

il cibo
il vino
il birra



est.
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Antipasto

Pizza All'Aragosta

Flatbread topped with Maine lobster,
balsamic marinated tomatoes, roasted garlic,
olive oil, and four cheeses 20

Cursori di Polpetta

house made meatballs tied in seasoned dough,
with a side of marinara 8

Cozze Aglio (GF)

fresh PEI mussels in garlic broth,
with arugula and gorgonzola 10

Mozzarella Fritta

sliced mozzarella, breaded in Italian seasoned
bread crumbs, fried in olive oil 10 full / 6 half

Insalata Di Farro

Farro, capers, marinated artichoke hearts,
onion, and roasted red peppers tossed with
Italian dressing, served over arugula 12

Bruschetta

balsamic marinated tomatoes, basil and garlic.
served on toasted basil focaccia with
melted mozzarella 10

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Minestrone

traditional hearty Italian
vegetable soup, prosciutto
bowl 5 / cup 3.5

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Zuppa Pesce (GF)

fresh haddock chowder
with leeks and pancetta
bacon bowl 5 / cup 4

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Carne

Pollo Spezie*

boneless chicken breast sautéed with
strawberries and spicy marsala sauce 18

Pollo Mediterranean*

breaded chicken baked with pesto, cream,
prosciutto, and tomatoes 18

Bistecca Fiorentina*

8oz culotte steak. seared with sea salt, red and
black pepper, finished with lemon 19

Saltimbocca alla Romano*

veal scaloppine sautéed with prosciutto,
sage, fontinella and marsala 22

Vitello Marsala*

veal scaloppine sautéed mushrooms
and marsala sauce 22

Lasagne

stuffed with cheeses and Bolognese sauce
made with local beef, layered among
sheets of pasta 17

Bolognese (GF)

tomato meat sauce, with local beef,
sausage, prosciutto, carrots, red pepper, and
onion over linguine 17

add two "Italian Grandmother"
style meatballs, two spicy sausages, or
one of each 4

Carbonara (GF)

prosciutto sautéed in a creamy parmesan
sauce served over fedelini 18

All entrees come with an antipasto-style salad

upgrade to an Alisa Salad with gorgonzola,
roasted red peppers, and foriana 1.5

upgrade to a roasted beet and goat cheese salad
topped with toasted nuts and a honey
balsamic dressing 1.5

**Entrees that include a side of pasta, risotto or vegetable. V is vegan, GF can be prepared gluten free
(ask your server)*

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Fruitti di Mare

Capesante Prosciutto (GF)

seared sea scallops, prosciutto, spinach,
grape tomatoes, garlic butter, and white wine,
over penne 22

Aragosta Alfredo

Maine lobster, broccoli, garlic and parmesan,
served over fettuccine 26

Fruitti di Mare Risotto (GF)

Maine lobster, shrimp, and scallops sautéed
with peas, tomato, garlic butter and white
wine, served over cheese risotto 26

Pescatore

clams, shrimp, crab, scallops, mussels, and
diced tomatoes in a creamy ricotta sauce,
served over linguine 20

Scampi

Northern Atlantic shrimp sautéed in
a rich tomato and garlic sauce, served
over linguine 17

Pesce e Pepe* (GF)

haddock baked with a garlic and roasted
red pepper puree, smoked mozzarella, and
pancetta bacon 18

Gamberi Primavera (GF)

large shrimp sautéed with vegetables and
pesto, served over black rice 20

Seafood Lasagna

layered with clams, crab, shrimp, and
fresh haddock, baked with white wine, pesto,
and four cheeses 20

Create your own pasta!

Pasta Choices: fedelini (thin spaghetti),
linguine, fettuccine, penne, whole wheat spaghetti,
cheese tortellini

Sauce Options: foriana, pesto, alfredo 17
aglio olio, marinara 15

Verdura

Sun Dried Tomato Ravioli

sun dried tomato and mascarpone ravioli
topped with asparagus, taleggio, roasted
garlic and olive oil 18

Melanzana Parmigiana*

lightly breaded eggplant sautéed in olive oil,
baked with marinara and three cheese 17

Primavera Puttanesca (GF, V)

a medley of vegetables with a caper, kalamata
olive, tomato, and roasted garlic sauce, served
over black rice 17

Verdura al Napoleon* (GF, V)

layers of roasted eggplant, summer squash,
tomatoes, onions, and sweet red pepper,
flavored with olive oil and served over
a bed of marinara 17

Gluten Free

Gluten Free Bread

served with dipping aglio olio 2

Pizza Margarita

ten inch thin crust with tomato, basil, four
cheeses, roasted garlic and olive oil 15

Pizza Carciofi

ten inch thin crust with pesto, artichoke
hearts, roasted tomatoes and cheese 15

Penne Alfredo

rice penne with a creamy
parmesan sauce 16

Lasagne

rice pasta sheets, cheeses and Bolognese
sauce made with local beef 17

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