

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 \$1.75

...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 \$14.75

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 \$11.25

ARANCINI

FRIED RISOTTO, PEPPERONI, BANANA PEPPERS
FONTINA CHEESE, PARMESAN, MARINARA, PARSLEY \$9.75

ZUPPA

MINISTRONE OR CHEF'S CHOICE OF SOUP \$6.00

CALAMARI FRITTI

TENDER DEEP FRIED SQUID WITH A SPICY MARINARA
SAUCE MARKET PRICE

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 \$9.00 ...**LARGE CESARE** \$13.50

BEET SALAD

PICKLED BEETS, ORANGES, RADISH, PISTACHIO,
GOAT CHEESE, HONEY VINAIGRETTE,
MIXED GREENS, TOASTED BREAD CRUMBS \$13.50

GREEK SALAD

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

APPLE SALAD

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

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

executive chef JEFF BUTTERFIELD

chef CONNOR BLOUIN

sous chef TYLER ECCLESTON

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 -----

- PENNE ALLA VODKA ARRABBIATA -

PENNE PASTA, ROASTED GARLIC, SHALLOTS, PARMESAN AND BASIL, CRUSHED RED PEPPER, VODKA TOMATO CREAM SAUCE \$18.25

- CAPELLINI DI VERDURE -

ANGEL HAIR PASTA WITH SPINACH, ARTICHOKE, SUN-DRIED TOMATOES, KALAMATA OLIVES,
TOMATOES AND GOAT CHEESE IN A WHITE WINE BASIL SAUCE \$18.25

- ANGELO -

ANGEL HAIR PASTA, FRESH TOMATOES, BASIL AND GARLIC IN A SWEET VERMOUTH TOMATO SAUCE \$18.25

- PENNE PUGLIESE -

MUSHROOMS, SPINACH, KALAMATA OLIVES, ROASTED EGGPLANT,
SUN-DRIED TOMATOES, RED WINE AND GARLIC REDUCTION WITH PENNE \$18.25

- FAIRMONT FARMS BOLOGNESE -

PENNE TOPPED WITH TRADITIONAL RED WINE MEAT SAUCE, PARMESAN AND PARSLEY \$20.25 ...**PENNE MARINARA** \$12.25

- FETTUCCINE AL POLLO -

SMOKED CHICKEN BREAST, BROCCOLI, MUSHROOMS AND SUN-DRIED TOMATOES IN A LIGHT CREAM SAUCE \$19.75

- MUSSELS AL DIABLO -

MUSSELS, CAPERS, SUN-DRIED TOMATO PESTO, SPICY WHITE WINE CREAM SAUCE, LINGUINE \$19.75

- PESTO SALMON -

SEARED SALMON, TOMATOES, SPINACH, ARTICHOKE HEARTS, WHITE WINE PESTO SAUCE, LINGUINE \$22.75

- FETTUCCINE ALFREDO DEL MARE -

SHRIMP AND SCALLOPS IN A LIGHT CREAM SAUCE WITH PARMESAN CHEESE \$22.75 ...**FETTUCCINE ALFREDO** \$17.75

- LINGUINE AL PESCATORE -

SCALLOPS, MUSSELS AND SHRIMP IN A WHITE WINE TOMATO SAUCE, BASIL \$22.75

- LOBSTER RAVIOLI WITH SHRIMP -

SHRIMP, LOBSTER RAVIOLI, SPINACH, VODKA TOMATO CREAM SAUCE \$22.50

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 \$17.25

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 \$18.75

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 \$20.25

- POLLO ALLA PARMIGIANA -

SEASONED CHICKEN BREAST WITH MARINARA SAUCE, MOZZARELLA AND PARMESAN SERVED WITH PENNE MARINARA \$23.25

- POLLO AL MARSALA -

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

- POLLO AL PICCATA -

SAUTÉED CHICKEN BREAST, LEMON SAGE BUTTER SAUCE, ARTICHOKES, SPINACH SERVED WITH GARLIC MASHED POTATOES \$23.75

- MEDITERRANEAN CHICKEN -

SAUTÉED CHICKEN, SUN-DRIED TOMATO PESTO, KALE, RED ONIONS, SHERRY BUTTER SAUCE, FETA, ALMONDS, PENNE \$23.75

- SALMONE ALLA GRIGLIA -

GRILLED SALMON SERVED WITH GARLIC MASHED POTATOES AND A FRESH VEGETABLE \$25.25

- SALMONE CUCINA -

WOOD ROASTED SALMON WITH ARTICHOKES, RED PEPPERS, LEMON AND CAPERS
IN A WHITE WINE SAUCE SERVED WITH RISOTTO \$25.25

- SCAMPI E CAPE SANTE -

BREADED SHRIMP AND SCALLOPS BAKED IN OUR WOOD BURNING OVEN WITH A LEMON BUTTER AND GARLIC SAUCE
SERVED WITH LINGUINE \$25.75

- VITELLO ALLA PARMIGIANA -

SEASONED SLICES OF VEAL BAKED WITH MARINARA SAUCE AND MOZZARELLA SERVED WITH PENNE MARINARA \$24.25

- VITELLO ALLA MARSALA -

SAUTÉED SLICES OF VEAL IN A MUSHROOM AND MARSALA WINE SAUCE SERVED WITH RISOTTO \$24.25

- BISTECCA ALLA GRIGLIA -

GRILLED 10 oz NEW YORK STRIP STEAK WITH SEASONAL COMPOUND BUTTER AND GARLIC MASHED POTATOES \$33.00

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 \$14.75

FLORENTINE

SPINACH, ROASTED GARLIC, FRESH BASIL, PINE NUTS,
TOMATO SAUCE, MOZZARELLA, PARMESAN \$15.00

VENEZIA

ROASTED RED PEPPERS, MUSHROOMS, RED ONIONS,
MARINARA, MOZZARELLA, PARMESAN, FRESH THYME \$15.00

AL FRESCO

WHITE PIZZA WITH SLICED TOMATOES, FRESH BASIL,
ARTICHOKE HEARTS, OLIVE OIL, ROASTED GARLIC,
MOZZARELLA \$15.00

QUATTRO FORMAGGI RICOLA

FOUR CHEESE WHITE PIZZA WITH MOZZARELLA,
PARMESAN, FONTINA, GORGONZOLA, ARUGULA \$14.75

SICILIANA

PEPPERONI AND SAUSAGE WITH TOMATO SAUCE,
MOZZARELLA, FRESH THYME \$15.50