

## ANTIPASTI

- CALAMARI FRITTI** tender crispy calamari with hot peppers, lemon and white wine 9.99
- BRUSCHETTA** wood toasted focaccia with roma tomatoes, fresh basil and balsamic vinaigrette 7.50
- CARPACCIO\*** thinly sliced raw beef, capers, parmigiano and virgin olive oil 8.99
- GAMBERI ALLO SPIEDO** grilled gulf shrimp with braised spinach and lemon vinaigrette 9.50
- MOZZARELLA CON PROSCIUTTO** fresh mozzarella wrapped in prosciutto with balsamic peppers 7.99
- MOZZARELLA FRITTA** fresh whole milk mozzarella lightly breaded and sautéed, finished with pomodoro sauce 7.99
- ANTIPASTO DELLA CASA** prosciutto, salami, fresh mozzarella, eggplant, peppers, tomatoes, olives and ricotta salata 9.99
- MELANZANA FRITTA** fresh eggplant, lightly breaded and sautéed, topped with ricotta cheese, garlicky tomatoes and fresh greens 7.99

## ZUPPE

- MINISTRONE** classic Italian vegetable soup with roasted chicken, spinach, plum tomatoes and fresh herbs bowl 4.99 cup 2.99
- PASTA E FAGIOLI** hearty Tuscan bean soup with seasoned chicken broth, pancetta, herbs and tiny pasta bowl 4.99 cup 2.99
- PAPA POMODORO** rustic tomato soup with chicken broth, torn focaccia, basil and parmigiano bowl 4.99 cup 2.99

## INSALATE

- INSALATA DI CHARLES** ribbons of romaine, arugula, radicchio and fennel with fresh lemon juice, olive oil and parmigiano 7.50
- CESARE\*** award-winning traditional salad with romaine, shaved parmigiano, focaccia croutons and creamy anchovy dressing 7.75
- PANZANELLA** classic Tuscan salad of mixed greens, capers, tomatoes, torn focaccia and Vermont goat cheese in a red wine vinaigrette 7.50
- CAPRINO** mixed greens with balsamic vinaigrette, tomatoes and goat cheese 7.50
- INSALATA DI CAMPO** mixed greens, dried cranberries, tomatoes and gorgonzola in a balsamic vinaigrette 7.50
- CAPRESE** sliced tomato, fresh mozzarella and fresh basil 7.99
- MISTA** Boston, romaine, arugula and red leaf lettuces, shaved leeks and tomatoes with a red wine vinaigrette 5.99

## WEEKLY SPECIALS

### SUNDAY

- BRACIOLA DI MAIALE** grilled center-cut pork chops with vinegar peppers and mashed yukon potatoes 19.99

### MONDAY

- LASAGNE ALLA BOLOGNESE** made to order with veal, mushrooms, pancetta, pink pomodoro and four cheeses 16.99

### TUESDAY

- POLLO ALLA CACCIATORA** tender roasted chicken simmered with mushrooms, onions, peppers, fresh herbs and plum tomatoes 17.99

### WEDNESDAY

- PENNE POLPETTA AL FORNO** wood-fired penne in a zesty amatriciana sauce, classic meatballs and three cheeses 17.99

### THURSDAY

- VEAL PICCATA** tender veal pan-sautéed with white wine, lemon and capers, served with parmigiano risotto. 21.99

### FRIDAY

- ARAGOSTA FRA DIAVOLO** 1.5 pound fresh Maine lobster tossed in a spicy hand-crushed pomodoro sauce with linguine 24.99

### SATURDAY

- OSSO BUCO** slowly-braised veal shank simmered in a pinot noir demi-glace and served with parmigiano risotto 25.99

## SIGNATURE PIZZA WOOD-FIRED, THIN CRUST

- PICCANTE** pepperoni, Italian sausage, crushed tomatoes and mozzarella 10.50
- MARGHERITA** crushed tomatoes, mozzarella, oregano and fresh basil 9.99
- POLLO AL POMODORO** grilled chicken, crushed tomatoes, mushrooms and mozzarella 10.50
- PUTTANESCA** olives, capers, marinated tomatoes, artichoke hearts and mozzarella 10.50
- QUATTRO FORMAGGI** oak-fired white pizza with mozzarella, mascarpone, romano and goat cheese 9.99
- POLPETTA** classic meatball pizza with tomato sauce, mozzarella and fresh basil 10.50

Enjoy our focaccia and hand-rolled grissini baked fresh in our kitchen daily.

*\*These items are served raw or may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of foodborne illness. For more information regarding potential health concerns, please ask your server or a manager.*

## SECONDI

- FILETTO BALSAMICO\*** two 5 oz. sautéed beef tenderloins with pan-roasted vegetables and balsamic vinegar sauce 25.99
- POLLO PICCATA** tender chicken breast pan-sautéed with white wine, lemon and capers and served with lemon-asparagus risotto 16.99
- BISTECCA ALLA BRACE\*** aged 14 oz. center cut New York sirloin with braised spinach and crispy potatoes 26.99
- GAMBERI ALLA BRACE** grilled butterflied gulf shrimp rubbed with Italian herbs 22.99
- POLLO ALLA VALDOSTANA** grilled boneless chicken breast with prosciutto, fontina, marsala and wild mushrooms 16.99
- SCALOPPINE DI POLLO** chicken cutlet with fresh breadcrumbs, fresh lemon, butter and capers 16.99
- LOMBATINA DI VITELLO\*** bone-in center cut 14 oz. veal chop grilled with wild mushrooms, marsala and fresh vegetables 29.99
- GALLO AL FORNO** slow roasted lemon-garlic chicken finished crispy under an open flame with seared greens and potatoes 17.99
- SALMONE AL FORNO\*** fresh wood-roasted Atlantic salmon fillet with spinach and crispy potatoes 19.99
- VITELLO ALLA PARMIGIANA** veal cutlet lightly breaded and pan-sautéed, topped with pomodoro sauce and mozzarella 21.99
- POLLO ALLA PARMIGIANA** boneless chicken breast lightly breaded, pan-sautéed and topped with pomodoro and mozzarella 17.99
- SCALOPPINE DI VITELLO** the finest veal cutlet with grissini crumbs, fresh lemon, butter and parsley 21.99
- PETTI DI POLLO** boneless, skinless chicken breast grilled with fresh lemon and virgin olive oil 14.99
- RISOTTO DEL GIORNO** risotto of the day, with Carnaroli rice and the freshest ingredients *priced daily*

## SIGNATURE PASTA MADE-TO-ORDER SAUCES

- RIGATONI CON LUGANEGA** sausage, mushrooms, crushed tomatoes and caramelized onions with a touch of cream 15.99
- BUCATINI ALL' AMATRICIANA** hollow spaghetti with pancetta, onions in chili oil, white wine, tomatoes and romano 14.99
- CAVATAPPI AFFUMICATI** hollow pasta spirals with roasted eggplant, roma tomatoes, smoked mozzarella and romano 14.99
- PORCINI TORTELLONI** large porcini mushroom filled pasta in a rich wild mushroom and tomato sauce 15.99
- AGNOLOTTI ALL' ARAGOSTA** lobster and ricotta filled pasta in lobster sauce with a touch of cream and fresh basil 18.99
- PENNE CON POLLO** sautéed chicken, fresh asparagus and roma tomatoes in a white wine butter sauce 15.99
- FARFALLE SALMONE** bowties with smoked salmon and peas in a light cream sauce 15.99
- CAPELLI D'ANGELO** angel hair pasta with plum tomatoes, slivered garlic and extra-virgin olive oil 12.99
- GNOCCHI DI SORRENTO** light potato pasta, pink pomodoro sauce and mozzarella 14.99
- ZITI AL POMODORO** simple pasta tubes with fresh basil and tomato sauce 11.99
- SPAGHETTI ALLA BOLOGNESE** pancetta, ground veal and mushrooms in a light tomato sauce with a touch of cream 14.99
- PENNE ALL' ARRABBIATA** pasta quills with browned garlic, virgin olive oil and white wine in a spicy pomodoro sauce 12.99
- RAVIOLI AL POMODORO** stuffed with spinach and ricotta in a light basil-tomato sauce 13.99
- SPAGHETTI CARBONARA ALLA TOSCANA** prosciutto, egg, chicken broth and grana parmigiano (no cream) 14.99
- FARFALLE CON POLLO** bowties with sautéed chicken, broccoli, garlic and extra virgin olive oil 15.99

gluten-free pasta available