

Starters

*Steamed Black Mussels- white wine, garlic, parsley and lemon sauce or marinara	8
*Grilled mozzarella & prosciutto- fresh mozzarella wrapped with prosciutto, lightly grilled, served with pesto sauce	8
*Grilled Point Judith calamari rings- spicy tomato sauce	8
Pesto chicken flatbread - grilled chicken tenders, pesto sauce, caramelized onion, three blend house cheese on a house made organic whole wheat flatbread	7
*Pan-Seared Polenta- caramelized onions, gorgonzola and candied walnuts	7
*Traditional minestrone soup- with prosciutto and borlotti beans	Cup 3.50 Bowl 5
*Duo of onion gratin soup - parmesan crouton & blistered provolone cheese	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, spicy fennel sausage, goat cheese, basil pesto, house cheese	16
3 little pigs- tomato sauce, spicy fennel sausage, pepperoni, pancetta, house cheese	16
Wiseguy- tomato sauce, roasted peppers, caramelized onion, spicy italian sausage, house cheese	16
The 225 - tomato sauce, mushrooms, red onion, roasted red peppers, house cheese, flavored with parmigiano reggiano cheese.	15
Margherita - tomato sauce, fresh mozzarella and basil	14
Bianca- gorgonzola, sweet caramelized onions, house cheese	15
Funguy -mushrooms, smoked mozzarella	14
Greek-tomato sauce, fresh tomato, feta, kalamata olives, red onion, oregano, house cheese	14
Big cheese - tomato sauce, mozzarella, provolone, gorgonzola, pecorino romano	14
Little cheese -tomato sauce, mozzarella	13
Make your own - tomato sauce, house blend cheese, additional toppings are extra	13

Toppings

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

Salads

- *Grilled Caesar - romaine wedge drizzled with house made caesar dressing 7
with chicken 10 with shrimp 14
- *Organic arugula - tossed greens in Italian vinaigrette, roasted pecans, gorgonzola cheese, topped with crispy pancetta 7
- *Roasted beet salad - Wood roasted beets tossed with mixed greens, goat cheese, citrus Vinaigrette, candied walnuts 7
- *Spinach salad - tossed with orange, cranberries, gala apples, crispy pancetta, balsamic vinaigrette 7

Main course

All entrees include house salad with Italian vinaigrette

- *Spaghetti - "carbonara" a creamy cheese sauce with crispy pancetta, mushroom, grilled chicken 17
- *Linguine ai Frutti Di Mare - Sautéed shrimp, mussels and calamari in a spicy marinara sauce tossed with linguine 20
- *Baked penne - penne pasta, marinara sauce, spicy fennel sausage, mozzarella, provolone 17
- *Fettuccini aglio olio - tossed in olive oil, sun dried tomatoes, garlic, topped with fresh basil 16
- *Risotto - arborio rice simmered in broth, cream, herbs, parmesan cheese
with chicken 16 with shrimp 20
- *Primavera- whole wheat spaghetti, zucchini, broccoli, mushrooms, spinach tossed with aioli and pecorino cheese 16
- *Eggplant lasagna - layers of grilled eggplant, ricata, provolone, marinara 17
- *Penne - tossed with ricotta cheese, spinach, roasted mushrooms and vodka sauce 16
- *Tilapia - pan seared, topped with stewed spinach, artichoke hearts, fresh tomatoes 19
- *Pesce bianco alla spinaci -lake superior whitefish, sautéed with baby capers and shallots in a lemon wine sauce served with fire sautéed spinach. 20
- *Braised Short Ribs - Slow braised beef short ribs, served with natural au jus and vegetable risotto 19
- *Grilled filet mignon - 6 oz center-cut black angus, topped with blue cheese butter, served with wood roasted vegetables 24
- *Pollo alla Saltimbocca -pan-roasted chicken breast stuffed with prosciutto, capers and lemon butter, served with oven roasted potatoes 18
- Pollo parmesan- lightly breaded, topped with mozzarella and provolone, served over spaghetti 17
- *Lamb Shank- Braised New Zealand lamb shank, puree of mirepoix with gorgonzola risotto 18

* Dishes available with gluten free modifications