



lunch menu

antipasti

BREAD WITH GARLIC OIL

1/4 LOAF \$2.00 | 1/2 LOAF \$4.00
FULL LOAF \$6.00

POLENTA AL FORNO

POLENTA WITH A SUN-DRIED TOMATO & MUSHROOM CREAM SAUCE \$8.50

BRUSCHETTA WITH PARMESAN \$4.75

...ADD MELTED MOZZARELLA \$1.25
...ADD PESTO AND TOMATOES \$3.00

PULLED PORK BRUSCHETTA

HOUSE BBQ SAUCE, GORGONZOLA, MOZZARELLA, PARMESAN \$8.00

MINISTRONE \$5.25

CHICKEN CORN CHOWDER \$5.25

insalate

MISTA

ASSORTED GREENS, GRAPE TOMATOES & KALAMATA OLIVES WITH A CHOICE OF BALSAMIC VINAIGRETTE, HERB VINAIGRETTE, CREAMY ITALIAN, BLUE CHEESE DRESSING \$6.00
...DOUBLE MISTA \$9.00

KALE SALAD

MARINATED KALE, DRIED CHERRIES, CELERY, SUNFLOWER SEEDS, LOCAL GOAT CHEESE, HERB VINAIGRETTE
SMALL \$8.00 | LARGE \$13.00

CESARE

ROMAINE LETTUCE, OVEN ROASTED CROUTONS, CLASSIC CESARE DRESSING
SMALL \$6.00 | LARGE \$9.25

APPLE SALAD

MIXED GREENS, APPLES, DRIED CRANBERRIES, CANDIED HAZELNUTS, BAYLEY HAZEN BLUE CHEESE, CIDER VINAIGRETTE \$13.00

SPINACH SALAD

SPINACH, PANCETTA, MUSHROOMS, ROASTED RED PEPPERS, PINE NUTS, VT GOAT CHEESE, MUSTARD VINAIGRETTE \$13.00

— salad additions —

GRILLED OR FRIED CHICKEN \$4.50
GRILLED SHRIMP \$6.75 | GRILLED SALMON \$7.75

— pasta —

GLUTEN FREE PENNE AVAILABLE

CAPELLINI DI VERDURE

ANGEL HAIR PASTA WITH SPINACH, ARTICHOKES, SUN-DRIED TOMATOES, KALAMATA OLIVES, TOMATOES & GOAT CHEESE IN A WHITE WINE BASIL SAUCE \$10.50

PENNE PUGLIESE

MUSHROOMS, SPINACH, KALAMATA OLIVES, ROASTED EGGPLANT, SUN-DRIED TOMATOES, RED WINE & GARLIC REDUCTION WITH PENNE \$10.50

LOCAL "PT FARM" BOLOGNESE

TRADITIONAL MEAT SAUCE WITH RED WINE & PENNE TOPPED WITH PARMESAN & PARSLEY \$11.25
...PENNE MARINARA \$9.25

FETTUCCINE AL POLLO

SMOKED CHICKEN BREAST, BROCCOLI, MUSHROOMS & SUN-DRIED TOMATOES IN A LIGHT CREAM SAUCE \$12.00

MEDITERRANEAN CHICKEN

SAUTÉED CHICKEN, SUN-DRIED TOMATO PESTO, KALE, RED ONIONS, SHERRY BUTTER SAUCE, FETA, ALMONDS, PENNE \$12.00

— & more pasta —

CAPELLINI DEL MARE

SEARED SHRIMP, TOMATOES, ROASTED GARLIC, FRESH BASIL, LIGHT WHITE WINE TOMATO SAUCE, ANGEL HAIR \$13.00 ...WITHOUT SHRIMP \$10.50

CRAB RAVIOLI WITH SHRIMP

SHRIMP, CRAB RAVIOLI, SPINACH, VODKA TOMATO CREAM SAUCE \$12.75

PESTO SALMON

SEARED SALMON, TOMATOES, SPINACH, ARTICHOKE HEARTS, WHITE WINE PESTO SAUCE, LINGUINE \$13.75

TUSCAN COD

COD, OLIVES, CAPERS, TOMATOES, VODKA TOMATO CREAM SAUCE, BASIL, LINGUINE \$13.75

FETTUCCINE ALFREDO DEL MARE

SHRIMP & COD IN A LIGHT CREAM SAUCE WITH PARMESAN CHEESE \$13.75
...FETTUCCINE ALFREDO \$10.25

WOOD ROASTED SALMON

WOOD ROASTED SALMON, BALSAMIC DRIZZLE, VEGETABLE OF THE DAY \$13.25

le pizze

“VERMONT GLUTEN FREE” CRUST \$3.25

MARGHERITA

TOMATO SAUCE, MOZZARELLA & BASIL \$9.50

SICILIANA

PEPPERONI & SAUSAGE WITH TOMATO SAUCE, MOZZARELLA & FRESH THYME \$10.50

FLORENTINE

SPINACH, ROASTED GARLIC, FRESH BASIL, PINE NUTS, TOMATO SAUCE, MOZZARELLA AND PARMESAN \$9.50

VENEZIA

ROASTED RED PEPPERS, MUSHROOMS, RED ONIONS, MARINARA, MOZZARELLA, PARMESAN, AND FRESH THYME \$9.50

BBQ PORK

PULLED PORK, HOUSE BBQ SAUCE, RED ONIONS, GORGONZOLA, MOZZARELLA, PARMESAN \$10.50

baked in our wood burning oven

MELANZANE ALLA PARMIGIANA

BREADED EGGPLANT WITH MARINARA, PARMESAN, MOZZARELLA OVER PENNE \$10.75

POLLO ALLA PARMIGIANA

SEASONED BREAST OF CHICKEN WITH MARINARA SAUCE, MOZZARELLA & PARMESAN SERVED WITH PENNE MARINARA \$11.00

MAC & CHEESE

BAKED PENNE WITH A SMOKED GOUDA & FONTINA CHEESE SAUCE \$10.25
...ADD BROCCOLI & HOUSE SAUSAGE \$10.75
...ADD PULLED PORK \$10.75

BAKED SAUSAGE

BAKED PENNE WITH ITALIAN SAUSAGE, SPICY MARINARA, RED WINE, RED PEPPERS, RED ONIONS, MUSHROOMS & MOZZARELLA \$10.75

RAVIOLI DI SPINACI

SPINACH RAVIOLI BAKED IN A GARLIC & MUSHROOM CREAM SAUCE WITH SPINACH TOPPED WITH MOZZARELLA & PARMESAN \$11.00

FORNO

HOUSE SMOKED CHICKEN SAUSAGE, MUSHROOMS, RED ONIONS, SHERRY BRODO WITH FRESH SAGE, GORGONZOLA, MOZZARELLA, PARMESAN, PENNE \$10.75

— bambini —

CHILDREN 12 & UNDER

CHEESE PIZZA \$4.99 | PEPPERONI PIZZA \$5.99
PENNE WITH BOLOGNESE \$5.99
MAC & CHEESE \$5.99
PENNE WITH MARINARA \$4.99

— dolci —

JIMBO'S TIRAMISU

LADY FINGERS SOAKED IN ESPRESSO, LAYERED WITH MASCARPONE CHEESE & TOPPED WITH SHAVED CHOCOLATE \$7.00

DOUBLE CHOCOLATE GANACHE CAKE

CHOCOLATE FUDGE CAKE WITH TWO LAYERS OF CHOCOLATE GANACHE \$7.50

BIRCHGROVE BAKING CHEESECAKE

LOCALLY MADE NEW YORK STYLE \$6.50
...WITH STRAWBERRIES \$7.00

LEMON ITALIAN CREAM CAKE

MOIST WHITE CAKE, WITH A LAYER OF LEMON CREAM FILLING \$7.50

now offering bulk

8OZ DRESSINGS \$5.00

BALSAMIC VINAIGRETTE
CREAMY ITALIAN
BLUE CHEESE
HERB VINAIGRETTE
CESARE

16OZ SAUCES

MARINARA \$6.00
THREE CHEESE SAUCE \$9.00
BOLOGNESE \$12.00

INTERESTED IN

a gift card?

ASK YOUR SERVER OR
GIVE US A CALL TO ORDER ONE!



chef

JEFF BUTTERFIELD

sous chefs

CONNOR BLOUIN