



ANTIPASTI CALDI

Soup of the Day

cup 6 | bowl 8

Baked Clams

Baby clams tossed with herbs and bread stuffing in a lemon and white wine sauce 11

Fried Calamari

Lightly breaded calamari fried to perfection 14

Mussels Bianco **GF**

Garlic, lemon, white wine, shallots and "evoo" 12

Roasted Artichoke Hearts

Breadcrumbs, parmigiano cheese, olive oil and lemon juice 12

Arancini

Riceballs stuffed with meatballs, mozzarella, peas and marinara sauce 10

Eggplant Napoleon **GF**

Roasted with tomato sauce and fresh mozzarella 11

Mozzarella in Carozza

Sweet mozzarella cheese "sandwiched" between slices of bread then fried and topped with tomato sauce 7

ANTIPASTI FREDDI

Burrata Mozzarella **GF**

With Parma prosciutto, fire roasted peppers, arugula 17

Bruschetta

Our house made bread toasted and topped with fresh tomatoes, olive oil, garlic and basil 10

Rare Beef Carpaccio **GF**

Thinly sliced rare beef, arugula, shaved parmigiano, capers, lemon vinaigrette 12

INSALATE

Insalata Mista **GF**

Mixed greens, carrots, tomatoes and balsamic vinaigrette 6

Wedge of Iceberg

Our house made blue cheese dressing, crispy bacon and fried onions 11

Roasted Beets with Goat Cheese **GF**

Arugula, pine nuts and lemon vinaigrette 10

Shaved Brussel Sprout Salad **GF**

With pears, caramelized walnuts, goat cheese, cranberry and apple cider dressing 13

Caesar Salad

Romaine lettuce tossed with house made croutons, parmigiano cheese and our own made caesar dressing 9

Add grilled chicken 5

Add Steak 9

Add 4 grilled jumbo shrimp 9

Add Gorgonzola 2

Add grilled salmon 9

ENTRÉES

FRUTTI DI MARE

Filet of Basa Calabrese **GF**

White fish, artichoke, roasted pepper, olives, capers, onions, tomato and white wine with spinach 20

Shrimp Scampi

Garlic, butter, lemon and white wine over linguine 22

Filet of Basa Francese **GF**

Lemon white wine sauce over mashed potatoes 20

Grilled Salmon Filet **GF**

Served with spinach risotto and pesto sauce 21

Mussels & Clams Fra Diavolo

Spicy tomato sauce over linguine 21

PASTA

Lobster Ravioli

In a shrimp and pink sherry wine sauce 19

Lasagna Bolognese

Meat sauce, ricotta and béchamel 19

Penne Vodka with Chicken

Ham, onions, vodka tomato sauce and a splash of cream 19

Gnocchi with creamy Bolognese

House-made ricotta pasta in a rich creamy cheese and meat sauce 19

Linguine with Littleneck Clams

Garlic, olive oil, and parsley 20

Pappardelle with Shrimp & Scallops

House made pasta, tomato sauce, sherry and a touch of cream 25

Orecchiette with Broccoli Rabe

With crumbled sausage, sun dried tomatoes, garlic, olive oil 20

SPECIALITÀ DELLA CASA

Chicken Parmigiana

Melted mozzarella and tomato sauce with penne 21

Veal Saltimbocca **GF**

Topped with prosciutto, mozzarella and sage in a sherry wine sauce over mashed potatoes 27

Berkshire Heritage Pork Chop **GF**

Pepperoncini peppers, garlic, onion, wine sauce, mashed potato, broccoli 27

Eggplant Parmigiana

Eggplant, mozzarella and tomato sauce with penne 20

Chicken Francese **GF**

Dipped in a light egg batter in a lemon, shallots and white wine sauce over risotto 21

Chicken & Hot Sausage Scarpariello

Garlic, onions, mushrooms, hot and sweet peppers, tomato sauce and potatoes over penne 22

Chicken Milanese

Crispy breaded cutlet topped with arugula, shaved parmigiano and chopped tomatoes with a balsamic drizzle 21

Gluten Free Penne 3

Whole Wheat Penne 2

Plate Sharing 3



BRICK OVEN PIZZA 16

Margherita

Fresh tomatoes, garlic and mozzarella

Del Faro

Chopped tomatoes, prosciutto, arugula and mozzarella

Pear & Arugula

Poached pears, caramelized walnuts, gorgonzola, fontina cheese and arugula

Romana

Chopped tomatoes, fresh mozzarella, arugula and shaved parmigiano

Chicken Parm Pizza

Chicken cutlet, tomato sauce and mozzarella

Buffalo Chicken Pizza

Chicken, buffalo sauce, blue cheese and celery bits

Spinach & Tartufo

Spinach, mozzarella and truffle oil

BBQ Chicken

Chicken, bbq sauce and mozzarella

White Pizza

Ricotta, mozzarella, oregano and garlic (no sauce)

Caprino

Caramelized onions, artichokes, Mediterranean olives, goat cheese, tomato sauce and mozzarella

Veggie Pizza

Broccoli, peppers, onions and mushrooms

V.I. Capricciosa

Mushrooms, artichokes, prosciutto di parma, tomato sauce, mozzarella and egg

Arrabbiata Pizza

Spicy sausage, cherry peppers, onions and mozzarella

Gluten Free Cheese 12

Gluten Free Specialty Pizza 18

Made in-house with Caputo Gluten Free Flour imported from Italy

CHILDREN'S MENU \$15

(12 and under)

Choice of:

Penne Pasta

With tomato sauce or butter

Kids Cheese Pizza

Chicken Fingers

With french fries

Hamburger

With french fries

Includes soda or milk and a scoop of vanilla ice cream

CONTORNI

Hand Cut French Fries 7

Hand Cut Parmigiano Truffle Fries 9

Nonna's Meatballs 9

Sautéed Spinach with Garlic and Oil 7

Sautéed Brussels Sprout 13

shaved with walnuts, cranberry, pear

Broccoli 7

Roasted Seasonal Vegetables 7

Broccoli di Rabe *(in season)* 8

Risotto 8

Mashed Potatoes 7

We use Bell & Evans chicken breast only. | Fish may contain bones.

We prepare all dishes fresh to order and at times may require longer preparation times. Please be patient while we prepare your meal.

Gratuity of 20% may be added to groups of 6 or more.

Please inform staff of any allergies. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. We do not use trans fat or peanut oil in our cooking.