

## *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 \$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, 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 \$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

### **GREEK**

MIXED GREENS, MARINATED ARTICHOKE HEARTS AND CHICK PEAS,  
RED ONIONS, MIXED OLIVES, CUCUMBERS, FETA,  
GREEK 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

### **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 \$17.75

## - ANGELO -

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

## - PENNE PUGLIESE -

MUSHROOMS, SPINACH, KALAMATA OLIVES, ROASTED EGGPLANT,  
SUN-DRIED TOMATOES, RED WINE AND GARLIC REDUCTION WITH PENNE \$17.75

## - LOCAL BOLOGNESE -

PENNE TOPPED WITH TRADITIONAL RED WINE MEAT SAUCE, PARMESAN AND PARSLEY \$19.75 ...**PENNE MARINARA** \$12.25

## - FETTUCCINE AL POLLO -

SMOKED CHICKEN BREAST, BROCCOLI, MUSHROOMS AND SUN-DRIED TOMATOES IN A LIGHT CREAM SAUCE \$18.75

## - MUSSELS AL DIABLO -

MUSSELS, CAPERS, SUN-DRIED TOMATO PESTO, SPICY WHITE WINE CREAM SAUCE, LINGUINE \$18.75

## - PESTO SALMON -

SEARED SALMON, TOMATOES, SPINACH, ARTICHOKE HEARTS, WHITE WINE PESTO SAUCE, LINGUINE \$22.25

## - CAPELLINI DEL MARE -

ANGEL HAIR PASTA, SHRIMP, FRESH TOMATOES, BASIL AND GARLIC IN A SWEET VERMOUTH TOMATO SAUCE \$19.25

## - FETTUCCINE ALFREDO DEL MARE -

SHRIMP AND SCALLOPS IN A LIGHT CREAM SAUCE WITH PARMESAN CHEESE \$22.25 ...**FETTUCCINE ALFREDO** \$17.75

## - LINGUINE AL PESCATORE -

SCALLOPS, MUSSELS AND SHRIMP IN A WHITE WINE TOMATO SAUCE, BASIL \$21.75

## - LOBSTER RAVIOLI WITH SHRIMP -

SHRIMP, LOBSTER RAVIOLI, SPINACH, VODKA TOMATO CREAM SAUCE \$21.50

## *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 \$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 \$22.75

### - POLLO AL MARSALA -

SAUTÉED SLICES OF CHICKEN IN A MUSHROOM AND MARSALA WINE SAUCE SERVED WITH RISOTTO \$23.25

### - POLLO AL PICCATA -

SAUTÉED CHICKEN BREAST, LEMON SAGE BUTTER SAUCE, ARTICHOKES, SPINACH SERVED WITH GARLIC MASHED POTATOES \$23.25

### - MEDITERRANEAN CHICKEN -

SAUTÉED CHICKEN, SUN-DRIED TOMATO PESTO, KALE, RED ONIONS, SHERRY BUTTER SAUCE, FETA, ALMONDS, PENNE \$22.75

### - SALMONE ALLA GRIGLIA -

GRILLED SALMON SERVED WITH GARLIC MASHED POTATOES AND A FRESH VEGETABLE \$24.75

### - SALMONE CUCINA -

WOOD ROASTED SALMON WITH ARTICHOKES, RED PEPPERS, LEMON AND CAPERS  
IN A WHITE WINE SAUCE SERVED WITH RISOTTO \$24.75

### - SCAMPI E CAPE SANTE -

BREADED SHRIMP AND SCALLOPS BAKED IN OUR WOOD BURNING OVEN WITH A LEMON BUTTER AND GARLIC SAUCE  
SERVED WITH LINGUINE \$25.25

### - 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 10 oz NEW YORK STRIP STEAK WITH SEASONAL COMPOUND BUTTER AND GARLIC MASHED POTATOES \$32.00

## *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