

PIATTO DI AFFETTATI E FORMAGGI

(Meat & Cheese Platter for Two) 17

Chef's choice of imported meats & cheeses, honey, home-made fig marmalade, flatbread, arugula, lemon-basil vinaigrette

ZUPPA (Soup)

Red lentil and Italian sausage soup 5
Zuppa di Giorno 5

PIATTO PRINCIPALE (Main Dish)

SMALL | LARGE

Side Salad 4 | Cup of Soup 3

Espresso BBQ Baby Back Ribs 14 | 27
Cheesy white hominy, grilled spring onions, tomato and red onion salad

Morocan Marinated Cod Fish Skewers 15 | 29
Heirloom cherry tomatoes, bell peppers, golden raisin & sliced almond rice pilaf, Moroccan cream

Petite Tender Steak 15 | 29
Herb marinated and grilled, garlic whipped potatoes, roasted cauliflower chimichurri, crispy onions

Stuffed Roasted Zucchini 14 | 27
Tomatoes, onions, bell peppers, chickpeas, fresh basil, garlic and parmesan, white balsamic glaze, roasted tomato pesto

Pan Seared Marinated Boneless Chicken Thighs 13 | 25
Prosciutto di Parma, fontina, asparagus, fingerling potatoes, balsamic-pomegranate glaze

PASTA

SMALL | LARGE

Side Salad 4 | Cup of Soup 3

Pasta alla Norma 13 | 25
Homemade fettucine, roasted eggplant, blistered cherry tomatoes, garlic, basil, fresh mozzarella

Wild Mushroom Ravioli 13 | 25
Cremeni, shitake, portobello mushrooms, ricotta, sweet pea puree, marsala wine, ricotta salata

Lobster Risotto 14 | 27
Lobster claw meat, asparagus, sweet corn, creamy arborio rice, preserved lemon, saffron lobster stock, parmigiano reggiano

Ricotta Gnocchi 14 | 27
Garlic herb shrimp, pancetta, spring onions, cherry tomatoes, corn broth, parmesan

INSALATA (Salad)

Add Roasted or Breaded Chicken 4 | Garlic Herb Shrimp 6

Insalata Mista 11
Mixed greens, heirloom cherry tomatoes, cucumber, asiago cheese, homemade croutons, red wine vinaigrette

Insalata Di Spinaci 14
Baby spinach, sweet corn, herb goat cheese, roasted red peppers, cannellini beans, lemon-basil vinaigrette

Insalata Di Rucola 13
Baby arugula, crumbled gorgonzola, toasted almonds, dried figs, honey-balsamic vinaigrette

Panzanella Salad 13
Herb croutons, fresh basil, mixed olives, garlic, cherry tomatoes, cucumbers, red onions, capers, fresh mozzarella, red wine vinaigrette

PIZZETTE (Individual Pizza)

Pear and Pancetta 13
Chianti soaked pears, crispy pancetta, pesto cream cheese, balsamic glaze

Buffalo Mozzarella 14
Imported buffalo mozzarella, fresh basil, pomodoro sauce

PANINI (Sandwich)

All Panini come with Homemade Rosemary Sea-Salt French Fries served with homemade Ketchup
Add Side Salad 4 | Cup of Soup 3

Molto Bene Grilled Cheese 16
Fontina cheese, thick cut bacon, tomatoes, fresh basil, roasted garlic, roasted tomato aioli, 7 grain bread

33 Burger 17
Ground pork, beef and bacon, caciocavallo, pickles, tomato, arugula, whipped ricotta, focaccia bread

Hamburger Di Pollo 16
Italian herb ground chicken, fontina cheese, tomato-chili puree, micro greens, roasted garlic, toasted brioche add Thick Cut Bacon 2

Mozzarella Fresca 15
Mozzarella, tomatoes, basil pesto alioli, balsamic glaze, ciabatta add Roasted Chicken 2
add Prosciutto di Parma 3

Verdure Miste (Vegetarian) 15
Roasted eggplant, baby spinach, wild mushroom, roasted corn, asiago cheese, roasted tomato pesto, flatbread

BEVANDE (Beverage)

Italian Soda (Sparkling Water + Monin Flavor) 2.25
Strawberry, Cherry, Raspberry, Lemon - Lime, Summeraid (Lemonade & Strawberry)

Arnold Palmer (Iced tea + lemonade) 1.95

Coke, Diet Coke 1.75

Nantucket Nectars: Apple, Orange, Cranberry 2.25

San Pellegrino 1.75
Flavors: Limonata, Aranciata Rosa, Aranciata

San Pellegrino (Sparkling Water) Small 1.50 Large 2.95

Panna (Natural Water) 1.50

WINE LIST



Cabernet Franc 1/2 Bottle 17
Merlot 29
Pinot Grigio 1/2 Bottle 13
Traminette 22

*Please Notify Your Server of Any Allergies or Special Dietary Restrictions