



LUNCH MENU

WINE BY THE GLASS

WHITE

- Chardonnay Mer Soleil (Caymus V. - CA) \$15*
- Chardonnay Nazario I.G.T. (Abruzzi) \$12*
- Falanghina Bonea (Campania) \$15*
- Gavi di Gavi Villa Sparina (Piedmont) \$12*
- Moscato D'Asti (sparkling sweet, Piedmont) \$11*
- Pinot Grigio La Fiera (Veneto) \$10*
- Prosecco Millennio Extra Dry D.O.C. (Veneto) \$12*
- Rosé Jean-Luc Colombo (France) \$11*
- Sauvignon Blanc Unique DiLenardo (Friuli) \$10*

RED

- Baby Amarone Ireos Soraighe (Veneto) \$15*
- Barolo Tenute Neirano D.O.C.G. (Piedmont) \$17*
- Cabernet Sauvignon Conundrum Caymus V. (CA) \$14*
- Chianti Querceto D.O.C.G. (Tuscany) \$10*
- Malbec Pascual Toso Mendoza (Argentina) \$10*
- Montepulciano Dama Marramiero (Abruzzi) \$15*
- Nero D'Avola Monteverdi (Sicily) \$12*
- Pinot Noir Trinity Oaks (CA) \$12*
- Super Tuscan Modus Ruffino (Tuscany) \$16*

SOUPS, SALADS & APPETIZERS

Minestrone Soup Abruzzese

*Fresh seasonal vegetables, beans and barley
simmered in vegetable stock. \$15*

Mozzarella Caprese Salad

*Imported buffalo mozzarella, fresh seasonal
tomato, basil, evo. \$17*

Prosciutto di Parma

*Imported Parma Prosciutto, Parmigiano cheese,
salamino, roasted peppers, evo. olives. \$19*

Shrimp al Cognac

*Shrimp, garlic, evoo, scallions, crushed red
pepper, evo. cognac reduction. \$14*

*Carpaccio di Manzo

*Sliced raw beef tenderloin, arugula, lemon,
capers, evoo evo. shaved Parmigiano cheese. \$19*

Arugula Salad

*Baby arugula, fresh goat cheese, lemon dressing, evo.
sweet roasted peppers. \$15
- Add grilled chicken or shrimp. \$19*

Stracciatella Soup

*Spinach, eggs, chicken broth, cheese agnolotti evo.
Parmigiano cheese. \$15*

*Tuna Tartar Avocado

*Sashimi tuna, avocado, arugula, sesame oil, evo.
soy sauce dressing. \$18*

Grilled or Fried Calamari

*Salad greens, grilled calamari, evoo. evo.
lemon. \$15 | Fried calamari, marinara sauce. \$15*

Mussels

*Sautéed mussels, cherry tomato, white wine,
crushed red pepper, evo. \$17*

Caesar Salad

*Romaine lettuce, Parmigiano, homemade
crostini, evo. Caesar dressing. \$12
- Add grilled chicken or shrimp. \$19*

Mesclun Salad

*Mesclun, tomato, cucumber, basil, walnuts,
fresh goat cheese with aged balsamic vinaigrette. \$11
- Add grilled chicken or shrimp. \$19*

LUNCH ENTREES

Tagliatelle and Homemade Meatballs

Tagliatelle pasta, homemade meatballs, plum tomato sauce, Parmigiano cheese. \$20

Gnocchi al Pomodoro

Homemade gnocchi, tomato-basil sauce, \$19

Lasagna Bolognese

Lasagna with besciamella sauce, fresh beef, tomato, mozzarella & Parmigiano cheese. \$24

Pasta Carbonara

Tagliatelle, pancetta, onions, eggs, cream, black pepper, & Parmigiano cheese. \$20

Sausage, Rapini & Orecchiette

Orecchiette, sausage, mushrooms, broccoli rapini, white wine, & fresh Pecorino cheese. \$22

Chicken Parmigiana

Breaded chicken breast, mozzarella, tomato sauce, & rigatoni pasta. \$25

Chicken Milanese

Breaded chicken breast, arugula, evoo lemon sauce, cherry tomato, shaved Parmigiano cheese. \$20

Chicken Alfredo

Sautéed chicken breast, penne pasta with broccoli, Alfredo or evoo & garlic sauce. \$23

Tortellini Alfredo

Tortellini with green peas and ham, Alfredo sauce, \$20

Clams & Shrimp, Scampi

Sautéed clams, rock shrimp, garlic, evoo, crushed red pepper, white wine, over linguini. \$24

Linguini With Mussels

Linguini with mussels in a light tomato sauce, evoo, crushed red pepper, parsley. \$22

Seafood Risotto

Arborio rice, clams, calamari, mussels, scallops, rock shrimp, garlic, & white wine sauce. \$26

***Salmon With Lemon**

Wild Alaskan salmon, evoo, lemon-caper sauce, served with mixed green salad, & tomato. \$25

Shrimp Piccata

Shrimp, mushrooms, capers, white wine lemon sauce, over linguini. \$25

Eggplant Caponata

Penne pasta, with eggplant caponata, topped with goat cheese. \$21

Veal Milanese

Breaded veal, arugula, evoo lemon sauce, cherries tomato, shaved Parmigiano cheese. \$21

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.

Gluten free pasta available upon request.

**Denote raw or undercooked product. Massachusetts Law requires us to inform you that consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk borne illness.*