

PRIMI

Zuppa del Giorno

\$3.95 cup // \$5.95 bowl

ask your server about today's soup selection

Cream of Tomato Basil Soup

\$3.95 cup // \$5.95 bowl

Insalata Mista **\$5.95 // \$7.95**

mixed greens with sliced tomato, cucumber, shaved radish & carrot, imported olives, balsamic vinaigrette

Vermont Butter & Cheese Co. Goat Cheese *add \$1.50*

Boucher Family Farm Blue Cheese *add \$1.50*

Doe's Leap Organic Feta *add \$1.50*

Caesar **\$5.95 // \$7.95**

hearts of romaine, anchovies, Caesar dressing, pecorino Romano, crisp Red Hen Bakery garlic crostini

Mediterranean Salad **\$6.95 // \$8.95**

mixed greens, radicchio, sliced tomatoes, red onion, imported olives, Doe's Leap organic feta, balsamic vinaigrette

Arugula and Beet Salad **\$6.95 // \$8.95**

baby arugula, local beets, red onion, candied walnuts, local blue cheese, balsamic vinaigrette

Insalata Caprese **\$8.95**

sliced tomatoes, fresh mozzarella, fresh basil, extra virgin olive oil, cracked black pepper

Antipasto all' Italiana **\$9.95**

prosciutto, spicy capicola and sopressata with roasted red peppers, provolone, imported olives, extra virgin olive oil

Polenta con Funghi **\$8.95**

pan-seared polenta cakes with portobello mushrooms, Marsala wine, rosemary and Vermont sweet butter

Bruschetta Pomodoro

\$6.95 2pc // \$8.95 3pc

toasted organic Red Hen Bakery bread topped with sliced tomatoes, fresh mozzarella, basil – pine nut pesto

Prosciutto & Artichoke Bruschetta

\$7.95 2pc // \$9.95 3pc

toasted organic Red Hen Bakery bread topped with imported prosciutto, marinated artichoke hearts, local goat cheese

VERDURE

Sicilian Eggplant Caponata **\$6.95**

roasted eggplant with tomato, sweet onion, pine nuts, currants, garlic, balsamic, extra virgin olive oil; served with organic Red Hen Bakery garlic crostini

Antipasto Verdure **\$9.95**

grilled artichoke hearts, cippoline onion agrodolce, eggplant caponata, imported olives, fresh mozzarella

Marinated Olives **\$4.95**

Kalamata and Sicilian olives marinated with extra virgin olive oil, rosemary, fennel seed and citrus zest

PASTA *penne or linguine*

Pomodoro – or – Alfredo **\$10.95**

Pesto Basilico **\$13.95**

sautéed broccoli, spinach and diced tomato with basil – pine nut pesto and pecorino Romano

alla Norma **\$14.95**

roasted eggplant, capers, sweet onion, tomato basil sauce; crumbled Doe's Leap organic feta

Parmigiana

with tomato basil sauce, local Via mozzarella

All-Natural Chicken Breast \$16.95

 Eggplant Cutlets with Ricotta **\$14.95**

Amatriciana **\$15.95**

Vermont Smoke & Cure bacon, sweet red onion, cracked black pepper, garlic, tomato basil sauce

Carbonara **\$15.95**

Vermont Smoke & Cure bacon, mushrooms, sweet peas, light cream, pecorino Romano, garlic, cracked black pepper

Homemade Local Meatballs **\$15.95**

local 100% grass fed beef and pasture raised pork, bread crumbs, garlic and fresh herbs; served with tomato basil sauce

Local Pork Bolognese **\$15.95**

local pasture raised pork shoulder slow braised with tomato, garlic, light cream, fresh herbs

Vermont Smoke & Cure Italian Sausage **\$15.95**

local sweet Italian sausage with tomato basil sauce

Chicken Alfredo **\$15.95**

sautéed all natural chicken breast, broccoli, light cream, mascarpone, pecorino Romano

Chicken Toscano **\$16.95**

sautéed all natural chicken breast, artichoke hearts, sweet peas, sun-dried tomatoes, mushrooms, garlic, Marsala wine, Vermont sweet butter

Shrimp, Salmon & Sweet Peas **\$17.95**

sautéed shrimp, Atlantic salmon, sweet peas, parsley, light cream

Spicy Shrimp fra Diavolo **\$17.95**

sautéed shrimp, imported olives, garlic, white wine, spicy tomato basil sauce

Seafood Rosso // Bianco **\$17.95**

choice of Mussels, Shrimp or Calamari

sautéed with tomato basil sauce – or – sautéed with garlic, diced tomatoes, crushed red pepper, parsley, white wine, Vermont sweet butter

Vegetarian

18% gratuity may be added to parties of 6 or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

DINNER ENTRÉE SALADS

Mediterranean Salad

mixed greens, radicchio, sliced tomatoes, red onion, imported olives, Doe's Leap organic feta, balsamic vinaigrette

All Natural Chicken Breast \$15.95

Pan Seared Shrimp \$16.95

Atlantic Salmon Fillet \$17.95

Entrée Caesar

hearts of romaine, anchovies, Caesar dressing, pecorino Romano, and Red Hen Bakery garlic crostini

All Natural Chicken Breast \$15.95

Pan Seared Shrimp \$16.95

Atlantic Salmon Fillet \$17.95

Portobello & Local Goat Cheese \$14.95

mixed greens with radicchio, sliced portobello, roasted red peppers, tomatoes, local goat cheese, balsamic vinaigrette

VITELLO e POLLO

house specialties with vegetable of the day

Piccata

lemon, parsley, white wine, capers and Vermont sweet butter

All Natural Chicken Breast \$17.95

Veal Scaloppine \$19.95

Marsala

marsala wine, mushrooms, rosemary, garlic, Vermont sweet butter

All Natural Chicken Breast \$17.95

Veal Scaloppine \$19.95

Chicken Saltimbocca \$18.95

all natural chicken cutlet wrapped in prosciutto & sage with spinach, lemon, white wine, parsley, provolone

PASTA FARCITA

Lasagne Tre Formaggi \$14.95

fresh pasta layered with mozzarella, provolone, ricotta, fresh herbs, tomato basil sauce

Three Cheese Tortellini

 pomodoro \$12.95 //  alfredo \$12.95 //  bolognese \$17.95

Tortellini Gorgonzola \$15.95

three cheese tortellini with diced tomatoes, walnuts, Boucher Family Farm gorgonzola, white wine

ON THE SIDE

Vermont Smoke & Cure Italian Sausage

\$6.95 for two, with tomato basil sauce

Homemade Local Meatballs

\$6.95 for three, with tomato basil sauce

WOOD-FIRED PIZZA

signature hand rolled thin crust pizzas

from the wood-fired oven

TOMATO PIES

tomato basil sauce, local Via mozzarella

Sweet Tomato \$12.95

with fresh basil

Tre Funghi \$13.95

portobello, crimini & white mushrooms

Margherita \$14.95

sliced tomatoes, fresh mozzarella, fresh basil (with or without imported olives)

Il Macellaio \$15.95

Vermont Smoke & Cure sweet Italian sausage, pepperoni

Quattro Stagioni \$14.95

artichokes, mushrooms, roasted red peppers, spinach

Gamberetto \$15.95

shrimp, imported olives, spicy tomato basil sauce, lemon, fresh basil

Pollo Rosso \$15.95

chicken breast, Vermont Smoke & Cure bacon, red onion, baby spinach

WHITE PIES

extra virgin olive oil, fresh garlic

Tre Formaggi \$11.95

mozzarella, provolone, pecorino romano

Roasted Sweet Peppers \$13.95

baby spinach, mozzarella, red onion, pecorino Romano

Local Cheddar, Bacon & Apple \$14.95

Grafton farm's smoked cheddar, Vermont Smoke & Cure bacon, apple, caramelized onions

Local Feta & Olive \$14.95

Doe's Leap organic feta, mozzarella, imported olives

Fiorentina \$15.95

prosciutto, spinach, onion, mozzarella, pecorino Romano

Positano \$15.95

shrimp, mozzarella, spinach, lemon, parsley

Tonno e Capperi \$15.95

tuna, mozzarella, red onions, capers, lemon, parsley