

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 \$7.25

...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 \$15.75

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 \$11.75

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 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

GREEK

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

BEET SALAD

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

CAPRESE SALAD

MIXED GREENS, FRESH MOZZARELLA, SLICED TOMATOES, BASIL,
BASIL VINAIGRETTE, BALSAMIC REDUCTION, OLIVE OIL \$14.50

APPLE SALAD

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

— *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 \$6.75 | PEPPERONI PIZZA \$7.75 | PENNE WITH BOLOGNESE \$9.75

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

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 -----

- PENNE ALLA VODKA ARRABBIATA -

PENNE PASTA, ROASTED GARLIC, SHALLOTS, PARMESAN AND BASIL, CRUSHED RED PEPPER, VODKA TOMATO CREAM SAUCE \$19.75

- CAPELLINI DI VERDURE -

ANGEL HAIR PASTA WITH SPINACH, ARTICHOKE, SUN-DRIED TOMATOES, KALAMATA OLIVES, TOMATOES AND GOAT CHEESE IN A WHITE WINE BASIL SAUCE \$19.75

- ANGELO -

ANGEL HAIR PASTA, FRESH TOMATOES, BASIL AND GARLIC IN A SWEET VERMOUTH TOMATO SAUCE \$19.75

- PENNE PUGLIESE -

MUSHROOMS, SPINACH, KALAMATA OLIVES, ROASTED EGGPLANT, SUN-DRIED TOMATOES, RED WINE AND GARLIC REDUCTION WITH PENNE \$19.75

- FAIRMONT FARMS BOLOGNESE -

PENNE TOPPED WITH TRADITIONAL RED WINE MEAT SAUCE, PARMESAN AND PARSLEY \$22.25 ...**PENNE MARINARA** \$13.25

- FETTUCCINE AL POLLO -

SMOKED CHICKEN BREAST, BROCCOLI, MUSHROOMS AND SUN-DRIED TOMATOES IN A LIGHT CREAM SAUCE \$21.75

- MUSSELS AL DIABLO -

MUSSELS, CAPERS, SUN-DRIED TOMATO PESTO, SPICY WHITE WINE CREAM SAUCE, LINGUINE \$21.75

- PESTO SALMON -

SEARED SALMON, TOMATOES, SPINACH, ARTICHOKE HEARTS, WHITE WINE PESTO SAUCE, LINGUINE \$23.75

- FETTUCCINE ALFREDO DEL MARE -

SHRIMP AND SCALLOPS IN A LIGHT CREAM SAUCE WITH PARMESAN CHEESE \$23.75 ...**FETTUCCINE ALFREDO** \$18.75

- LINGUINE AL PESCATORE -

SCALLOPS, MUSSELS AND SHRIMP IN A WHITE WINE TOMATO SAUCE, BASIL \$23.75

- LOBSTER RAVIOLI WITH SHRIMP -

SHRIMP, LOBSTER RAVIOLI, SPINACH, VODKA TOMATO CREAM SAUCE \$24.50

baked in our wood burning oven

MAC & CHEESE

BAKED PENNE WITH A SMOKED GOUDA AND FONTINA CHEESE SAUCE \$18.50

RAVIOLI DI SPINACI

SPINACH RAVIOLI BAKED IN A GARLIC AND MUSHROOM CREAM SAUCE WITH SPINACH TOPPED WITH MOZZARELLA AND PARMESAN \$18.25

PULLED PORK MAC & CHEESE

BAKED PENNE WITH A SMOKED GOUDA AND FONTINA CHEESE SAUCE WITH PULLED PORK \$18.75

BAKED SAUSAGE

BAKED PENNE WITH ITALIAN SAUSAGE, SPICY MARINARA, RED WINE, RED PEPPERS, MUSHROOMS, RED ONIONS AND MOZZARELLA \$19.75

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 \$22.25

- POLLO ALLA PARMIGIANA -

SEASONED CHICKEN BREAST WITH MARINARA SAUCE, MOZZARELLA AND PARMESAN SERVED WITH PENNE MARINARA \$24.25

- POLLO AL MARSALA -

SAUTÉED SLICES OF CHICKEN IN A MUSHROOM AND MARSALA WINE SAUCE SERVED WITH RISOTTO \$24.75

- POLLO AL PICCATA -

SAUTÉED CHICKEN BREAST, LEMON SAGE BUTTER SAUCE, ARTICHOKE, SPINACH SERVED WITH GARLIC MASHED POTATOES \$24.75

- MEDITERRANEAN CHICKEN -

SAUTÉED CHICKEN, SUN-DRIED TOMATO PESTO, KALE, RED ONIONS, SHERRY BUTTER SAUCE, FETA, ALMONDS, PENNE \$24.75

- SALMONE ALLA GRIGLIA -

GRILLED SALMON SERVED WITH GARLIC MASHED POTATOES AND A FRESH VEGETABLE \$26.25

- SALMONE CUCINA -

WOOD ROASTED SALMON WITH ARTICHOKE, RED PEPPERS, LEMON AND CAPERS
IN A WHITE WINE SAUCE SERVED WITH RISOTTO \$26.25

- SCAMPI E CAPE SANTE -

BREADED SHRIMP AND SCALLOPS BAKED IN OUR WOOD BURNING OVEN WITH A LEMON BUTTER AND GARLIC SAUCE
SERVED WITH LINGUINE \$26.75

- VITELLO ALLA PARMIGIANA -

SEASONED SLICES OF VEAL BAKED WITH MARINARA SAUCE AND MOZZARELLA SERVED WITH PENNE MARINARA \$25.25

- VITELLO ALLA MARSALA -

SAUTÉED SLICES OF VEAL IN A MUSHROOM AND MARSALA WINE SAUCE SERVED WITH RISOTTO \$25.25

- BISTECCA ALLA GRIGLIA -

GRILLED 10 oz NEW YORK STRIP STEAK WITH SEASONAL COMPOUND BUTTER AND GARLIC MASHED POTATOES \$34.00

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 \$15.75

FLORENTINE

SPINACH, ROASTED GARLIC, FRESH BASIL, PINE NUTS,
TOMATO SAUCE, MOZZARELLA, PARMESAN \$16.00

VENEZIA

ROASTED RED PEPPERS, MUSHROOMS, RED ONIONS,
MARINARA, MOZZARELLA, PARMESAN, FRESH THYME \$16.00

AL FRESCO

WHITE PIZZA WITH SLICED TOMATOES, FRESH BASIL,
ARTICHOKE HEARTS, OLIVE OIL, ROASTED GARLIC,
MOZZARELLA \$16.00

QUATTRO FORMAGGI RICOLA

FOUR CHEESE WHITE PIZZA WITH MOZZARELLA,
PARMESAN, FONTINA, GORGONZOLA, ARUGULA \$15.75

SICILIANA

PEPPERONI AND SAUSAGE WITH TOMATO SAUCE,
MOZZARELLA, FRESH THYME \$16.50