

ANTIPASTI

BURRATA CAPRESE AUTUNNALE 15

Local handcrafted burrata, fried green tomatoes and market red tomatoes salad,
red pistachio salsa verde, micro basil

TEMPURINE DI ARAGOSTA 17

Larry's fresh Maine lobster fritters, crispy vegetables,
in a balsamic honey glaze

SPIEDONI DI CAPPESANTE 16

Cast iron seared U10 scallops, fresh corn saffron crema,
miniature autumn caponata

SOUFFLE' DI MOZZARELLA IN CAROZZA 14

Fresh local mozzarella, white anchovies and bread soufflé,
Parma prosciutto, sundried tomato vinaigrette

ANTIPASTO TRADIZIONALE DELLA CASA MP

Assorted imported Italian salumi and cheeses, housemade pickled and roasted vegetables

SALADS

LA "BOSTON" INSALATA 10

Boston Bibb, candied spicy pecan, caprino cheese confetti, citrus condiment

LA "MISTA" 9

Assorted organic greens, dehydrated cranberries, prosecco poached pears,
white balsamic pungent vinaigrette

SIDES 7

Broccoli rabe aglio & olio

Wilted spinach al salto

Lemon verbena bread pudding

Gluten Free Pasta available by request

Due to our limited space we are unable to offer Coffee

Before placing your order, please inform your server if anyone in your party has a food allergy.
*Consumption of undercooked animal foods significantly increases the risk of food borne illness.
The health department recommends all animals' foods be cooked through.
20% gratuity will be added to parties of five or more

Marisa Iocco, Executive Consulting Chef
Joshua Breen Chef De Cuisine

PRIMI

BOMBOLOTTI AMATRICIANA 20

Pillows shaped pasta, spinach & feta filling, two kinds of house-cured pancetta, San Marzano tomatoes, pecorino & parmigiano

LINGUINE ALLE VONGOLE 21

Imported De Cecco linguine pasta al dente, Stony Island clams, roasted garlic & parsley, colino tomatoes salsa piccante

RAVIOLONE APERTO 24

Terracotta baked open face raviolo, sea scallops & shrimp, zucchini segments, lobster mascarpone salsa rosa

FETTUCCINE ALLA BOLOGNESE 21

Egg fettuccine pasta, chef's signature bolognese sauce, shaved ricotta salata, crispy basil

CAPELLINI, SCAMPI E MELANZANE 22

Handcrafted thin Chitarrine pasta, jumbo shrimp with roasted eggplant croutons, garlic, oil & white vino

RADIATORI INTEGRALI E NON, CON BROCCOLETTI DI RAPE 20

Fresh made whole wheat and semolina pasta, old heater shaped, rabe broccoli and touch of anchovy, garlic oil and peperoncino, toasted garlic bread (upon request available with house made sausages)

SECONDI

GALLETTO ARROSTO 24

Murray's fresh farm Cornish hen, herbs & lemon scented, lemon verbena bread pudding, pilfird greens insalatina, grape-uva sauce

CONIGLIO ALLA CACCIATORE CON POLENTA 27

Slow braised, farm fresh rabbit legs, roasted garlic polenta, vegetables in vino rosso pomodoro

VEAL SCOTTADITO GIGANTE VALDOSTANA WAY 38

USDA source verified milk fed veal chop, prosciutto, fontina and spinach, roasted fingerling potatoes, vellutata demy

OSSOBUCCO CON GNOCCHI DI PATATE 32

Chef's autumn version of braised veal ossobuco, pan roasted vegetables pinzimonio, house made potato gnocchi, succulent veal mirepoix sauce

BISTECCA DI MANZO 39

18 oz USDA choice midwestern corn fed beef rib eye truffle mushrooms cream spaghetti nest contorno, cider demy glaze

SPECIALI DEL GIORNO

CHEF DAILY INTERPRETATIONS OF:

SOUP

RISOTTO

PASTE

SEAFOOD