



STARTERS

Bruschetta, semolina bread, melted gorgonzola, heirloom tomatoes, fresh basil, extra virgin olive oil 10

Burrata Caprese, baby heirloom & vine-ripened tomatoes, extra virgin olive oil, balsamic reduction, fresh basil, sea salt 13

Steamed Mussels, plum tomatoes, white wine, garlic, parsley, basil, semolina crostini 12 • with clams 6 supplement

Meatballs al Forno, pecorino romano and melted fresh mozzarella, marinara sauce 10

Point Judith Calamari Fritti, with hot peppers, marinara, garlic aioli 14

Wood-Fired Chicken Wings, hot or fig-barbeque, celery, gorgonzola dip 12

Stuffed Garlic Baguette, mozzarella, boursin, pecorino, roasted garlic, marinara 8

Bill's Crab Cake, Maryland style with jumbo lump blue crabmeat, remoulade sauce 15

Antipasto Platter, fontina, parmigiano, prosciutto, hot sopressata, chickpea puree, olives, roasted peppers 18

GREENS & BOWLS

Vegetarian Bowl, chopped romaine and arugula lettuces, warm farro, charred corn, chopped diced tomatoes, black beans, roasted chick peas, feta, creamy avocado-chive dressing 16

Gorgonzola Chopped Salad, romaine, grape tomatoes, carrots, chick peas, artichoke hearts, red onion, olives, cucumber, focaccia croutons, gorgonzola, white balsamic vinaigrette 9 • 12 entree GF

Organic Baby Arugula, goat cheese, toasted pecans, grape tomatoes, fresh pear, balsamic vinaigrette 8 • 12 entree GF

Caesar, romaine, cherry tomatoes, garlic croutons, parmigiano reggiano

8 • 12 entree

Cobb, romaine, tomato, egg, gorgonzola, bacon, avocado, ranch dressing 13 GF

SALAD ADDITIONS* GF chicken breast 5 | salmon 9 | shrimp 8 | steak 9 | meatballs 5

PASTA KITCHEN

SAUCE vodka 18 | pomodoro 14 | pesto cream 18 | marinara 16 | bolognese 20 | aglio e olio 16 | alfredo 18

PASTA penne | angel hair | spaghetti | linguine | gluten free penne | orecchiette

fresh pappardelle 2 | hand-made three-cheese ravioli 5 | cavatelli 2

PROTEIN

Italian sausage links 4 | shrimp 10 | meatballs 6 | wood-grilled chicken 7 | salmon 12 | anchovies 5

VEGGIES

broccoli | spinach | mushrooms | roasted red peppers | peas | onions 2 each || asparagus 4 | broccoli rabe 4

MAIN PLATES

Piatti Parmigiana, herb panko, mozzarella, spaghetti, marinara Chicken 22 | Eggplant 20

Chicken Marsala, wild mushrooms, marsala wine-butter sauce, angel hair 22

Wood-Grilled New York Steak*, 14 ounces, center cut, angus beef, garlic herb butter, garlic mashed, asparagus, red wine demi glaze 35

Wood-Grilled Atlantic Swordfish, garlic mashed, sautéed spinach, lemon caper butter sauce 29

Wood-Grilled Salmon, organic maple glaze, roasted potatoes, wood-grilled asparagus 29

Steakhouse Burger*, lettuce, beefsteak tomato, sliced onion, brioche bun, with fries, pickle 14 | add cheddar, pepperjack, mozzarella 1 each | bacon 2

Butchers Steak, parmigiano truffle fries, mushroom red wine demi glaze 28

Vegetable Risotto, parmigiano, white wine, peppers, onions, mushroom, carrots, broccoli 24

Braised Beef Short Ribs, boneless, polenta, red pepper and onion chianti demi, sautéed spinach 29

WOOD - FIRED PIZZA

Cheese Pie with tomato sauce, mozzarella 14

Toppings 2 each || gluten-free crust 5

mushrooms | roasted red peppers | caramelized onions | broccoli | black olives | hot cherry peppers | spinach | fresh tomato | pepperoni | meatballs | Italian sausage | bacon | anchovies | grilled chicken breast | extra cheese | shrimp | goat cheese | ricotta | pesto

SPECIALTY PIES

Margherita, tomato sauce, fresh mozzarella, sliced tomatoes, basil, extra virgin olive oil 16

Funghi, wild mushrooms, roasted garlic, bacon, baby arugula, mozzarella, extra virgin olive oil 17

Barbequed Chicken, chicken breast, spicy barbeque sauce, caramelized onions, hot cherry peppers, mozzarella, cilantro 17

Prosciutto Arugula, fresh mozzarella, shaved parmigiano, extra virgin olive oil, balsamic 17

Vegetariana, roasted red peppers, caramelized onions, plum tomato, mushrooms, goat cheese, thyme, tomato sauce 16

Asante, meatballs, fresh ricotta, mozzarella, tomato sauce, pecorino, basil 17

Patata, thinly sliced potato, bacon, mozzarella, cheddar, gorgonzola, buttermilk ranch dressing, scallions 16

* thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness.