

APPETIZERS

Minestrone or soup of the day 4.9

Calamari 12.9 East coast, wild caught calamari *Fried or Grilled*

PEI Mussels 11.9 Tomato sauce or garlic white wine

Shrimp Crab Cakes 10.9 Pan roasted shrimp filled with wild caught crab wrapped with pancetta drizzled with citrus basil aioli

Scallops Toscana 16.9 Wild caught, with caramelized fennel, crispy leeks, drizzled with a lemon butter sauce

Arancine Siciliane 8.9 Crispy saffron risotto filled with Bolognese, peas, & mozzarella served with marinara

Arancine Spinaci 8.9 Crispy risotto filled with spinach, ricotta & Romano served with marinara

Sausage & Peppers 9.9 Sliced grilled sausage on top of peppers with a plum tomato sauce and served with garlic crostini's

Funghi Ripieni 9.9 Baked mushrooms with Italian sausage, breadcrumbs, balsamic butter sauce with grated Romano

Fried Mozzarella 9.9 Lightly breaded fried fresh mozzarella served with marinara sauce

Baked Goat Cheese 10.9 Served with marinara, & basil pesto crostini

Bruschetta 9.9 Crostini, diced tomatoes, basil & fresh mozzarella cheese with extra virgin olive oil

Baked Artichoke 10.9 Stuffed with parmesan cheese and lightly seasoned bread crumbs and drizzled with a balsamic butter sauce

SALADS

Dinner Salad, Caesar Salad 4.9

Insalata Caprese 12.9 Vine ripe tomato, imported buffalo mozzarella, arugula, mozzarella & olive oil basil pesto

Insalata con Pere 12.9 Mixed greens, wine poached pears, crumbled gorgonzola, candied pecans, olive oil & balsamic glaze

Burrata & Barbabietole 12.9 Roasted golden & red beets, arugula, diced tomato, imported burrata, olive oil & balsamic glaze

Insalata Rustica 9.9 Romaine, mixed greens, olives, cucumbers, tomatoes, croutons, onions, Grana cheese, citrus vinaigrette

Carpaccio di Manzo 12.9 Thinly sliced sirloin, arugula, sun-dried tomato, avocado, shaved Grana, balsamic glaze & olive oil

PIZZA

Extra toppings 1.5/2.5

11" or 14" thin crust pizzas are baked in a brick oven at 750°
Ingredients: Green peppers, mushrooms, onions, spinach, tomatoes, basil, olives, sausage, pancetta, prosciutto, pepperoni, hot soppressata

Formaggio 12.9/17.9 Imported plum tomato sauce, mozzarella

Margherita 13.9/18.9 Tomato sauce, fresh mozzarella & basil

Fresca 14.9/19.9 Basil pesto, baby heirloom tomato, & fresh mozzarella

Rustica 15.9/20.9 Crumbled sausage, pancetta, spicy tomato sauce, basil, Grana Padano & mozzarella cheese

RISOTTI

Add soup or salad 2.9

Risotto con Filetto 22.9 Carnaroli rice, 4 oz. Prime beef tenderloin, cremini mushrooms, imported truffles, with Grana cheese

Risotto Capesante 24.9 Carnaroli rice, jumbo scallops, vine ripe tomato, spinach, lemon zest

BAKED PASTAS

Add soup or salad 2.9

All of our signature pastas are imported bronze dye or homemade, baked in our cast iron plates at 750°

Rigatoni Quattro Formaggi 17.9 Imported pasta, fontina, Grana, Provolone, mozzarella, toasted bread crumbs

Lasagna 18.9 Layers of fresh pasta, veal, beef & pork tomato ragu, ricotta, topped with mozzarella

Orechiette Rustica 17.9 Imported pasta, pancetta & crumbled Italian sausage in a spicy tomato ragu topped with Grana & mozzarella with toasted bread crumbs

Penne Rosmarino 17.9 Imported pasta, roasted chicken, smoked prosciutto, peas, cremini mushrooms, rosemary brandy cream sauce topped with Grana & toasted bread crumbs

PASTA TRADIZIONALE

Add soup or salad 2.9

Tagliatelle con Polpette 18.9 Fresh pasta, homemade meatballs, marinara sauce topped with Grana cheese

Cavatelli with Braised Pork Shoulder 18.9 Tossed In white wine tomato sauce with mushrooms & topped with Grana cheese

Tagliatelle Bolognese 18.9 Fresh pasta, tomato ragu of veal, beef & pork with mushroom & peas, topped with Romano cheese

Bucatini Pomodorini 16.9 Imported pasta, San Marzano cherry tomato basil sauce, topped with Grana cheese. *Add jumbo shrimp 6.*

Fettuccine Frutti di Mare 29.9 Imported pasta, sautéed jumbo shrimp, calamari, scallops, little neck clams & mussels in a plum tomato sauce or garlic white wine sauce

Paccheri Toscana 19.9 Imported pasta, crumbled Italian sausage, mushrooms, truffle cream sauce topped with Grana cheese

Lobster Ravioli 21.9 Filled with wild caught lobster, ricotta, vodka tomato cream sauce with spinach

Rigatoni Boscaiola 21.9 Imported pasta, 4-oz prime beef tenderloin in a tomato sage cream sauce with mushrooms & Grana cheese

Penne del Mare 24.9 Imported pasta, shrimp, jumbo scallops, sundried tomato, mushrooms, garlic white wine

ENTREES

Add soup or salad 2.9

Pesce Bianco 23.9 Pan roasted wild caught white fish with lemon butter caper sauce served with spinach & citrus zest risotto

Salmone con Pomodorini 25.9 Pan roasted Faroe Island salmon with San Marzano tomato served with citrus risotto & seasonal vegetable

Eggplant Parmigiana 18.9 Baked sliced breaded eggplant, tomato basil sauce topped with Romano & mozzarella served with fettuccine

Filetto al Tartufo 31.9 Two 4oz prime beef tenderloin with truffle butter served with seasonal vegetable & roasted potatoes

Surf & Turf Mixed Grill 31.9 One 4oz prime beef tenderloin with truffle butter, shrimp crab cake, grilled Italian sausage served with roasted potatoes & seasonal vegetable

Pollo Rustica 18.9 Oven roasted bone-in half Amish chicken in a white wine herb sauce with peas served with roasted potatoes & seasonal vegetable

POLLO & VITELLO

Pollo 18.9 / Veal 27.9

Choice of:

Parmigiana - served with fettuccine marinara

Limone, Marsala, Vesuvio - with roasted potatoes & seasonal vegetable

Table seating time limits apply.

One entrée purchase minimum per person

No outside food/beverage allowed

Masks required in building

We follow all local, federal and CDC guidelines in stopping the transmission of COVID-19.

We cannot guarantee a completely allergy-free meal due to the potential of allergens in the working environment. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Menu items may contain naturally occurring bones or pits, please use caution. Dinner 5/2020