

il cibo  
il vino  
il birra



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## Antipasto

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### Gamberi Buratta

shrimp sautéed with roasted garlic, rosemary, tomatoes, and olive oil. served over burratta 13

### 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

### 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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*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

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## Carne

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### Pollo Mela\* (GF)

boneless chicken breast sautéed with apples, caramelized onions, toasted nuts, and spicy frangelico sauce 18

### Pollo Mediterranean\*

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

### Maiale\* (GF)

pork tenderloin sautéed with roasted potatoes, kalamata olives, tomatoes, capers, garlic and olive oil 18

### Saltimbocca alla Romano\*

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

### Vitello Marsala\*

veal scaloppine sautéed with 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

*\*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

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### Capesante Prosciutto (GF)

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

### Scampi

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

### Frutti di Mare Risotto (GF)

shrimp and scallops sautéed with peas,  
tomato, garlic butter and white wine, served  
over cheese risotto 22

### Pescatore

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

### Pesce Pomodori\* (GF)

haddock baked with balsamic marinated  
tomatoes, garlic butter, and lemon 18

### Pesce Cipolla\* (GF)

haddock baked with caramelized onions,  
taleggio, roasted garlic, and olive oil 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 (V), pesto, alfredo 17  
aglio olio (V), marinara 15

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## Verdura

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### Butternut Squash Ravioli

topped with a mixed nut, raisin, garlic, and  
olive oil sauce 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

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## Gluten Free

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### 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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(ask your server)*