

Starters

* Steamed Black Mussels- white wine, garlic, parsley and lemon or marinara	9
* Grilled Octopus- tender octopus, lemon vinaigrette, organic arugula	10
* Mozzarella & Prosciutto- grilled fresh mozzarella wrapped with prosciutto, pesto sauce	9
Lobster Ravioli- mini house made ravioli with basil pesto cream sauce	10
* Grilled Point Judith Calamari Rings- spicy tomato sauce	9
* Wood Roasted Portobello- spinach, shallots, tomatoes, garlic, herb broth	8
* Grilled Shrimp Romesco- soft polenta and wilted spinach	9
* Traditional Minestrone Soup- vegetarian and borlotti beans	Cup 3.50 Bowl 5
* House made Soup of the Day	Cup 3.50 Bowl 5

Wood -Fired Pizza

Our thin crust 11" pizza is made with organic whole wheat flour

ALL PIZZAS CAN BE MADE GLUTEN FREE

BLT- oven roasted roma tomato, pancetta, arugula, house cheese	16
The Goat- roasted red pepper, fennel sausage, goat cheese, basil pesto, house cheese	16
3 Little Pigs- sauce, spicy fennel sausage, pancetta, pepperoni, house cheese	16
Wiseguy- sauce, roasted peppers, caramelized onion, Italian sausage, house cheese	16
The 225- sauce, mushrooms, red onion, roasted red peppers, house cheese	15
Margherita- sauce, fresh mozzarella and basil	14
Bianca -gorgonzola, sweet caramelized onion, house cheese	14
Funguy- cremini mushrooms, smoked mozzarella	14
Greek- sauce, fresh tomato, feta, kalamata olives, red onion, oregano, house cheese	14
Big cheese- sauce, mozzarella, provolone, gorgonzola, pecorino romano	14
Little cheese- sauce, mozzarella	13
Make your own- sauce, house cheese, additional toppings are extra	13

Toppings

fennel sausage, pepperoni, prosciutto, grilled chicken, pancetta, anchovies, meatballs, red onion, caramelized onion, kalamata olives, cremini mushrooms, arugula, roasted red peppers, spinach, artichoke, fresh mozzarella, gorgonzola, goat cheese, smoked mozzarella, extra house cheese	2 each
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Salads

- * **Grilled Caesar**- romaine wedge drizzled with house made caesar dressing 8
 - with anchovies 10
 - with chicken 12
 - with salmon, shrimp or octopus 14
- * **Arugula Salad**- caramelized rutabaga, butternut squash, apples, toasted pine nuts, feta cheese, golden balsamic vinaigrette 8
- * **Wood Roasted Beet Salad**- mixed greens, goat cheese, candied walnuts, citrus vinaigrette 8
- * **Spinach Salad**- oranges, dried cranberries, roasted pecans, dijon vinaigrette 8
- * **Chopped Italian Salad**- mixed greens, sweet peppers, red onions, tomatoes, artichokes, pepperoni, kalamata olives, feta cheese, balsamic vinaigrette 9

Main Course

All entrees include house salad with Italian vinaigrette

- * **Chicken Piccata**- chicken breast, lemon juice, capers, white wine with spaghetti 19
- * **Spaghetti Carbonara**- creamy cheese sauce, crispy pancetta, mushroom, grilled chicken 18
- * **Linguine ai Frutti Di Mare**- shrimp, mussels, calamari, spicy marinara sauce with linguine 21
- * **Baked Penne**- penne pasta, marinara sauce, spicy fennel sausage, mozzarella, provolone 18
- Beet Ravioli**- house made with goat cheese, basil pesto cream sauce 17
- Portobello Ravioli**- house made with sautéed fresh spinach, vodka sauce 17
- * **Braised Beef Ragu**- penne tossed with carrots, celery, tomatoes, rosemary, chianti 18
- * **Risotto**- arborio rice simmered in broth, cream, herbs, parmesan
 - with vegetables 17
 - with chicken 18
 - with shrimp 20
- * **Primavera**- whole wheat spaghetti, zucchini, broccoli, mushrooms, spinach, aioli, pecorino cheese 17
- * **Penne with Sun-dried Tomato** - rapini, garlic, walnuts and basil pesto 17
- * **Shrimp Scampi** - jumbo shrimp, white wine, garlic, lemon with linguine 20
- * **Tilapia**- pan seared, with a stew of spinach, artichokes, tomatoes, kalamata olives 19
- * **Cedar Plank Salmon** - baked salmon filet topped with herb butter, fresh dill, rapini 20
- * **Braised Short Ribs**- slow braised short ribs, natural pan jus, risotto 21
- * **Bone in Ribeye** - grilled and topped with a maitre'd butter, new potatoes 23
- * **Chicken Saltimbocca**- chicken breast stuffed with prosciutto, capers, artichoke lemon butter, roasted new potatoes 19

* Dishes available with gluten free modifications