

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
GLUTEN FREE BREAD AVAILABLE \$3.00

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 \$13.75

SHRIMP COCKTAIL (PER 1/4 POUND)

POACHED SHRIMP, LEMON, COCKTAIL SAUCE \$9.00

POLENTA AL FORNO

POLENTA WITH A SUN-DRIED TOMATO AND
MUSHROOM CREAM SAUCE \$10.50

ARANCINI

FRIED RISOTTO, SPINACH, ARTICHOKE,
MOZZARELLA, PARMESAN, MARINARA \$9.00

ZUPPA

MINISTRONE OR CHEF'S CHOICE OF SOUP \$6.00

CALAMARI FRITTI

TENDER DEEP FRIED SQUID WITH A SPICY MARINARA
SAUCE (MARKET PRICE WHEN AVAILABLE)

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 ...**LARGE MISTA** \$9.00

CESARE

ROMAINE LETTUCE, OVEN ROASTED CROUTONS, CLASSIC
CESARE DRESSING \$7.00 ...**LARGE CESARE** \$12.00

RUSTICA

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

HARVEST

ROMAINE LETTUCE, BUTTERNUT SQUASH, PANCETTA, QUINOA,
BRUSSELS SPROUTS, PESTO VINAIGRETTE, PARMESAN \$13.00

LOCAL BEET

LOCAL BEETS, FETA, ORANGES, MIXED GREENS, PISTACHIOS,
CITRUS MINT VINAIGRETTE \$13.00

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 \$14.75 ...**WITH MEAT** \$15.75

— *salad additions* —

GRILLED OR FRIED CHICKEN \$5.75 | GRILLED OR LEMON POACHED SHRIMP \$6.75 | GRILLED SALMON \$8.00

— *bambini* —

CHILDREN 12 & UNDER

CHEESE PIZZA \$5.75 | PEPPERONI PIZZA \$6.75 | PENNE WITH BOLOGNESE \$7.75
PENNE WITH MARINARA \$5.50 | MAC & CHEESE \$7.75

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, ARTICHOKES, SUN-DRIED TOMATOES, KALAMATA OLIVES,
TOMATOES AND GOAT CHEESE IN A WHITE WINE BASIL SAUCE \$17.50

- ANGELO -

ANGEL HAIR PASTA, FRESH TOMATOES, BASIL AND GARLIC IN A SWEET VERMOUTH TOMATO SAUCE \$17.50

- PENNE PUGLIESE -

MUSHROOMS, SPINACH, KALAMATA OLIVES, ROASTED EGGPLANT,
SUN-DRIED TOMATOES, RED WINE AND GARLIC REDUCTION WITH PENNE \$17.50

- LOCAL "PT FARM" BOLOGNESE -

PENNE TOPPED WITH TRADITIONAL RED WINE MEAT SAUCE, PARMESAN AND PARSLEY \$19.25 ...**PENNE MARINARA** \$11.50

- FETTUCCINE AL POLLO -

SMOKED CHICKEN BREAST, BROCCOLI, MUSHROOMS AND SUN-DRIED TOMATOES IN A LIGHT CREAM SAUCE \$18.25

- MUSSELS AL DIABLO -

MUSSELS, CAPERS, SUN-DRIED TOMATO PESTO, SPICY WHITE WINE CREAM SAUCE, LINGUINE \$18.50

- PESTO SALMON -

SEARED SALMON, TOMATOES, SPINACH, ARTICHOKE HEARTS, WHITE WINE PESTO SAUCE, LINGUINE \$20.00

- CAP DEL MARE -

ANGEL HAIR PASTA, SHRIMP, FRESH TOMATOES, BASIL AND GARLIC IN A SWEET VERMOUTH TOMATO SAUCE \$19.00

- FETTUCCINE ALFREDO DEL MARE -

SHRIMP AND SCALLOPS IN A LIGHT CREAM SAUCE WITH PARMESAN CHEESE \$22.00 ...**FETTUCCINE ALFREDO** \$15.75

- LINGUINE AL PESCATORE -

SCALLOPS, MUSSELS AND SHRIMP IN A WHITE WINE TOMATO SAUCE, BASIL \$21.00

- LOBSTER RAVIOLI WITH SHRIMP -

SHRIMP, LOBSTER RAVIOLI, SPINACH, VODKA TOMATO CREAM SAUCE \$19.75

baked in our wood burning oven

MAC & CHEESE

BAKED PENNE WITH A SMOKED GOUDA
AND FONTINA CHEESE SAUCE \$17.00

RAVIOLI DI SPINACI

SPINACH RAVIOLI BAKED IN A GARLIC AND
MUSHROOM CREAM SAUCE WITH SPINACH TOPPED
WITH MOZZARELLA AND PARMESAN \$16.75

PULLED PORK MAC & CHEESE

BAKED PENNE WITH A SMOKED GOUDA AND FONTINA
CHEESE SAUCE WITH PULLED PORK \$17.75

BAKED SAUSAGE

BAKED PENNE WITH ITALIAN SAUSAGE, SPICY MARINARA,
RED WINE, RED PEPPERS, MUSHROOMS, RED ONIONS
AND MOZZARELLA \$17.75

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 \$19.75

- POLLO ALLA PARMIGIANA -

SEASONED CHICKEN BREAST WITH MARINARA SAUCE, MOZZARELLA AND PARMESAN SERVED WITH PENNE MARINARA \$22.25

- POLLO AL MARSALA -

SAUTÉED SLICES OF CHICKEN IN A MUSHROOM AND MARSALA WINE SAUCE SERVED WITH RISOTTO \$22.75

- POLLO AL PICCATA -

SAUTÉED CHICKEN BREAST, LEMON SAGE BUTTER SAUCE, ARTICHOKES, SPINACH SERVED WITH GARLIC MASHED POTATOES \$22.75

- MEDITERRANEAN CHICKEN -

SAUTÉED CHICKEN, SUN-DRIED TOMATO PESTO, KALE, RED ONIONS, SHERRY BUTTER SAUCE, FETA, ALMONDS, PENNE \$22.50

- SALMONE ALLA GRIGLIA -

GRILLED SALMON SERVED WITH GARLIC MASHED POTATOES AND A FRESH VEGETABLE \$24.25

- SALMONE CUCINA -

WOOD ROASTED SALMON WITH ARTICHOKES, RED PEPPERS, LEMON AND CAPERS
IN A WHITE WINE SAUCE SERVED WITH RISOTTO \$24.25

- SCAMPI E CAPE SANTE -

BREADED SHRIMP AND SCALLOPS BAKED IN OUR WOOD BURNING OVEN WITH A LEMON BUTTER AND GARLIC SAUCE
SERVED WITH LINGUINE \$25.00

- VITELLO ALLA PARMIGIANA -

SEASONED SLICES OF VEAL BAKED WITH MARINARA SAUCE AND MOZZARELLA SERVED WITH PENNE MARINARA \$23.75

- VITELLO ALLA MARSALA -

SAUTÉED SLICES OF VEAL IN A MUSHROOM AND MARSALA WINE SAUCE SERVED WITH RISOTTO \$23.75

- BISTECCA ALLA GRIGLIA -

GRILLED HANGER STEAK WITH A RED WINE BALSAMIC SAUCE SERVED WITH GARLIC MASHED POTATOES \$29.00

sides

GARLIC MASHED POTATOES \$6.00 | RISOTTO \$6.00 | SAUTÉED SPINACH \$7.00 | VEGETABLE OF THE DAY \$7.00

le pizze

"VERMONT GLUTEN FREE" CRUST AVAILABLE \$3.25

MARGHERITA

TOMATO SAUCE, MOZZARELLA AND FRESH BASIL \$13.75

FLORENTINE

SPINACH, ROASTED GARLIC, FRESH BASIL, PINE NUTS,
TOMATO SAUCE, MOZZARELLA, PARMESAN \$14.00

VENEZIA

ROASTED RED PEPPERS, MUSHROOMS, RED ONIONS,
MARINARA, MOZZARELLA, PARMESAN, FRESH THYME \$14.00

AL FRESCO

WHITE PIZZA WITH SLICED TOMATOES, FRESH BASIL,
ARTICHOKE HEARTS, OLIVE OIL, ROASTED GARLIC,
MOZZARELLA \$14.00

QUATTRO FORMAGGI RICOLA

FOUR CHEESE WHITE PIZZA WITH MOZZARELLA,
PARMESAN, FONTINA, GORGONZOLA, ARUGULA \$13.00

SICILIANA

PEPPERONI AND SAUSAGE WITH TOMATO SAUCE,
MOZZARELLA, FRESH THYME \$14.50