

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 \$6.25
...ADD MELTED MOZZARELLA \$1.75
...ADD PESTO AND TOMATOES \$3.75
...ADD BBQ PULLED PORK WITH RED ONIONS
& GORGONZOLA \$3.75

MUSSELS GAUZZETTO

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 \$11.75

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 \$9.00 ...LARGE CESARE \$14.00

BEET SALAD

PICKLED RED BEETS, ORANGES, RADISH,
PISTACHIO, GOAT CHEESE, HONEY VINAIGRETTE,
MIXED GREENS, TOASTED BREAD CRUMBS \$14.50

APPLE SALAD

APPLES, DRIED CRANBERRIES, SPICED HAZELNUTS,
BAYLEY HAZEN BLUE CHEESE, MIXED GREENS,
CIDER VINAIGRETTE \$14.50

GREEK

MIXED GREENS, MARINATED ARTICHOKE HEARTS AND CHICK PEAS,
RED ONIONS, CASTELVETRANO OLIVES, FETA,
ROASTED RED PEPPERS, GREEK VINAIGRETTE \$14.50

BURRATA SALAD

BURRATA, BASIL PESTO, ARUGULA, OVEN CURED TOMATOES,
GRILLED FOCACCIA, BALSAMIC REDUCTION, OLIVE OIL \$14.50

— salad additions —

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

— trattoria fare —

ARANCINI

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

WOOD ROASTED SALMON

WOOD ROASTED SALMON, BALSAMIC DRIZZLE, VEGETABLE OF THE DAY \$17.75

executive chef

JEFF BUTTERFIELD

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 \$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

TRADITIONAL MEAT SAUCE WITH RED WINE AND PENNE TOPPED WITH PARMESAN AND PARSLEY \$18.25
PENNE MARINARA \$13.25

FETTUCCINE AL POLLO

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

MEDITERRANEAN CHICKEN

SAUTÉED CHICKEN, SUN-DRIED TOMATO PESTO, KALE, FETA, RED ONIONS, SHERRY BUTTER SAUCE, ALMONDS, PENNE \$18.25

LOBSTER RAVIOLI WITH SHRIMP

SHRIMP, LOBSTER RAVIOLI, SPINACH, VODKA TOMATO CREAM SAUCE \$18.75

PENNE ALLA VODKA ARRABBIATA

PENNE PASTA, ROASTED GARLIC, SHALLOTS, PARMESAN AND BASIL, CRUSHED RED PEPPER, VODKA TOMATO CREAM SAUCE \$17.75

PESTO SALMON

SEARED SALMON, TOMATOES, SPINACH, ARTICHOKE HEARTS, WHITE WINE PESTO SAUCE, LINGUINE \$18.75

FETTUCCINE ALFREDO DEL MARE

SHRIMP AND SCALLOPS IN A LIGHT CREAM SAUCE WITH PARMESAN CHEESE \$19.75
...FETTUCCINE ALFREDO \$14.50

LINGUINE AL PESCATORE

SCALLOPS, MUSSELS AND SHRIMP IN A WHITE WINE TOMATO SAUCE, BASIL \$19.25

MUSSELS AL DIABLO

MUSSELS, CAPERS, SUN-DRIED TOMATO PESTO, SPICY WHITE WINE CREAM SAUCE, LINGUINE \$18.25

le pizze

“VERMONT GLUTEN FREE” CRUST AVAILABLE \$3.25

- MARGHERITA -

TOMATO SAUCE, MOZZARELLA AND FRESH BASIL \$14.25

- FLORENTINE -

SPINACH, ROASTED GARLIC, FRESH BASIL, PINE NUTS, TOMATO SAUCE, MOZZARELLA AND PARMESAN \$14.50

- VENEZIA -

ROASTED RED PEPPERS, MUSHROOMS, RED ONIONS, MARINARA, MOZZARELLA, PARMESAN, AND FRESH THYME \$14.50

- QUATTRO FORMAGGI RICOLA -

FOUR CHEESE WHITE PIZZA WITH MOZZARELLA, PARMESAN, FONTINA, GORGONZOLA, ARUGULA \$14.50

- AL FRESCO -

WHITE PIZZA WITH SLICED TOMATOES, FRESH BASIL, ARTICHOKE HEARTS, OLIVE OIL, ROASTED GARLIC AND MOZZARELLA \$14.50

- SICILIANA -

PEPPERONI AND SAUSAGE WITH TOMATO SAUCE, MOZZARELLA AND FRESH THYME \$15.25

baked in our wood burning oven

- MELANZANE ALLA PARMIGIANA -

BREADED EGGPLANT WITH MARINARA, MOZZARELLA AND PARMESAN CHEESE OVER PENNE \$17.25

- POLLO ALLA PARMIGIANA -

SEASONED CHICKEN BREAST WITH MARINARA, MOZZARELLA AND PARMESAN SERVED WITH PENNE MARINARA \$17.75

- MAC & CHEESE -

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

- RAVIOLI DI SPINACI -

SPINACH RAVIOLI BAKED IN A GARLIC AND MUSHROOM CREAM SAUCE WITH SPINACH
TOPPED WITH MOZZARELLA AND PARMESAN \$16.25

sandwiches

MORTADELLA SANDWICH

RED HEN FOCACCIA, MORTADELLA,
PROVOLONE, ARUGULA, SPICY AIOLI,
SERVED WITH FRENCH FRIES \$17.00

MEATBALL SANDWICH

RED HEN FOCACCIA, HOUSE MADE CHICKEN MEATBALLS,
ARUGULA, FRESH MOZZARELLA, PARMESAN, MARINARA,
SERVED WITH FRENCH FRIES \$17.00

OPEN FACED SHAVED STEAK SANDWICH

RED HEN FOCACCIA, SHAVED NEW YORK STRIP STEAK,
ROASTED RED PEPPERS, RED ONIONS,
CHEESE SAUCE, PARMESAN, MOZZARELLA
SERVED WITH FRENCH FRIES \$17.00

FRIED CHICKEN CESARE WRAP

FRIED CHICKEN BREAST, ROMAINE, TOMATOES,
HOUSE CESARE DRESSING IN A GARLIC HERB WRAP
SERVED WITH FRENCH FRIES \$17.00

— *bambini* —

CHILDREN 12 & UNDER

CHEESE PIZZA \$6.75 | PEPPERONI PIZZA \$7.75 | PENNE WITH BOLOGNESE \$9.75

PENNE WITH MARINARA \$6.50 | MAC & CHEESE \$8.75

WE CANNOT ACCOMMODATE SEPARATE CHECKS FOR PARTIES OF SIX OR MORE