



## COCKTAILS

\$18

### Tartufo Ruby

*Ketel One Grapefruit & Rose, red grapefruit juice,  
Sprite, Luxardo cherry, rosemary sprig*

### Apricot Spritzer

*Gold Apricot Vodka, peach schnapps, prosecco  
mint & lemon slice*

### The Hugo

*Elderflower liquor, prosecco, muddled mint,  
lemon wedge*

### Limoncello Martini

*Limoncello, Vodka  
& lime*

### Aperol Spritz

*Aperol liquor, prosecco, splash of soda, orange slice*

### Strawberry Mojito

*Puerto Rican rum, sugar, mint leaves, strawberries, lime*

## MARTINI

\$18

### Pistachio Martini

*Amaretto di Saronno, Bailey Irish Cream,  
Blue Curacao, pistachio powder*

### Pear Tini

*Pear vodka, ginger liquor, lemon juice,  
simple syrup*

### Italian Manhattan

*Bourbon, sweet vermouth, Averna liquor, fresh orange,  
Luxardo cherry*

### Espresso Martini

*Vanilla vodka, Frangelico Liquor, Baileys Irish Cream,  
espresso, coffee beans*

### Pomegranate Martini

*Vodka, pomegranate juice, lime*

### The Godfather

*Black fig vodka, bourbon, Amaretto, orange peel*

## 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 Millenio 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*

## APPETIZERS

### Homemade Meatballs

*Homemade with beef, veal & lamb, served with tomato-basil sauce, & grilled bread. \$14*

### Mozzarella Caprese Salad

*Imported fresh buffalo mozzarella, fresh seasonal tomato, basil, & evoo. \$19*

### Eggplant Rollatini

*Eggplant filled with fresh ricotta cheese, spinach & tomato-basil sauce. \$20*

### Parma Prosciutto

*Imported Parma Prosciutto, Parmigiano cheese, provolone, salamino, roasted peppers, & olives. \$25*

### \*Mussels

*Sautéed mussels, garlic, white wine, evoo, crushed red pepper, & cherry tomatoes. \$21*

### Crab Cakes

*Homemade with jumbo lump crab, panko, herbs, & lemon-mustard sauce. \$22*

### \*Tuna Tartar Avocado

*Sashimi tuna, avocado, cucumber, arugula, sesame oil, & soy sauce dressing. \$24*

### \*Grilled Calamari

*Grilled calamari, baby arugula, evoo, lemon, & basil oil. \$20*

### \*Shrimp Cognac

*Sautéed jumbo shrimp, scallions, garlic, crushed red pepper, evoo, cognac reduction & crostini. \$19*

### \*Beef Carpaccio

*Sliced raw Angus beef tenderloin, lemon, capers greens, evoo, & shaved Parmigiano cheese. \$24*

## SOUPS & SALADS

### Minestrone Abruzzese Soup

*Fresh vegetables, beans and barley simmered in house-made vegetable stock. \$15*

### Stracciatella Soup

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

### Caesar Salad

*Romaine lettuce, Caesar dressing, shaved*

*Parmigiano cheese, & crostini. \$14*

*- With Anchovies, add \$4*

### Mesclun Balsamico

*Mesclun, tomato cucumber, basil, walnuts,*

*& fresh pecorino cheese with aged balsamic*

*vinaigrette. \$14*

### Arugula al Limone

*Fresh baby arugula, goat cheese, lemon dressing & sweet roasted pepper. \$14*

*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.*

## PASTA

### Pappardelle al Tartufo

*Pappardelle pasta, champignon & porcini mushrooms, shallots, & fresh seasonal black truffles. \$38*

### Home Made Ravioli

*Three cheese ravioli, shiitake mushrooms, sausage, meatball, & plum tomato. \$32*

### Scallops and Pappardelle

*Pan seared scallops, pappardelle pasta, spinach, portobello, & vodka mascarpone pink sauce. \$34*

### Lobster Arrabbiata

*Tagliatelle pasta, half lobster, garlic, plum tomato, basil, & crushed red pepper. \$34*

### Orecchiette, Sausage and Rapini

*Orecchiette, sausage, broccoli rapini, trumpet mushrooms, evoo, garlic, & fresh pecorino cheese. \$32*

### Seafood Frutti di Mare

*Linguini, shrimp, rock shrimp, clams, mussels, calamari, scallops, evoo, garlic, a touch spicy & cherry tomato sauce. \$39 - With half lobster MP.*

### Bolognese

*Rigatoni pasta, freshly made ragout, beef, veal, lamb, celery, & carrots. \$31*

### Gnocchi Pomodoro

*Homemade potato gnocchi, tomato-basil sauce, \$26*

### Lobster Ravioli

*Home made ravioli stuffed with lobster, crab meat, ricotta, touch of cream, lobster sauce, arugula. \$33*

### Tagliatelle Carbonara

*Homemade tagliatelle, Imported pancetta, onions, eggs, cream, black pepper, Parmigiano cheese. \$31*

## RISOTTI

### Risotto Wow

*Arborio rice, shrimp portobello, champignon, spinach, & fresh pecorino cheese. \$36*

### Scallops & Shrimp

#### Risotto

*Arborio rice, scallops, shrimp, shiitake mushrooms, asparagus, & lobster sauce. \$39*

### Seafood Risotto

*Arborio rice, shrimp, scallops, clams, mussels, calamari, garlic, evoo, white wine sauce. \$39*

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## ENTREES

### **\*Alaskan Salmon**

*Pan-roasted wild Alaskan salmon filet with diced tomatoes, capers, seasonal vegetables, & basil oil. \$36*

### **\*Grilled Seafood**

*Grilled shrimp, scallops calamari, evoo, lemon, mixed greens, roasted peppers, capers. \$38 - with half lobster MP.*

### **\*Grilled Swordfish**

*Grilled swordfish, lemon capers sauce with roasted potatoes and asparagus. \$37*

### **Chicken Parmigiana**

*Breaded chicken breast, tomato basil sauce, topped with imported Provolone cheese, & rigatoni pasta. \$31*

### **Chicken Porcini & Marsala**

*Chicken breast, champignon & porcini, Marsala reduction, & wild mushrooms ravioli. \$31*

### **Chicken Artichoke & Lemon**

*Sautéed chicken breast, artichokes, mushrooms, sundried tomatoes, capers, white wine, & lemon sauce. \$31*

### **Veal Piccata**

*Veal scaloppini, white wine, lemon, capers champignon mushrooms, seasonal vegetables, & mashed potatoes. \$55*

### **Veal Marsala**

*Veal scaloppini, champignon and shitake, Marsala sauce, saffron risotto. \$35*

### **\*Angus Filet Mignon (all natural)**

*Grilled beef tenderloin, port wine & balsamic sauce, seasonal vegetables, & mashed potatoes. \$48*

## SIDES - \$14

### **Broccoli Rapini**

*Sautéed with garlic, evoo & crushed red pepper.*

### **Mushrooms**

*Sautéed with wild mushrooms, evoo, garlic, & white wine.*

### **Asparagus**

*Sautéed with evoo.*

### **Spinach**

*Sautéed with garlic, dried cranberries & evoo.*

### **Pasta**

*Rigatoni or similar with tomato basil sauce or garlic evoo.*

### **Broccoli**

*Sautéed broccoli with evoo & garlic.*

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