

Starters

* Steamed Black Mussels- white wine, garlic, parsley and lemon or marinara	9
* Baked Goat Cheese- sweet marinara sauce, rosemary flatbread	8
* Clams Casino- baked little neck clams, peppers, onions, garlic butter, pancetta	9
* Mozzarella & Prosciutto- grilled fresh mozzarella wrapped with prosciutto, pesto sauce	9
* 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, 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, feta, extra house cheese

2 each

Salads

- * **Grilled Caesar**- romaine wedge drizzled with house made caesar dressing 8
- with anchovies 10 with chicken 12 with salmon, shrimp 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
- * **Poached Pear Salad**- arugula, gorgonzola, candied walnuts, lemon 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, mushrooms, grilled chicken 18
- * **Cioppino**- shrimp, mussels, calamari, clams and whitefish in tomato stew with gremolata 21
- * **Baked Penne**- penne pasta, marinara sauce, spicy fennel sausage, mozzarella, provolone 18
- Butternut Squash Ravioli**- house made with brown butter, walnuts and sage 17
- Portobello Ravioli**- house made with sautéed fresh spinach, vodka sauce 17
- * **Linguini Alla Bolognese**- slow roasted beef and pancetta ragu, vodka sauce, gremolata 19
- * **Grilled Shrimp Risotto**- lemon zest, asparagus and basil pesto 19
- * **Primavera**- whole wheat spaghetti, zucchini, broccoli, mushrooms, spinach, aioli, pecorino cheese 17
- * **Fettuccini Aglio Olio**- asparagus, sun-dried tomatoes, portobello mushrooms, garlic, red pepper flakes tossed in olive oil 17
- * **Shrimp Scampi** - jumbo shrimp, white wine, garlic, lemon with linguine 20
- * **Pistachio Crusted Salmon** - baked, lemon cream sauce, asparagus spears 20
- * **Braised Short Ribs**- slow braised short ribs, natural pan jus, mushroom risotto 21
- * **New York Strip** - grilled, peppercorn infused cognac sauce, au gratin potatoes 22
- * **Lamb Shank**- slow braised, puree of mirepoix, gorgonzola risotto 19

* Dishes available with gluten free modifications