risotto Wow**

*Shrimp, spinach, champignon and shiitake mushrooms, and goat cheese white sauce. \$22*

### **Lobster Risotto**

*Lobster meat, asparagus, porcini mushroom, lobster sauce. \$27*

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## SEAFOOD PESCE

### **\*Salmone Pazzo**

*Grilled Atlantic salmon, lemon sauce, roasted potatoes and asparagus. \$25*

### **\*Arrosto di Pesce**

*Grilled calamari, scallops, shrimp, evoo, touch of balsamic, greens. \$26 with half lobster \$34*

### **Sole Mugnaia**

*Pan seared sole filet, flour, eggs, lemon, mushrooms, capers sauce and sauted spinach. \$24*

### **Fish of the Day**

*Ask the servers*

## I SAUTÉ

### **Veal Piccata Limone**

*Veal scaloppini, mushrooms, capers, white wine, lemon, broccoli garlic and oil. \$24*

### **Veal Pizzaiola Pomodoro**

*Veal scaloppini, tomatoes basil sauce, mozzarella cheese, rigatoni pasta. \$24*

### **Chicken Artichokes Carciofi**

*Sautéed chicken breast, artichokes, sun-dried tomatoe, olives, capers, lemon sauce. \$21*

### **Chicken Milanese di Milano**

*Pan seared breaded chicken breast, lemon dressing served with spaghetti garlic and oil. \$19*

### **Chicken Parmigiana di Parma**

*Chicken breast, tomatoes basil sauce, mozzarella cheese, rigatoni pasta. \$19*

## GRILL

### **\*Bone in Beef Tenderloin (Fileto Morbido)**

*Grilled to perfection au poivre sauce, roasted potatoes. \$29*

### **\*Ribeye (Tagliata di Manzo come Firenze)**

*Grilled to perfection, evoo, rosemary, arugula, balsamic and shaved parmigiano cheese. \$27*

### **\*Colorado Baby Rack of Lamb (Agnello Americano)**

*Grilled to perfection, evoo, rosemary, roasted potatoes. \$32*

## CONTORNI \$8

### **Pasta**

*Your choice of sauce and pasta.*

### **Asparagus**

*Sautéed with with evoo.*

### **Broccoli**

*Sautéed with garlic and evoo.*

### **Spinach**

*Sautéed with garlic and evoo.*

### **Mushrooms**

*Sautéed champignon and shitake mushrooms, garlic, evoo.*

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