

antipasti

BREAD WITH GARLIC OIL

QUARTER LOAF \$2.00...SERVES 1 -3 PEOPLE

HALF LOAF \$4.00...SERVES 3 - 6 PEOPLE

FULL LOAF \$6.00...SERVES 6 - 10 PEOPLE

BRUSCHETTA

TOASTED ITALIAN BREAD WITH OLIVE OIL,
ROASTED GARLIC AND PARMESAN \$5.25

...ADD MELTED MOZZARELLA \$1.25

...ADD PESTO AND TOMATOES \$3.25

...ADD BBQ PULLED PORK WITH RED ONIONS
& GORGONZOLA \$3.25

MUSSELS GAUZETTO

STEAMED MUSSELS, WHITE WINE GARLIC
TOMATO BROTH \$10.75

SHRIMP COCKTAIL (PER 1/4 POUND)

POACHED SHRIMP, LEMON, COCKTAIL SAUCE \$8.00

POLENTA AL FORNO

POLENTA WITH A SUN-DRIED TOMATO AND
MUSHROOM CREAM SAUCE \$9.50

FRIED OYSTERS

BLUE CORN CRUSTED FRIED OYSTERS,
SPINACH, RED PEPPERS, LEMON AIOLI \$12.00

ZUPPA

MINISTRONE OR CHICKEN CORN CHOWDER \$6.00

CALAMARI FRITTI

TENDER DEEP FRIED SQUID WITH A SPICY
MARINARA SAUCE \$11.50

insalate

MISTA

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

CESARE

ROMAINE LETTUCE, OVEN ROASTED CROUTONS, CLASSIC
CESARE DRESSING \$6.00 ...DOUBLE CESARE \$9.50

RUSTICA

BABY SPINACH, SALAMI, FRESH MOZZARELLA, TOMATOES,
ROASTED RED PEPPERS, CUCUMBERS, KALAMATA
OLIVES, BANANA PEPPERS, GRILLED BREAD,
RED WINE VINAIGRETTE \$13.00

CAPRESE

FRESH MOZZARELLA, BASIL, HEIRLOOM TOMATOES,
CUCUMBERS, BALSAMIC REDUCTION \$9.75

SHRIMP & LOCAL BEETS

CHILLED LEMON HERB SHRIMP, LOCAL BEETS, FETA,
ORANGES, MIXED GREENS, PISTACHIOS, CITRUS MINT
VINAIGRETTE \$14.00

APPLE SALAD

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

ANTIPASTO

ASPARAGUS, ROASTED RED PEPPERS, HARD BOILED EGG,
PORTOBELLO MUSHROOMS, OLIVES, WHITE BEAN PUREE,
CROSTINIS, CAMBOZOLA, FRESH MOZZARELLA, TOMATOES,
PICKLED VEGETABLES \$13.00 ...WITH MEAT \$14.00

— *salad additions* —

GRILLED OR FRIED CHICKEN \$4.50 | GRILLED OR LEMON POACHED SHRIMP \$6.75 | GRILLED SALMON \$7.95

— *bambini* —

CHILDREN 12 & UNDER

CHEESE PIZZA \$4.99 | PEPPERONI PIZZA \$5.99 | PENNE WITH BOLOGNESE \$5.99

PENNE WITH MARINARA \$4.99 | MAC & CHEESE \$5.99

chef JEFF BUTTERFIELD

sous chef CONNOR BLOUIN

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF
FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

pasta

----- GLUTEN FREE PENNE AVAILABLE -----

- CAPELLINI DI VERDURE -

ANGEL HAIR PASTA WITH SPINACH, ARTICHOKE, SUN-DRIED TOMATOES, KALAMATA OLIVES,
TOMATOES AND GOAT CHEESE IN A WHITE WINE BASIL SAUCE \$15.00

- ANGELO -

ANGEL HAIR PASTA, FRESH TOMATOES, BASIL AND GARLIC IN A SWEET VERMOUTH TOMATO SAUCE \$15.00

- PENNE PUGLIESE -

MUSHROOMS, SPINACH, KALAMATA OLIVES, ROASTED EGGPLANT,
SUN-DRIED TOMATOES, RED WINE AND GARLIC REDUCTION WITH PENNE \$15.00

- LOCAL "PT FARM" BOLOGNESE -

PENNE TOPPED WITH TRADITIONAL RED WINE MEAT SAUCE, PARMESAN AND PARSLEY \$17.25 ...**PENNE MARINARA** \$11.25

- FETTUCCINE AL POLLO -

SMOKED CHICKEN BREAST, BROCCOLI, MUSHROOMS AND SUN-DRIED TOMATOES IN A LIGHT CREAM SAUCE \$15.75

- MEDITERRANEAN CHICKEN -

SAUTÉED CHICKEN, SUN-DRIED TOMATO PESTO, KALE, RED ONIONS, SHERRY BUTTER SAUCE, FETA, ALMONDS, PENNE \$15.75

- TUSCAN COD -

COD, OLIVES, CAPERS, TOMATOES, VODKA TOMATO CREAM SAUCE, BASIL, LINGUINE \$17.75

- PESTO SALMON -

SEARED SALMON, TOMATOES, SPINACH, ARTICHOKE HEARTS, WHITE WINE PESTO SAUCE, LINGUINE \$17.75

- CAP DEL MARE -

ANGEL HAIR PASTA, SHRIMP, FRESH TOMATOES, BASIL AND GARLIC IN A SWEET VERMOUTH TOMATO SAUCE \$17.75

- FETTUCCINE ALFREDO DEL MARE -

SHRIMP AND COD IN A LIGHT CREAM SAUCE WITH PARMESAN CHEESE \$17.75 ...**FETTUCCINE ALFREDO** \$14.25

- LINGUINE AL PESCATORE -

COD, MUSSELS AND SHRIMP IN A WHITE WINE TOMATO SAUCE, BASIL \$17.75

- CRAB RAVIOLI WITH SHRIMP -

SHRIMP, CRAB RAVIOLI, SPINACH, VODKA TOMATO CREAM SAUCE \$17.75

baked in our wood burning oven

MAC & CHEESE

BAKED PENNE WITH A SMOKED GOUDA
AND FONTINA CHEESE SAUCE \$13.25

RAVIOLI DI SPINACI

SPINACH RAVIOLI BAKED IN A GARLIC AND
MUSHROOM CREAM SAUCE WITH SPINACH TOPPED
WITH MOZZARELLA AND PARMESAN \$13.75

PULLED PORK MAC & CHEESE

BAKED PENNE WITH A SMOKED GOUDA AND FONTINA
CHEESE SAUCE WITH PULLED PORK \$14.25

BAKED SAUSAGE

BAKED PENNE WITH ITALIAN SAUSAGE, SPICY MARINARA,
RED WINE, RED PEPPERS, MUSHROOMS, RED ONIONS
AND MOZZARELLA \$15.75

WE CANNOT ACCOMMODATE SEPARATE CHECKS FOR PARTIES OF SIX OR MORE

specialita

SERVED WITH A MISTA SALAD

- MELANZANE ALLA PARMIGIANA -

BREADED EGGPLANT CUTLETS LAYERED WITH MARINARA, MOZZARELLA, AND PARMESAN SERVED WITH PENNE MARINARA \$16.75

- POLLO ALLA PARMIGIANA -

SEASONED CHICKEN BREAST WITH MARINARA SAUCE, MOZZARELLA AND PARMESAN SERVED WITH PENNE MARINARA \$18.75

- POLLO AL MARSALA -

SAUTÉED SLICES OF CHICKEN IN A MUSHROOM AND MARSALA WINE SAUCE SERVED WITH RISOTTO \$19.25

- POLLO AL PICCATA -

SAUTÉED CHICKEN BREAST, LEMON SAGE BUTTER SAUCE, ARTICHOKE, AND SPINACH
SERVED WITH GARLIC MASHED POTATOES \$19.25

- SALMONE ALLA GRIGLIA -

GRILLED SALMON SERVED WITH GARLIC MASHED POTATOES AND A FRESH VEGETABLE \$21.25

- SALMONE CUCINA -

WOOD ROASTED SALMON WITH ARTICHOKE, RED PEPPERS, LEMON AND CAPERS
IN A WHITE WINE SAUCE SERVED WITH RISOTTO \$21.25

- GREEK COD -

HERB CRUSTED COD, ARTICHOKE, KALAMATA OLIVES, RED ONIONS, ROASTED RED PEPPERS,
WHITE WINE BASIL SAUCE, LINGUINE \$21.00

- VITELLO ALLA PARMIGIANA -

SEASONED SLICES OF VEAL BAKED WITH MARINARA SAUCE AND MOZZARELLA SERVED WITH PENNE MARINARA \$21.25

- VITELLO ALLA MARSALA -

SAUTÉED SLICES OF VEAL IN A MUSHROOM AND MARSALA WINE SAUCE SERVED WITH RISOTTO \$21.75

- BISTECCA ALLA GRIGLIA -

GRILLED HANGER STEAK WITH A RED WINE BALSAMIC SAUCE SERVED WITH GARLIC MASHED POTATOES \$27.00

sides

GARLIC MASHED POTATOES \$5.00 | RISOTTO \$5.00 | SAUTÉED SPINACH \$6.00 | VEGETABLE OF THE DAY \$6.00

le pizze

"VERMONT GLUTEN FREE" CRUST AVAILABLE \$3.25

MARGHERITA

TOMATO SAUCE, MOZZARELLA AND FRESH BASIL \$10.50

FLORENTINE

SPINACH, ROASTED GARLIC, FRESH BASIL, PINE NUTS,
TOMATO SAUCE, MOZZARELLA, PARMESAN \$10.50

VENEZIA

ROASTED RED PEPPERS, MUSHROOMS, RED ONIONS,
MARINARA, MOZZARELLA, PARMESAN, FRESH THYME \$10.50

AL FRESCO

WHITE PIZZA WITH SLICED TOMATOES, FRESH BASIL,
ARTICHOKE HEARTS, OLIVE OIL, ROASTED GARLIC,
MOZZARELLA \$10.50

QUATTRO FORMAGGI RICOLA

FOUR CHEESE WHITE PIZZA WITH MOZZARELLA,
PARMESAN, FONTINA, GORGONZOLA, ARUGULA \$10.50

SICILIANA

PEPPERONI AND SAUSAGE WITH TOMATO SAUCE,
MOZZARELLA, FRESH THYME \$11.50