

appetizers

Antipasto for Two daily selection of cured meats, cheeses and vegetables 16

Lump Blue Crab Cake with lemon caper tarragon aioli 12

Crispy Fried Calamari and hot cherry peppers with citrus tomato aioli 11

Roasted Pumpkin Risotto with toasted pumpkin seeds, rosemary, gruyere cheese and pumpkinseed oil 9

Kobe Carpaccio 100% natural American Wagyu Beef with red onion, capers, parmesan, and white truffle oil 10

Flatbread Nachos warm Tuscan flatbreads with melted mozzarella, kalamata olives, oven cured tomatoes, basil and marinara dipping sauce 7

Frito Misto crispy zucchini and eggplant with cherry pepper relish and white balsamic aioli 8

Wild Boar Gnocchi Sangiovese-wine braised and served with fresh potato dumplings and white truffle oil 12

Fried Cheese a mixture of ricotta and smoked mozzarella lightly breaded fried and served with a roasted tomato and cherry pepper sauce. 8

Tuscan Hearth Roasted Wings marinated in herbs and spices served with our house made gorgonzola dressing 8

Bruschetta thick cut Italian bread with white bean spread and wild mushroom salad 7

soups

Soups of the day cup 4 bowl 6

salads

House mesclun greens, cucumber, grape tomato, and carrot dressed with balsamic vinaigrette 6

Caesar romaine lettuce hearts and homemade croutons tossed in our garlic anchovy dressing with shaved parmesan and *white anchovies upon request* 7

Tuscan Vegetable Salad baby arugula, Tuscan bread, provolone, roasted pepper, oven cured tomato, cucumber and caperberries, dressed with Chianti vinaigrette 7

Tavolino Chopped Salad mesclun greens, Genoa salami, chicken, tomatoes, roasted peppers and provolone tossed with balsamic vinaigrette 14

Wilted Spinach with pears, gorgonzola cheese, spiced walnuts, and warm applewood-smoked bacon vinaigrette 7

Beet Salad with warm goat cheese, orange supremes, rosemary dressing and toasted walnuts 9

Add Ons

Garlic and Herb Grilled Chicken 5

Grilled Shrimp 7

Marinated Flank Steak* 8

**The FDA advises that consuming raw or undercooked foods can increase your risk of foodborne illness*

p i z z a s

*Our pizzas are available in two sizes, a 12 inch pizza and a 16 inch pizza.
The pizzas can be shared as an appetizer or ordered as an entree.*

Marinara our thin crust topped with house made tomato sauce and mozzarella 9/14

Margherita sweet tomato, mozzarella and fresh basil 9.25/14.5

Pesto a white pizza with fresh basil pesto, fresh mozzarella and fire roasted red pepper strips 9.50/15

Portobello Mushroom with spinach, ricotta, toasted garlic, tomato and mozzarella 10.50/17

Lobster native lobster meat with roasted corn, basil aioli, fontina and diced tomato 16/28

Mediterranean Vegetable with sundried tomato pesto, peppers, tomatoes, zucchini and eggplant topped with mozzarella 10/16

Florentine Steak* sliced flank steak fanned over our white pizza with roasted garlic puree, spinach, and oven cured tomatoes 11.50/19

Pepperoni traditional pizza with imported pepperoni and mozzarella 10.25/16.5

Chicken and Broccoli parmesan cream, roasted garlic cloves and mozzarella 10.50/17

Italian Sausage with our house marinara, caramelized onions, hot cherry peppers, mozzarella and fresh herbs 10.25/16.5

Balsamic BBQ Chicken house-made balsamic BBQ sauce with grilled chicken, caramelized onions, roasted peppers, smoked mozzarella and scallion 10.50/17

Primavera our marinara with spinach, mushroom, fire roasted red pepper, asparagus and goat cheese 10/16

Wild Mushroom and Chicken with basil pesto, fresh mozzarella and diced tomato 10.50/17

Meat Lovers pepperoni, sausage, salami and meatballs baked on our traditional marinara 11/18

Carni Affettato Pizza parmesan cream and oven-cured tomatoes with thinly sliced cured meats, shaved parmesan and fresh parsley 12.50/21

Prosciutto and Fig fig marmelatta, thinly sliced prosciutto and fontina with baby arugula and balsamic 13/22

Melanzana tomato sauce, roasted garlic, spinach, feta, mozzarella, and fried eggplant 10.50/17

House Special Pizza spinach, gorgonzola, caramelized onions, mozzarella, crispy applewood smoked bacon and spiced walnuts 11/18

Sweet Potato Pizza pinenut spread, roasted sweet potato, gorgonzola, arugula, pancetta, and aged balsamic drizzle 11/18

Mediterranean Chicken kalamata olives, hot peppers, chicken and feta topped with chilled cucumber, red onion and tomato dressed with lemon herb vinaigrette 11/18

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e n t r e e s

Stuffed Italian Meatloaf filled with sweet sausage, fresh mozzarella, sautéed spinach and roasted red pepper; served with a house-made tomato basil ketchup, whipped potato and broccoli florets 19

Cioppino lobster, clams, shrimp, scallops and salmon stewed in a zesty seafood broth and garnished with an herb grilled crostini 26

Grilled Salmon served over spinach and parmesan risotto with eggplant capponata and herb cream 22

Pan-Seared Sea Scallops honey hazelnut glazed sea scallops with orange fennel scented orzo, sweet potato puree and grilled asparagus 24

NY Strip Steak* topped with herb butter and accompanied by roasted fingerling potatoes and grilled asparagus 28

Veal Osso Bucco all natural veal braised and served with a root vegetable “mille-foglie” and sautéed spinach 26

Flank Steak* marinated, grilled and served sliced with a pancetta twice baked potato and broccoli florets 22

Hearth Roasted Half Chicken garlic and rosemary marinated and served with roasted fingerling potatoes, broccoli and herb butter 19

Veal Milanese thin breaded veal loin fried crisp served over sautéed crab and orzo topped with arugula insalata and fresh tomatoes dressed in lemon herb vinaigrette 22

Citrus and Basil Pan Roasted Halibut served over Farro rice blend with asparagus and Mediterranean salsa fresca 23

Berkshire Pork Marsala all natural bone-in pork loin, pan roasted and served with whipped yukon potatoes, broccoli florettes, and a porcini mushroom marsala sauce 19

p a s t a s

Spinach and Portobello Ravioli sautéed with roasted garlic and oven cured tomatoes in browned butter topped with crumbled goat cheese 16

Crab Cannelloni lump blue crab, ricotta and asparagus filled pasta baked in our stone hearth with a mint and lemon scented Alfredo sauce 17

Provolone Tortelloni baked with sausage, spinach and our house made marinara 18

Shrimp Scampi large shrimp sautéed with plum tomatoes, garlic, white wine, lemon and herbs served over linguini 21

Butternut Squash Tortellacci with caramelized onions, cranberries, bourbon cider sauce and sage mascarpone 16

Chicken Parmesan golden brown and baked with our house made marinara and mozzarella served over cappellini 19

Veal Saltimbocca veal scaloppini sautéed and finished with white wine and sage, topped with prosciutto and smoked mozzarella served over linguini with pan sauce and sautéed asparagus 23

Bolognese a rich and savory sauce made with beef, veal and pork in the authentic style of Bologna, Italy. Tossed with fresh pappardelle 19

Mediterranean Chicken sautéed with kalamata olives, oven cured tomatoes and spinach finished with smoked mozzarella and tossed with penne pasta 19

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