

Appetizers

Da Vinci Salad \$11.95 (GF)

Fresh green mesclun with onions, cucumber, cherry tomatoes, country olives, shaved parmesan, and strawberry vinaigrette.

Caesar Salad \$11.95 (GF)

Romaine hearts tossed in homemade Caesar dressing and croutons.

Burrata Caprese Salad \$14.95 (GF)

Fresh burrata cheese and sliced house tomatoes in caprese style finished with reduced balsamic glazed and few slices of Italian prosciutto.

Arancini \$14.95

3 Rice balls stuffed with mozzarella cheese lightly fried, served over fresh marinara sauce.

Classic Italian Bruschetta \$11.95

Bruschetta bread topped with fresh basil pesto, mozzarella cheese and tomato confit.

Sausage Calabrese \$13.95 (GF)

Italian sweet sausage with broccoli rabe, shaved parmesan and EVOO.

Meatballs \$9.95

Homemade sirloin meatballs with plum tomatoes sauce

Mussels \$15.95 (GF)

Rhode Island mussels with white wine, roasted tomatoes, olives, and lemon broth.

Antipasto Misto \$16.95 (GF)

Charcuterie board with sopressata, mortadella, salami, Italian cheese, and olives.

Fritto Misto \$16.95

Fried calamari rings, shrimp, zucchini, cherry peppers, and aioli sauce

Arugula Salad \$11.95

Tossed with red onion, and balsamic vinaigrette finished with pickled green apples and asiago cheese.

Beets and Goat Cheese \$12.95

Red beets and fried goat cheese with fresh pomegranate, microgreens and toasted almonds.

Eggplant Rollatini 12.95

Sliced and breaded eggplant stuffed with ricotta cheese, lightly fried, and topped with marinara sauce and asiago cheese.

Pastas

Gluten free (penne, gnocchi) pasta can be substituted with any sauce.

Spaghetti Scampi \$29.95

Fresh homemade spaghetti tossed with shrimp, cherry tomatoes and broccoli in a white wine scampi sauce.

Rigatoni al Ragu Bolognese \$25.95

Classic Bolognese sauce with homemade rigatoni and shaved parmesan.

Gnocchi Wild Mushrooms \$24.95

Homemade potato gnocchi in wild mushrooms butter sauce.

Seafood Tagliatelle FraDiavolo \$32.95

Mild spicy red diavola sauce with fresh manilla clams, shrimp, and mussels

Armoniche Chicken Pesto \$25.95

Homemade Armoniche pasta tossed in Chicken Pesto sauce finished with shaved parmesan.

Spinach Ravioli \$30.95

Spinach ravioli in a vodka creamy sauce.

Orecchiette Sausage and Broccoli \$24.95

Orecchiette pasta tossed with Italian sausage and broccoli rabe in a butter white sauce

Masala Ravioli \$24.95

Indian-Italian fusion ravioli stuffed with ricotta cheese, English peas and ginger coated in an Indian flavors tomato creamy sauce. Finished with parmesan cheese and curry leaf pistachio pesto.

Risotto al Mare \$30.95

Risotto with manilla clams, shrimp, calamari and English peas in a white wine sauce

Lasagna \$23.95

Sheets of lasagna layered with béchamel Bolognese sauce and parmesan cheese.

Pappardelle Carbonara \$29.95

Homemade pappardelle pasta tossed with pancetta, egg yolk and parmesan cheese in a carbonara sauce.

Entrees

Chicken Parmesan \$27.95

(GF available for \$4 upcharge)

Bell Evans boneless chicken breast panko crusted topped with marinara sauce and fresh Italian mozzarella cheese serve with a side of Rigatoni pomodoro.

Veal Parmesan \$32.95

(Veal Piccata or Marsala also available)

Veal cutlet panko crusted topped with marinara sauce and fresh Italian mozzarella cheese with a side of rigatoni pomodoro.

Cordon Blue Pork Chops \$27.95

Pan fried pork chops stuffed with fontina cheese, ham and coated panko breadcrumbs served with mashed potatoes and broccoli finished with sundried lemon creamy sauce.

Chicken Saltimbocca \$27.95 (GF)

Pan seared chicken cutlet pounded with layers of sage and Prosciutto. Served with roasted potatoes and baby carrots in a white wine butter sauce.

Grilled Lamb Chops \$38.95 (GF)

Grilled Rack of lamb served with roasted potatoes and broccoli finished with creamy basil pesto.

Grilled Salmon \$29.95 (GF)

Grilled

Grilled salmon served with arugula, cucumber, red onions and cherry tomatoes tossed with lemon vinaigrette and a lemon wedge.

Beef Tenderloin \$42.95 (GF)

Beef tenderloin grilled to perfection served with mashed potatoes and spinach finishes with demi glaze reduction sauce.

Sirloin Steak \$33.95

Grilled 10oz sirloin steak served with mashed potatoes and spinach finished with demi glaze reduction sauce.

Sides

**Sautéed Spinach \$9, Broccoli \$9, Asparagus \$9, Roasted potatoes \$9,
Baby carrots \$9, Mashed Potatoes \$9,
Spaghetti Aglio Olio \$12**

(GF) These items already are or can be made gluten free. Please ask your server for detail

The Commonwealth of Massachusetts suggests that raw or undercooked meats or seafood may increase your risk of food borne illnesses, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy. A suggested 20% gratuity will be added to parties of six or more.