

{appetizers}

SEASONAL SOUP MP

Chef's Choice

POINT JUDITH CALAMARI 16

San Marzano Marinara, Cherry Pepper Aioli, Arugula

CRISPY BRUSSELS SPROUTS 16

Fresh Ricotta, Prosciutto, Honey, Balsamic Reduction, Crushed Hazelnut

P.E.I MUSSELS | RED OR WHITE 16

Chorizo & Fennel in A Spicy San Marzano Broth Or White Wine Garlic Parm Cream Sauce

OCTOPUS 18

Romesco, Fingerling Potatoes, Chorizo, Arugula, Sherry Vinaigrette

WOOD FIRED MEATBALLS 14

Blend Of Pork & Beef, San Marzano Marinara, Fior Di Latte, Fresh Basil

MUSHROOM ARANCINI 14

Mushroom Parmesan Risotto Fritters, Truffle Aioli, Roasted Tomato

CALZONE 16

Fresh Mozzarella, Ricotta, San Marzano Marinara

{salads}

CLASSIC CAESAR 13

Chopped Romaine, Cherry Tomatoes, Grana Padano, Herb Croutons, Caesar Dressing

PANZANELLA 14

Arugula, Herb Croutons, Red Onion, Cherry Tomatoes, Cucumbers, Grana Padano, Red Wine Vinaigrette

BOTTEGA CHOPPED 15

Baby Gem Lettuce, Olives, Roasted Peppers, Genoa Salami, Gorgonzola, Italian Vinaigrette

QUINOA 14

Cherry Tomatoes, Cucumbers, Red Onion, Carrots, Mixed Greens, Radish, Crumbled Feta, Balsamic Vinaigrette

SPINACH 13

Pancetta, Candied Walnuts, Gorgonzola, Red Onion, Dried Cranberries, Lemon-Shallot Dressing

ADD: Chicken 6 | Steak 8

Salmon 10 | Crispy Chicken 7

Shrimp 10 | Scallops 10

{sides}

FRIES 6 / TRUFFLE FRIES 8

BROCCOLI RABE 8

CRISPY FINGERLING POTATOES 7

WOOD FIRED VEGETABLES 7

WOOD FIRED WINGS 15

Roasted Garlic Parmigiano, Gorgonzola Dipping Sauce

BURRATA 15

Seasonal Fruit, Prosciutto, Wild Arugula, Aged Balsamic, Grilled Focaccia

CRISPY PORK BELLY 14

Charred Corn & Roasted Tomato Salad, Spicy Aioli

{ITALY TO TABLE}

Selection of Italian Meats & Cheeses, Nuts, Dried Fruit, Seasonal Jam 23

{main}

CHICKEN PARM L20/D25

Fior Di Latte, San Marzano, Linguini

EGGPLANT PARM L19/D24

Crispy Eggplant, Mozzarella, Fontina, Basil Oil

CHICKEN FRANCESE L22/D26

Lemon, White Wine & Butter Sauce, Linguini

CHICKEN MILANESE L18/D24

Arugula, Onion, Red Pepper, Corn, Honey Balsamic Vinaigrette

MUSHROOM RISOTTO L18/D24

Funghi Trifolati, Truffle Oil, Grana Padano, Herbs, Ricotta, Basil

STONINGTON SCALLOPS 30

Arugula Pesto Risotto, Prosciutto, Wood-Fired Heirloom Tomatoes

SEAFOOD FRA DIAVOLO 33

Spicy San Marzano Broth, Shrimp, Bay Scallops, Mussels, Fennel, Onions, Linguini

SCOTTISH SALMON 27

Butternut Squash Risotto, Wood Fired Brussel Sprouts, Crispy Pancetta, Charred Lemon

14-OZ NY STRIP STEAK 36

Crispy brussels Sprouts, Fingerling Potatoes, Aged Balsamic

{WITH FRIES}

AMERICANO BURGER 18

Short Rib, Chuck & Brisket Burger, Cheddar, Bacon, Lettuce, Tomato, Onion, Mustard Aioli

MEATBALL GRINDER 16

San Marzano Marinara, Grana Padano, Mozzarella

CHICKEN PANINI 17

Crispy Or Grilled Chicken, Pesto Mayo, Prosciutto, Roasted Red Peppers, Tomatoes, Mozzarella

{pizza}

We Serve 12" Authentic Italian Pizza With A Delicate Thin Crust And Wood Fire Charred Edges

RED

CLASSIC CHEESE 15

Shredded Mozzarella, Pecorino

MARGHERITA 16

Fresh Mozzarella, Basil, EVOO

FUNGHI 17

Roasted Garlic, Mushroom, Red Onions, Fontina, Grana

CHICKEN PARMESAN 18

Crispy Chicken Cutlet, Mozzarella, Parmesan, Ricotta

CUP & CHAR PEPPERONI 18

Cup & Char Pepperoni, Mozzarella, Parmigiano, Spiced Honey

PINK

MEATBALL 17

Fontina, Red Onions, Parmigiano, Chili Oil, Vodka Sauce

SHRIMP 20

Vodka Sauce, Shrimp, Fontina, Mozzarella, Prosciutto, Basil

WHITE

SWEET BABY BURRATA 17

Burrata, Prosciutto, Arugula, Grana Padano, Lemon Oil

THE G.O.A.T 16

Goat Cheese, Pistachios, Garlic Cream, Red Onion, Local Honey

BIANCA 16

Mozzarella, Ricotta, Fontina, Parmigiano, Basil, Sea Salt, EVOO

BUFFALO CHICKEN 18

Crispy Chicken, Smoked Bacon, Mozzarella, Parm, Buffalo Sauce, Ranch Dressing

SPICY SOPPRESSATA 19

Spicy Soppresata, Ricotta Cheese, Mozzarella, Red Onion, Chili-Infused Honey, Oregano

Gluten Free Pizza Crust \$3

{pasta}

SPAGHETTI & MEATBALLS L18/D24

San Marzano Marinara, Grana Padano

SHORT RIB GNOCCHI L19/25

Braised Short Rib Ragu, Ricotta

WOOD-FIRED TRUFFLE GNOCCHI L17/D22

Creamy Fontina Cheese Sauce, Black Truffle

SPINACH & RICOTTA RAVIOLI L18/D23

Spicy Heirloom Pomodoro Sauce, Basil, Pecorino

RIGATONI BOLOGNESE L20/D26

Beef & Pancetta Sugo, Peas, Carrots, Celery, Ricotta

CAMPANELLE L18/D22

Wild Mushrooms, Pecorino, Pancetta, Hazelnuts, Lemon Cream Sauce

PENNE ALLA VODKA L18/D22

San Marzano-Vodka Cream Sauce

Protein: Chicken 6 | Crispy Chicken 7
Salmon 10 | Shrimp 10 | Scallops 10