



LUNCH MENU

WINE BY THE GLASS

WHITE

- Brachetto d'Aqui (sparkling sweet, Piedmont) \$13*
Prosecco Maschio (sparkling white, Veneto) \$12
Moscato d'Asti (Piedmont) \$13
Rosé Jean-Luc Colombo (France) \$13
Pecorino Superiore Marramiero DOC (Abruzzi) \$16
Chardonnay Mer Soleil (Caymus Vineyards-California) \$16
Chardonnay Rodney Strong (California) \$13
Chardonnay Searidge (California) \$11
Pinot Grigio Felluga Marco (Veneto) \$15
Gavi di Gavi Villa Sparina (Piedmont) \$13
Pinot Grigio La Fiera (Veneto) \$10
Sauvignon Blanc Unique DiLenardo (Friuli)\$12

RED

- Montepulciano Marramiero Dama (Abruzzi) \$12*
Super Tuscany Bolgheri Sensi(Sang/Cab/Merlot) \$16
Morellino di Scansano LePupille (Tuscany) \$16
Cab Sauvignon Caymus Conundrum (California) \$14
Baby Amarone Falaia (Veneto) \$14
Cabernet Sauvignon Milestone (California) \$11
Chianti Classico Castello di Querceto (Tuscany) \$11
Pinot Noir Trinity Oaks (California) \$11
Merlot Silver Creek (California) \$11
Sangiovese Torrebruna (Tuscany) \$11
Tempranillo Faustino VII (Rioja, Spain) \$12
White Zinfandel Beringer (California) \$10

SOUPS, SALADS & APPETIZERS

Minestrone Soup Abruzzese

Fresh seasonal vegetables, beans and barley simmered in vegetable stock. \$10

Mozzarella Caprese Salad

Imported buffalo mozzarella, fresh seasonal tomato, basil, & evoo. \$16

Prosciutto di Parma

Imported Parma Prosciutto, Parmigiano cheese, salamino, roasted peppers, & olives. \$17

Shrimp al Cognac

Shrimp, garlic, EVOO, scallions, crushed red pepper, & cognac reduction. \$13

*Carpaccio di Manzo

Sliced raw beef tenderloin, arugula, lemon, capers, EVOO & shaved Parmigiano cheese. \$17

Arugula Salad

Baby arugula, fresh cheese, lemon dressing, & sweet roasted pepper. \$11
- Add grilled chicken or shrimp. \$18

Stracciatella Soup

Spinach, eggs, chicken broth cheese agnolotti & Parmigiano cheese. \$10

*Tuna Tartar Avocado

Sashimi tuna, avocado, arugula, sesame oil, & soy sauce dressing. \$17

Grilled Calamari

Salad greens, grilled calamari, EVOO, & lemon. \$15

Mussels

Sautéed mussels, cherry tomato, white wine, crushed red pepper, & EVOO. \$16

Caesar Salad

Romaine lettuce, Parmigiano, homemade crostini, & Caesar dressing \$11
- Add grilled chicken or shrimp. \$19

Mesclun Salad

Mesclun, tomato, cucumber, basil, walnuts, fresh cheese with aged balsamic vinaigrette. \$11
- Add grilled chicken or shrimp. \$18

LUNCH ENTREES

Tagliatelle and Homemade Meatballs

Tagliatelle pasta, homemade meatballs, plum tomato sauce, & Parmigiano cheese. \$18

Gnocchi al Pomodoro

Homemade gnocchi, tomato basil sauce, & Parmigiano cheese. \$18

Rigatoni Bolognese

Rigatoni pasta, freshly made beef with celery, carrots, & tomato ragout. \$22

Pasta Carbonara

Tagliatelle, pancetta, onions, eggs, cream, black pepper, & Parmigiano cheese. \$19

Homemade Ravioli

Three cheese ravioli, shiitake mushrooms, sausage, meatball, & plum tomato. \$21

Sausage, Rapini and Orecchiette

Orecchiette, sausage, wild mushroom, broccoli rapini, fresh Pecorino cheese, & white wine. \$21

Chicken Parmigiana

Breaded chicken breast, mozzarella, tomato sauce & rigatoni. \$19

Veal Piccata

Veal scaloppini, mushrooms, capers, white wine lemon sauce over linguini. \$24

Chicken Marsala

Sautéed chicken breast, champignon and wild mushrooms, Marsala sauce & mushroom ravioli. \$18

Clams & Shrimp Guazzetto

Sautéed clams, rock shrimp, garlic, evoo, crushed red pepper, white wine, over linguini. \$21

Scallops and Shrimp Risotto

Arborio rice, scallops, rock shrimp, asparagus, & tomato lobster sauce. \$21

Seafood Risotto

Arborio rice, clams, calamari, mussels, scallops, rock shrimp, garlic, & white wine sauce. \$23

Risotto Wow

Arborio rice, rock shrimp, portabella, white asparagus, spinach, & fresh pecorino cheese. \$20

Eggplant Rolettini

Eggplant filled with fresh ricotta, spinach, tomato basil sauce, & rigatoni pasta. \$16

Lobster Arrabbiata

Half lobster mild spiced marinara sauce over homemade tagliatelle. \$25

***Grilled Seafood**

Grilled calamari, scallops, shrimp, mixed greens, roasted red pepper, capers, EVOO, & lemon. \$24

***Salmon with Lemon**

Wild Alaskan salmon, EVOO lemon-caper sauce served with mixed greens salad, & tomato. \$24

Lemon Barramundi

Pan seared barramundi (Pacific Seabass) filet, sun dried tomato, lemon, capers sauce, mixed greens salad, & tomato. \$24

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. 20% gratuity will be added for parties of 5 or more.

* Denote raw or undercooked product. Massachusetts Law requires us to inform you that consuming