

{appetizers}

SEASONAL SOUP MP

Chef's Choice

POINT JUDITH CALAMARI 14

San Marzano Marinara, Cherry Pepper Aioli, Arugula

CRISPY BRUSSELS SPROUTS 13

Crispy Pancetta, Pecorino, Fig Balsamic

P.E.I MUSSELS | RED OR WHITE 15

Spicy San Marzano Broth, Chorizo & Fennel, Or White Wine Garlic Parm Cream Sauce, Rustic Bread

OCTOPUS 17

Romesco, Fingerling Potatoes, Chorizo, Arugula, Sherry Vinaigrette

WOOD FIRED MEATBALLS 13

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

MUSHROOM ARANCINI 12

Mushroom Parmesan Risotto Fritters, Truffle Aioli, Roasted Tomato

WOOD-FIRED TRUFFLE GNOCCHI 14

Creamy Fontina Cheese Sauce, Black Truffle

{salads}

CLASSIC CAESAR 12

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, Spicy Coppa, Gorgonzola, Italian Vinaigrette

QUINOA 12

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

SPINACH 12

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

FREGULA 7

WOOD FIRED WINGS 14

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

CALZONE 13

Fresh Mozzarella, Ricotta, San Marzano Marinara

{ITALY TO TABLE}

Selection of Italian Meats & Cheeses, Nuts, Dried Fruit, Seasonal Jam, Wild Honey 21

{main}

CHICKEN PARM L18/D22

Fior Di Latte, San Marzano, Linguini

CHICKEN FRANCESE L20/D24

Lemon, White Wine & Butter Sauce, Linguini

CHICKEN MILANESE L18/D22

Arugula, Sweet Tomato, Roasted Corn, Honey Balsamic Vinaigrette

MUSHROOM RISOTTO L18/D22

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

STONINGTON SCALLOPS L24/D30

Arugula Pesto Risotto, Prosciutto, Wood-Fired Heirloom Tomatoes

SEAFOOD FRA DIAVOLO L26/D33

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

SCOTTISH SALMON 27

Charred Corn, Heirloom Tomatoes, Fregula, Arugula, Tomato Corn Relish

14-OZ NY STRIP STEAK 34

Wood-Fired Hen of the Woods Mushrooms, Fingerling Potatoes, Aged Balsamic

{WITH FRIES}

AMERICANO BURGER 16

Black Angus Short Rib, Chuck & Brisket Burger, Cheddar, Bacon, Lettuce, Tomato, Onion

MEATBALL GRINDER 16

San Marzano Marinara, Grana Padano, Mozzarella

CHICKEN PANINI 16

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

{pizza}

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

RED

CLASSIC CHEESE 13

Shredded Mozzarella, Pecorino

MARGHERITA 14

Fior Di Latte, Parmigiano, Basil, EVOO

CHICKEN PARMESAN 15

Crispy Chicken Cutlet, Mozzarella, Parmesan, Ricotta

PEPPERONI 16

Cup & Char Pepperoni, Mozzarella, Parmigiano, Spiced Honey

MEATBALL 15

Fontina, Cherry Peppers, Parmigiano

WHITE

SWEET BABY BURRATA 16

Burrata, Prosciutto, Arugula, Grana Padano, Lemon Oil

NEW HARVEST 14

Shaved Brussels Sprouts, Hot Coppa, Fontina, Mozzarella, Garlic Cream

THE G.O.A.T 15

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

SHRIMP 18

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

BIANCA 14

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

TARTUFO 16

Caramelized Mushrooms & Onions, Fontina, Mozzarella, Black Truffle

BACON & CORN 16

Smoked Bacon, Local Corn, Sliced Tomato, Red Onion, Mozzarella, Parmigiano, Pesto Oil

Gluten Free Pizza Crust \$3

{pasta}

SPAGHETTI & MEATBALLS L18/D23

San Marzano Marinara, Grana Padano

SHORT RIB GNOCCHI L18/D22

Braised Short Rib Ragù, Ricotta

CACIO E PEPE L16/D20

Spaghetti, Pecorino, Grana Padano, Cracked Black Pepper

SPINACH & RICOTTA RAVIOLI L16/D20

Spicy Heirloom Pomodoro Sauce, Basil, Pecorino

RIGATONI L18/D23

Spicy Sausage Sugo, Onions, peppers

CAMPANELLE L18/D22

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

PENNE ALLA VODKA L18/D20

San Marzano-Vodka Cream Sauce

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