



APPETIZERS

♥ PANCETTA CANDITA (AKA CANDIED BACON) – \$16

Thick hand-cut bacon rubbed with datil spice, smothered in maple candy glaze and served with grilled pineapple and a trio of dipping sauces: garlic herb buttermilk, citrus datil honey and agrodulce
LIMITED AVAILABILITY!

FRESH CLAMS – \$14

Simmered in a lemon garlic broth and served with homemade bread

ARTICHOKE AL FORNO – \$13

Creamy artichoke alfredo dip served with toasted fresh baked bread

FRIED CALAMARI – \$13

Breaded to order, fried and served with marinara
Add Fried Cherry Peppers +\$2

FRIED MOZZARELLA – \$9

Served with marinara

MOZZARELLA CAPRESE – \$10

Fresh mozzarella, basil and tomatoes drizzled with oil and balsamic glaze
Sub Burrata +\$2

GARLIC BREAD – \$5

ADD: Marinara +\$1 ~ Mozzarella +\$2 ~
~ Roasted Heirloom Bruschetta +\$2 ~

EGGPLANT ROLLATINI – \$14

Leaves of eggplant, battered, fried, rolled and filled with seasoned ricotta. Topped with marinara and mozzarella
NO MICROWAVE HERE! PLEASE ALLOW EXTRA TIME

♥ ANTIPASTO – \$20

Our version of Italian charcuterie! Chef Joseph Randle's hand selected assortment of seasonal meats, cheeses, fruits, veggies and homemade jellies served with toast points

SOUPS & SALADS

ADD TO YOUR SALAD: Chicken or Shrimp +\$7 ~ Fresh Catch, Fresh Sea Scallops or Maine Lobster Tail +MKT
DRESSINGS: Creamy Italian, Balsamic, Garlic Herb Ranch or Oil & Vinegar

HOUSE

Spring mix, cucumbers, tomatoes, red cabbage, carrots and castelvetro olives
Small: \$4 / Large: \$8

CAESAR

Romaine tossed in homemade caesar dressing. Topped with croutons and parmesan
Small: \$6 / Large: \$10

MEDITERRANEAN

Artichoke hearts, mozzarella, olives, sundried tomato and roasted peppers
Small: \$8 / Large: \$13

♥ SOUP – CUP: \$5 / BOWL: \$8

Soup of the Day or Chef Mike Walsh's Award Winning Creamy Celery Datil Soup (SPICY!)

ENTRÉES

ADD: House Salad +\$2 ~ Caesar Salad +\$3 ~ Cup of Soup +\$3 ~ Mediterranean Salad +\$5

BUILD YOUR OWN PASTA ... \$14

PASTA

Angel Hair
Fettuccine
Penne
Spaghetti
Cheese Tortellini +\$2
Gluten Free Fettuccine +\$2
Cheese Ravioli +\$3
Zucchini Noodles +\$4

SAUCE

Marinara Sauce
Tomato Sauce
Garlic & Oil
Alfredo +\$2
Tomato Cream +\$2
Basil Cream +\$3
Meat Sauce +\$4
Wodka Vodka Sauce +\$4

TOPPINGS

Meatballs +\$5
Sausage Links +\$5
Chicken +\$7
Shrimp +\$7
Veal +9
Scallops MKT
Maine Lobster Tail MKT
Fresh Catch MKT

SEAFOOD

—▪ ADD: Shrimp +\$8 - Fresh Catch, Fresh Sea Scallops, and/or Maine Lobster Tail +MKT ▪—

FETTUCINE VONGOLE – \$24

Fresh clams simmered in a Carpano Vermouth butter sauce, toasted garlic and herbs

♥ LOBSTER PROVENCIALE – \$30

Maine lobster tail, mushrooms and tomatoes, served over angel hair tossed in a light cream sauce

LEMON ARTICHOKE SCALLOPS – \$36

Fresh seared scallops served over an angel hair topped with lemon cream and artichoke sauce

FRESH CATCH – MKT

Ask your server about our daily chef's preparation. LIMITED AVAILABILITY

♥ = Local Favorite ~ 20% gratuity added to tables of 5 or more ~ Split plate charge +\$5

ENTRÉES

ADD: House Salad +\$2 ~ Caesar Salad +\$3 ~ Cup of Soup +\$3 ~ Mediterranean Salad +\$5

BAKED ITALIAN CLASSICS

—• NO MICROWAVE HERE! Please allow extra time for these items •—

PARMIGIANA Breaded and baked in our classic marinara, topped with mozzarella. Served with your choice of pasta (angel hair, fettuccine, penne, spaghetti). Upgrade to Zoodles or Vegetable of the Day +\$3

Eggplant or Chicken ... \$21 / Veal ... \$24

BAKED ZITI Penne mixed with ricotta, tomato sauce and topped with mozzarella – \$18

♥ **LASAGNA** Homemade pasta, seasoned ground beef, ricotta and mozzarella baked in our tomato sauce – \$20

MANICOTTI Homemade pasta tubes filled with ricotta, baked in tomato sauce and topped with mozzarella – \$16

\$5
Add Meatballs,
Meat Sauce,
or Sausage Links

ITALIAN TRIO – \$26

Lasagna, Fettuccine Alfredo and Eggplant Parmigiana

CHANGE IT UP! Chicken Parmigiana instead of Eggplant +\$3 ~ Veal Parmigiana +\$5

ADD TO ALFREDO: Chicken or Shrimp +\$7 ~ Veal +\$9 ~ Scallops or Maine Lobster Tail MKT

CHEF SPECIALTIES

♥ **USDA RIBEYE PRIME*** – MKT

Ask your server about our daily chef's preparation

MAKE IT SURF & TURF! Add Shrimp +\$7, Fresh Catch, Fresh Sea Scallops or a Maine Lobster Tail +MKT

FRANCESE

Egg-battered and simmered in a lemon, butter white wine sauce.

Served with your choice of pasta (angel hair, fettuccine, penne, spaghetti).

Upgrade to Zoodles or Vegetable of the Day +\$3

Chicken or Shrimp ... \$22 / Veal ... \$25

MARSALA

Lightly dredged in flour and simmered in a Lombardo Marsala wine mushroom sauce.

Served with your choice of pasta (angel hair, fettuccine, penne, spaghetti).

Upgrade to Zoodles or Vegetable of the Day +\$3

Chicken or Shrimp ... \$23 / Veal ... \$26

CHILDREN'S MENU

—• 10 years old and under •—

LASAGNA – \$10

RAVIOLI – \$9

MANICOTTI – \$9

CHICKEN PARMIGIANA – \$10

CHEESE PIZZA – \$10

PENNE AND MEATBALL – \$10

Add Pepperoni +\$1

SIDES & EXTRAS

DIPPING SAUCES

Perfect for our homemade bread or pizza crust!

~ Citrus Datil Honey +\$2 ~ Agrodulce +\$1.5 ~ Balsamic Glaze +\$2 ~ Marinara +\$3 ~
~ Tomato +\$3 ~ Alfredo +\$4 ~ Roasted Heirloom Bruschetta +\$3 ~ Garlic Herb Butter +\$2 ~

♥ **HOMEMADE MEATBALLS (2) OR SAUSAGE LINKS (2)** – \$7

Try One of Each!

SAUTÉED SHRIMP – \$7

CHICKEN BREAST – \$7

MAINE LOBSTER TAIL – MKT

Fried or Grilled

FRESH SEA SCALLOPS – MKT

VEGETABLE OF THE DAY – \$6

FRESH CATCH – MKT

SEASONED WHIPPED RICOTTA – \$3

FRESH MOZZARELLA – \$3

PASTA WITH MARINARA – \$8

Angel Hair, Fettuccine, Penne or Spaghetti

SUB: Alfredo +\$2 or Meat Sauce +\$3

*The Department of Public Health advises that consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork poultry or shellfish, may result in an increased risk of foodborne illness. Individuals with certain underlying health conditions may be at higher risk and should consult their physician or public health official for further information