

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 \$1.75
...ADD PESTO AND TOMATOES \$3.75
...ADD BBQ PULLED PORK WITH RED ONIONS
& GORGONZOLA \$3.75

MUSSELS GAUZETTO

STEAMED MUSSELS, WHITE WINE GARLIC
TOMATO BROTH \$13.00

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 \$10.75

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 \$8.00 ...**LARGE CESARE** \$12.50

RUSTICA

BABY SPINACH, SALAMI, FRESH MOZZARELLA, TOMATOES,
ROASTED RED PEPPERS, CUCUMBERS, KALAMATA
OLIVES, BANANA PEPPERS, GRILLED BREAD,
RED WINE VINAIGRETTE \$13.50

CAPRESE

SLICED TOMATOES, MOZZARELLA, FRESH BASIL, MIXED GREENS,
BASIL VINAIGRETTE, OLIVE OIL, BALSAMIC REDUCTION \$13.50

APPLE SALAD

APPLES, DRIED CRANBERRIES, SPICED HAZELNUTS,
BAYLEY HAZEN BLUE CHEESE, MIXED GREENS,
CIDER VINAIGRETTE \$13.50

GREEK

MIXED GREENS, MARINATED ARTICHOKE HEARTS AND CHICK PEAS,
RED ONIONS, MIXED OLIVES, CUCUMBERS, FETA,
GREEK VINAIGRETTE \$13.50

— *salad additions* —

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

— *trattoria fare* —

ANTIPASTO

ASPARAGUS, ROASTED RED PEPPERS, HARD BOILED EGG, PORTOBELLO MUSHROOMS, OLIVES, WHITE BEAN PUREE,
CROSTINIS, CAMBOZOLA, FRESH MOZZARELLA, TOMATOES, PICKLED VEGETABLES \$14.00 ...**WITH MEAT** \$15.00

WOOD ROASTED SALMON

WOOD ROASTED SALMON, BALSAMIC DRIZZLE, VEGETABLE OF THE DAY \$16.75

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, ARTICHOKE, SUN-DRIED TOMATOES, KALAMATA OLIVES, TOMATOES AND GOAT CHEESE IN A WHITE WINE BASIL SAUCE \$15.75

ANGELO

ANGEL HAIR PASTA, FRESH TOMATOES, BASIL AND GARLIC IN A SWEET VERMOUTH TOMATO SAUCE \$15.75

PENNE PUGLIESE

MUSHROOMS, SPINACH, KALAMATA OLIVES, ROASTED EGGPLANT, SUN-DRIED TOMATOES, RED WINE AND GARLIC REDUCTION WITH PENNE \$15.75

LOCAL BOLOGNESE

TRADITIONAL MEAT SAUCE WITH RED WINE AND PENNE TOPPED WITH PARMESAN AND PARSLEY \$16.25

...PENNE MARINARA \$12.25

FETTUCCINE AL POLLO

SMOKED CHICKEN BREAST, BROCCOLI, MUSHROOMS AND SUN-DRIED TOMATOES IN A LIGHT CREAM SAUCE \$16.25

MEDITERRANEAN CHICKEN

SAUTÉED CHICKEN, SUN-DRIED TOMATO PESTO, KALE, FETA, RED ONIONS, SHERRY BUTTER SAUCE, ALMONDS, PENNE \$16.25

LOBSTER RAVIOLI WITH SHRIMP

SHRIMP, LOBSTER RAVIOLI, SPINACH, VODKA TOMATO CREAM SAUCE \$16.50

CAPELLINI DEL MARE

ANGEL HAIR PASTA, SHRIMP, FRESH TOMATOES, BASIL AND GARLIC IN A SWEET VERMOUTH TOMATO SAUCE \$16.25

PESTO SALMON

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

FETTUCCINE ALFREDO DEL MARE

SHRIMP AND SCALLOPS IN A LIGHT CREAM SAUCE WITH PARMESAN CHEESE \$18.50

...FETTUCCINE ALFREDO \$13.25

LINGUINE AL PESCATORE

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

MUSSELS AL DIABLO

MUSSELS, CAPERS, SUN-DRIED TOMATO PESTO, SPICY WHITE WINE CREAM SAUCE, LINGUINE \$16.25

le pizze

“VERMONT GLUTEN FREE” CRUST AVAILABLE \$3.25

- MARGHERITA -

TOMATO SAUCE, MOZZARELLA AND FRESH BASIL \$13.25

- FLORENTINE -

SPINACH, ROASTED GARLIC, FRESH BASIL, PINE NUTS, TOMATO SAUCE, MOZZARELLA AND PARMESAN \$13.25

- VENEZIA -

ROASTED RED PEPPERS, MUSHROOMS, RED ONIONS, MARINARA, MOZZARELLA, PARMESAN, AND FRESH THYME \$13.25

- QUATTRO FORMAGGI RICOLA -

FOUR CHEESE WHITE PIZZA WITH MOZZARELLA, PARMESAN, FONTINA, GORGONZOLA, ARUGULA \$13.25

- AL FRESCO -

WHITE PIZZA WITH SLICED TOMATOES, FRESH BASIL, ARTICHOKE HEARTS, OLIVE OIL, ROASTED GARLIC AND MOZZARELLA \$13.25

- SICILIANA -

PEPPERONI AND SAUSAGE WITH TOMATO SAUCE, MOZZARELLA AND FRESH THYME \$13.25

baked in our wood burning oven

- MELANZANE ALLA PARMIGIANA -

BREADED EGGPLANT WITH MARINARA, MOZZARELLA AND PARMESAN CHEESE OVER PENNE \$16.25

- POLLO ALLA PARMIGIANA -

SEASONED CHICKEN BREAST WITH MARINARA, MOZZARELLA AND PARMESAN SERVED WITH PENNE MARINARA \$17.25

- MAC & CHEESE -

BAKED PENNE WITH A SMOKED GOUDA AND FONTINA CHEESE SAUCE \$16.25

- PULLED PORK MAC & CHEESE -

BAKED PENNE WITH A SMOKED GOUDA AND FONTINA CHEESE SAUCE WITH PULLED PORK \$17.25

- BAKED SAUSAGE -

BAKED PENNE WITH ITALIAN SAUSAGE, SPICY MARINARA, RED WINE, RED PEPPERS, MUSHROOMS,
RED ONIONS AND MOZZARELLA \$17.25

- RAVIOLI DI SPINACI -

SPINACH RAVIOLI BAKED IN A GARLIC AND MUSHROOM CREAM SAUCE WITH SPINACH
TOPPED WITH MOZZARELLA AND PARMESAN \$15.25

sandwiches

CAPRESE FLATBREAD

GRILLED FLATBREAD, TOMATOES, FRESH MOZZARELLA,
BASIL, MIXED GREENS, BALSAMIC REDUCTION, OLIVE OIL,
SERVED WITH FRENCH FRIES \$15.00
ADD PROSCUITTO.....\$3.00

MUSHROOM FLATBREAD

GRILLED FLATBREAD, PORTOBELLO MUSHROOMS,
PICKLED CARROTS, ARUGULA,
FRESH MINT, GOAT CHEESE, BASIL PESTO
SERVED WITH FRENCH FRIES \$15.00

SARDUCCI'S BURGER

6OZ LOCAL BEEF PATTY, CHEDDAR, HOUSEMADE PICKLES,
LETTUCE, TOMATO, ONION, TRUFFLE AIOLI, SERVED
WITH FRENCH FRIES \$16.00 (COOKED MEDIUM TO MEDIUM WELL)

FRIED CHICKEN CESARE WRAP

FRIED CHICKEN BREAST, ROMAINE, TOMATOES,
HOUSE CESARE DRESSING IN A GARLIC HERB WRAP
SERVED WITH FRENCH FRIES \$15.00

— bambini —

CHILDREN 12 & UNDER

CHEESE PIZZA \$5.75 | PEPPERONI PIZZA \$6.75 | PENNE WITH BOLOGNESE \$7.75

PENNE WITH MARINARA \$5.50 | MAC & CHEESE \$7.25

WE CANNOT ACCOMMODATE SEPARATE CHECKS FOR PARTIES OF SIX OR MORE