



PRIMI

 **Insalata Mista \$5.95 // \$7.95**
mixed greens with tomato, cucumber, shaved radish & carrot, imported olives, balsamic vinaigrette or blue cheese dressing

Caesar \$5.95 // \$7.95
hearts of romaine, anchovies, Caesar dressing, pecorino Romano, crisp Red Hen Bakery garlic crostini

 **Spinach, Arugula, Beet Salad \$6.95 // \$8.95**
spinach, baby arugula, crumbled blue cheese, roasted beets, candied pecans, raspberry vinaigrette

 **Arugula and Radicchio Salad \$6.95 // \$8.95**
baby arugula, radicchio, red onion, cracked black pepper, crumbled feta, champagne vinaigrette


 **Insalata Caprese \$8.95**
sliced tomatoes, fresh mozzarella, fresh basil, extra virgin olive oil, cracked black pepper

Antipasto all' Italiana \$9.95
imported prosciutto, salami and soppressata with olives, aged provolone, fresh mozzarella, marinated artichoke hearts, extra virgin olive oil, cracked black pepper

Antipasto di Mare \$9.95
imported Italian tuna, poached shrimp, fire roasted red peppers, marinated artichoke hearts, olives, balsamic vinaigrette


Wood Fired Baked Stuffed Mussels \$8.95
Prince Edward Island mussels stuffed with bacon, slivered almonds, fresh herbs and garlic breadcrumbs

Wood Fired Shrimp Scampi \$8.95
with extra virgin olive oil, garlic, sweet butter and lemon, garnished with pecorino Romano and parsley


 **Bruschetta Pomodoro \$6.95 3pc // \$8.95 4pc**
toasted organic Red Hen Bakery bread brushed with extra virgin olive oil and garlic, topped with diced tomatoes, fresh mozzarella, fresh basil and pecorino Romano

Bruschetta Prosciutto e Carciofi \$7.95 3pc // \$9.95 4pc
toasted organic Red Hen Bakery bread topped with imported prosciutto, marinated artichoke hearts, goat cheese

VERDURE

 **Dolce Pomodori all' Siciliana \$6.95**
tomato wedges with extra virgin olive oil, balsamic vinegar and topped with basil-pine nut pesto, crisp Red Hen Bakery garlic crostini


 **Warm Spinach and Artichoke Spread \$7.95**
warm spinach, artichoke, garlic and mascarpone spread with sliced organic Red Hen Bakery bread

 **Wood Fired Roasted Beets \$6.95**
roasted beets marinated with extra virgin olive oil and balsamic vinegar, topped with goat cheese


 **Olive Tapenade and Basil-Pine Nut Pesto 7.95**
with feta and crisp Red Hen Bakery garlic crostini

PASTA

penne or linguine

 **Pomodoro e Basilico – or – Alfredo \$10.95**

 **Three Cheese Tortellini \$12.95**
pomodoro e basilico – or – alfredo

 **Lasagne Quatro Formaggi \$15.95**
fresh pasta sheets layered with mozzarella, ricotta, provolone, mascarpone, fresh herbs, tomato basil sauce

Parmigiana
with tomato basil sauce, mozzarella
All-Natural Chicken Breast Cutlet \$16.95
 **Eggplant Cutlets with Ricotta \$14.95**

Amatriciana \$14.95
diced bacon, sweet red onion, cracked black pepper, garlic, tomato basil sauce

Carbonara \$14.95
diced bacon, mushrooms, sweet peas, garlic, light cream pecorino Romano, cracked black pepper

Nonna's Veal Meatballs \$15.95
house veal meatballs served with tomato basil sauce

Wood Fired Italian Sausages \$15.95
sweet or hot Italian sausages with tomato basil sauce

Pesto Prosciutto \$15.95
house made basil – pine nut pesto with pecorino Romano, crispy prosciutto

Chicken Alfredo \$15.95
sautéed all natural chicken breast, broccoli, light cream, mascarpone, pecorino Romano

Chicken Romano \$15.95
sautéed all natural chicken breast, mushrooms, walnuts, sweet peas, light cream, mascarpone, pecorino Romano

Shrimp, Salmon & Sweet Peas \$16.95
sautéed shrimp, Atlantic salmon, sweet peas, parsley, light cream

Fresh Seafood Selections
Mussels \$15.95 **Calamari \$15.95**
Shrimp \$16.95 **Little Neck Clams \$17.95**

sautéed with choice of house made sauces:

Rosso: *tomato basil sauce*

Puttanesca: *capers, anchovies, tomato basil sauce*

Fra Diavolo: *olives, spicy tomato basil sauce*

Tomato Horseradish: *horseradish, tomato basil sauce*

Bianco: *diced tomatoes, garlic, crushed red pepper, parsley, white wine, 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.

GRIGLIA e INSALATA

house grilled specialties served with a salad

Arugula, Spinach and Radicchio Salad

baby arugula, spinach, mixed field greens, radicchio, red onion, cracked black pepper, champagne vinaigrette, topped with...

All Natural Chicken Breast \$15.95

Amalfi Shrimp \$17.95

Atlantic Salmon Fillet \$19.95

Caesar

hearts of romaine, anchovies, Caesar dressing, pecorino Romano, shaved red onion and Red Hen Bakery garlic crostini; topped with ...

All Natural Chicken Breast \$15.95

Amalfi Shrimp \$17.95

Atlantic Salmon Fillet \$19.95

Portobello and Goat Cheese \$14.95

mixed field greens with sliced portobello, fire roasted red peppers, sliced tomatoes, goat cheese, balsamic vinaigrette

VITELLO e POLLO

house veal and chicken specialties served with vegetable and potatoes of the day or penne with tomato basil sauce

Piccata

lemon, parsley, white wine, capers and sweet butter

All Natural Chicken Breast \$17.95

Veal Scaloppine \$19.95

Marsala

Marsala wine, mushrooms, onions, rosemary, garlic, sweet butter

All Natural Chicken Breast \$17.95

Veal Scaloppine \$19.95

Grilled Rosemary Chicken \$15.95

all natural chicken roaster thighs, rosemary and garlic

Wood Fired Pesto Chicken \$17.95

free range chicken breast roasted with parsley-thyme butter, topped with house made basil - pine nut pesto

Chicken Saltimbocca \$17.95

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

ON THE SIDE

Wood Fired Italian Sausages \$6.95

three sausages sweet or hot, tomato basil sauce

Nonna's Veal Meatballs \$6.95

three meatballs, tomato basil sauce

STONE HEARTH PIZZA

signature hand rolled thin crust pizzas
from the stone hearth oven

WOOD-FIRED RED PIES

tomato sauce, mozzarella

Sweet Tomato \$12.95

with fresh basil

Tre Funghi \$14.95

portobello, crimini & white mushrooms

Margherita \$14.95

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

Rucola \$14.95

arugula, red onion, oregano

Quattro Stagioni \$16.95

artichokes, mushrooms, fire roasted red peppers, baby spinach

Salsiccia e Pepperoni \$15.95

sweet Italian sausage, pepperoni

Pollo Rosso \$15.95

grilled chicken, red onion, crispy bacon, arugula

WOOD-FIRED WHITE PIES

extra virgin olive oil, fresh garlic

Formaggi \$12.95

Mozzarella, provolone, pecorino Romano

Roasted Sweet Peppers \$14.95

with baby spinach, mozzarella, red onion, crumbled feta

Pesto Fresco \$14.95

basil - pine nut pesto, mozzarella, pecorino Romano,
provolone, sliced tomatoes

Olive Tapenade e Feta \$14.95

olive tapenade, provolone, sliced tomatoes, crumbled feta

Prosciutto e Mozzarella \$15.95

prosciutto, fresh mozzarella, red onion, sliced tomatoes

Fiorentina \$15.95

prosciutto, spinach, onion, mozzarella, pecorino Romano

Prosciutto e Dolce Cipolle \$15.95

prosciutto, mozzarella, caramelized onions, lemon cream,
mascarpone

Positano \$15.95

grilled shrimp, mozzarella, spinach, lemon, parsley

Tonno e Capperi \$15.95

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

Pollo Bianco \$15.95

grilled chicken, provolone, red onion, sliced tomatoes, spinach