



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

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

SALADS

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

PIZZA

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

CONTORNI

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

ZUPPE

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

PASTA E RISOTTO

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

PRANZO

Spaghetti & Meatballs	15	Milanese	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>	
Melanzane Parmigiana	14	Salmon*	14
<i>crispy fried eggplant, mozzarella, tomato-basil sauce, angel hair pasta</i>		<i>grilled North Atlantic salmon, gnocchi, spinach, tomatoes, garlic cream</i>	
Pollo Marsala	14	Pesce Del Giorno*	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

Tiramisu	8	Torta Gianduia	6	Deconstructed Cannoli	7	Chambord Creme Brulee	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.