

*"Uno non puo pensare bene, amare bene, dormire bene, se non ha mangiato bene."
"One cannot think well, love well, sleep well, if one hasn't eaten well."*

Virginia Woolf

ANTIPASTI

***BURRATA CAPRESE CON POMODORO ARROSTO* 15**

Handcrafted fresh Burrata cheese, roasted tomato, basil salad

***FRITTELLE DI ARAGOSTA* M.P.**

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

***SPIEDONI DI CAPESANTE* 16**

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

***SALSICCIA E PEPERONI CON POLENTA* 15**

Homemade Italian fennel sausage, roasted peppers,
warm polenta cake, aged balsamico

***ANTIPASTO TRADIZIONALE DELLA CASA* MP**

Imported Italian cured meats, cheeses, preserved vegetables and olives

SALADS

***L' INSALATA DI BOSTON* 10**

Boston Bibb, candied spicy pecan, caprino cheese, white balsamic condiment

***INSALATA DI SPINACI* 11**

Baby spinach, shaved onion, pancetta crouton, cherry tomato, pecorino,
warm shallot thyme vinaigrette

SIDES 7

Whipped gorgonzola potato

Creamed risotto alla rabe'

White bean ragout

Rabe aglio e olio

Pasta

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

Chef De Cuisine: Joshua Breen-Volpicelli

PRIMI

BOMBOLOTTI AMATRICIANA 21

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

LINGUINE ALLE VONGOLE 22

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

RAVIOLONE APERTO 24

Giant open faced raviolo with sea scallops, shrimp and fresh zucchini, in a lobster Mascarpone cream

FETTUCINE ALLA BOLOGNESE 21

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

CAPELLINI CON GAMBERI E ARAGOSTA 26

Handcrafted thin saffron capellini pasta, jumbo shrimp & lobster meat, garlic, oil & white vino

GNOCCHI SORRENTINA CON POLPETTINE 23

House made potato pillows, baby veal meatballs, red chili pepper, colina tomato sauce, fresh mozzarella

RISOTTO DEL GIORNO M.P.

GLUTEN FREE PASTA AVAILABLE BY REQUEST

SECONDI

****POLLO ALLE ERBE 24***

Free-Range Statler chicken breast, herbs & lemon scented, creamed risotto alla rabe, lemon parsley gremolata

****VITELLO ALLA BRACE 37***

Milk fed veal chop, roasted potatoes, broccoli rabe, wild mushroom Truffle demi

OSSOBUCO DI MAIALE 29

Chef's winter version of braised pork ossobuco, white bean ragout, wilted seasonal greens

****BISTECCA DI MANZO 33***

Pan roasted Filet Mignon, whipped gorgonzola potato, sautéed baby spinach, Barolo reduction

****PESCE DEL GIORNO M.P.***

Chef's fish creation of the Day