



# TRADITIONAL ITALIAN MEAL

The perfect Italian meal varies according to the season or desires of the moment. It is an event where those sharing the meal take time to appreciate companionship and partake in a layered experience of a meal served with several distinct courses. Enjoy!

## ANTIPASTI

<b>Scampi</b>	15
<i>pancetta wrapped jumbo shrimp, brandy-butter pan sauce, fresh rosemary</i>	
<b>Eggplant Stack</b>	9
<i>crispy fried eggplant, mozzarella, tomato-basil sauce</i>	
<b>Calamari</b>	14
<i>lightly fried Point Judith, Rhode Island squid, saffron aioli</i>	
<b>Prime Beef Meatballs</b>	12
<i>USDA Prime beef, tomato-basil sauce, Grana Padano</i>	
<b>Tuna Bruschetta*</b>	13
<i>sushi grade Yellowfin tuna, basil aioli, grilled Italian bread</i>	
<b>Sacchetti</b>	13
<i>porcini mushroom filled pasta bundles, porcini cream sauce, parmesan, prosciutto</i>	
<b>Burrata</b>	11
<i>fig mostarda, almonds, sweet &amp; sour onion</i>	
<b>Potato Chips</b>	6
<i>housemade waffle cut chips, Grana Padano, truffle oil</i>	
<b>Crispy Ravioli</b>	10
<i>fried goat cheese filled ravioli, basil pesto, roasted red and yellow peppers</i>	

## SALADS

<b>Caprese</b>	12
<i>heirloom cherry tomatoes, Mozzarella di Bufala, basil puree, white balsamic, sea salt</i>	
<b>Watermelon Salad</b>	10
<i>avocado, mint, arugula, feta, balsamic reduction</i>	
<b>Tuscan Kale, Grilled Chicken &amp; Farro</b>	16
<i>beets, tri color carrots, cauliflower, watermelon radish, apricot-basil vinaigrette</i>	
<b>Cesare</b>	11
<i>grilled Romaine, prosciutto, Grana Padano, housemade Cesare dressing</i>	
<b>Di Pere</b>	12
<i>honey roasted pears, toasted walnuts, prosciutto, gorgonzola, Romaine, pear and walnut vinaigrette</i>	
<b>Insalata Mista</b>	7
<i>mixed greens, tomatoes, shaved parmesan, white balsamic vinaigrette</i>	
<b>Insalata Tagliata</b>	14
<i>mixed greens, grilled chicken, artichoke hearts, grilled red peppers, cannellini beans, sopressata, gorgonzola, red onion, balsamic vinaigrette</i>	

## PIZZA

<b>Margherita</b>	13
<i>tomato, fresh mozzarella, basil</i>	
<b>Prosciutto &amp; Pesto</b>	13
<i>arugula, goat cheese, tomato, balsamic reduction</i>	
<b>Chicken &amp; Artichoke</b>	13
<i>spinach, artichoke, Amish chicken, parmesan, mozzarella, goat cheese</i>	
<b>Garden Harvest</b>	11
<i>grilled zucchini, roasted peppers, pea greens, shaved parmesan, olive oil</i>	

## CONTORNI

<b>Spice Roasted Carrots</b>	6
<i>brown sugar spice rub, fresh herbs, parmesan crisp</i>	
<b>Brussels Sprouts</b>	9
<i>crispy pancetta, white balsamic reduction</i>	
<b>Truffled Mashed Potato Brulee</b>	7
<i>roasted garlic mashed potatoes, truffled white cheddar, Grana Padano, white truffle oil</i>	
<b>Spinach &amp; Roasted Garlic</b>	6
<i>extra virgin olive oil</i>	
<b>Grilled Asparagus</b>	8
<i>black olive oil, sea salt, grilled lemon</i>	

## ZUPPE

<b>Minestrone</b>	8
<i>Classic vegetable soup of Genoa... potatoes, savoy cabbage, cannellini beans, tomatoes, spinach, orzo</i>	
<b>Del Giorno</b>	8
<i>rotating soup of the day</i>	

## PASTA E RISOTTO

<b>Spaghetti Ratatouille</b> - whole wheat spaghetti, buratta, grilled vegetables, extra virgin olive oil	14	<b>Penne</b> - quill shaped pasta, roasted Amish chicken, leeks, sun-dried tomatoes, spinach, cream	16
<b>Lemon &amp; Pea Risotto</b> - carnaroli rice, fresh spring peas, lemon zest, mascarpone, Grana Padano	9	<b>Pappardelle Bolognese</b> - wide ribbon noodles, rustic beef and pork ragu	15
<b>Seafood Risotto</b> - clams, blue crab, jumbo shrimp, mascarpone, chile	18	<b>Farfalle</b> - bowtie pasta, sauteed jumbo gulf shrimp, spinach, goat cheese, roasted red pepper cream, basil oil	15
<b>Braised Rabbit Pappardelle</b> - braised rabbit, wild mushrooms, heirloom tomatoes, basil, goat cheese	14	<b>Caprino</b> - goat cheese filled ravioli, roasted shallots, fresh basil, tomatoes, pancetta, chicken broth	14

## PRANZO

<b>Spaghetti &amp; Meatballs</b>	15	<b>Milanese</b>	14
<i>USDA Prime beef meatballs, tomato-basil sauce</i>		<i>pan-fried chicken breast, heirloom cherry tomatoes, arugula, lemon vinaigrette, roasted garlic mashed potatoes</i>	
<b>Melanzane Parmigiana</b>	14	<b>Salmon*</b>	14
<i>crispy fried eggplant, mozzarella, tomato-basil sauce, angel hair pasta</i>		<i>grilled North Atlantic salmon, gnocchi, spinach, tomatoes, garlic cream</i>	
<b>Pollo Marsala</b>	14	<b>Pesce Del Giorno*</b>	MARKET PRICE
<i>sauteed breast of chicken, porcini mushrooms, pancetta, onions, marsala wine sauce, roasted garlic mashed potatoes, broccolini, asparagus</i>		<i>changes daily, flown in fresh</i>	

## DOLCE

<b>Tiramisu</b>	8	<b>Torta Gianduia</b>	6	<b>Deconstructed Cannoli</b>	7	<b>Chambord Creme Brulee</b>	10
<i>espresso soaked lady fingers, mascarpone mousse, shaved chocolate</i>		<i>flourless chocolate-hazelnut torte, vanilla gelato</i>		<i>crispy cannoli shell, ricotta cream, shaved chocolate, fresh berries</i>		<i>seasonal fresh berries</i>	

\*Contains raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please alert your server if any food allergies. Ask about gluten-free menu options. At times when the quality of a given product does not meet our standards, items on this menu will not be served. All menu items and pricing on our menu are subject to change, without notice based on availability and market price.