



COCKTAILS

\$18

Italian Manhattan on the rock

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

Tartufo Old Fashion

*Bourbon, simple syrup, orange bitters,
Maraschino cherry*

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

Italian Tini

*Gin, Aperol, simple syrup,
lemon, orange bitters*

Pear Tini

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

Blueberry Lemon Drop Martini

*Blueberry vodka, squeezed lemon,
dash of blue curacao, sugar rim*

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 del Sannio Taburno (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 Classico Reserve Castellani (Tuscany) \$15

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 Sentimento Trambusti (Tuscany) \$17

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. \$13

Stracciatella Soup

Spinach, eggs, chicken broth, cheese agnolotti & Parmigiano cheese. \$13

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 alla Sorrentina

Homemade potato gnocchi, tomato-basil sauce, with fresh mozzarella. \$26

Lobster Ravioli

Home made ravioli stuffed with lobster, in a vodka pink sauce, crab meat and 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, e3 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, e3
rigatoni pasta. \$31*

Chicken Porcini & Marsala

*Chicken breast, champignon e3 porcini, Marsala
reduction, e3 wild mushrooms ravioli. \$31*

Chicken Artichoke & Lemon

*Sautéed chicken breast, artichokes,
mushrooms, sun-dried tomatoes, capers, white
wine, e3 lemon sauce, with linguini pasta. \$31*

Veal Piccata

*Veal scaloppini, white wine, lemon, capers
champignon mushrooms, over
linguini pasta. \$35*

Veal Marsala

*Veal scaloppini, champignon and shitake,
Marsala sauce, roasted potatoes and vegetables. \$35*

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

*Grilled beef tenderloin, port wine e3
balsamic sauce, seasonal vegetables, e3
mashed potatoes. \$48*

SIDES - \$14

Broccoli Rapini

*Sautéed with garlic, evoo e3 crushed red
pepper.*

Mushrooms

*Sautéed with wild mushrooms, evoo, garlic,
e3 white wine.*

Asparagus

Sautéed with evoo.

Spinach

*Sautéed with garlic, dried cranberries e3
evoo.*

Pasta

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

Broccoli

Sautéed broccoli with evoo e3 garlic.

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