



DINNER
GLUTEN FREE

Dee's gluten free bread sticks available upon request and are complimentary

PRIMI

Sicilian Calamari

Sautéed Point Judith calamari, Kalamata olives, capers, anchovies, San Marzano tomatoes 11

Wood Fired Polpo

Grilled Spanish octopus, nduja potato coins, roasted olives, Saffron hummus, parsley vinaigrette 11

Grilled Lamb Ribs

Gigande beans, baby arugula, yogurt crema, confit garlic 9

Cape Cod Mussels *

Applewood smoked bacon, sweet garlic, plum tomatoes, sherry herb brodo 11

Minestrone

Gluten free pasta, cannellini beans, pesto Genovese 5/6

INSALATE

Della Casa 8

Classic Caesar 9

Dee's gluten free croutons

Toscana

Mixed greens, fresh mozzarella, Dee's croutons, roasted garlic, red grape tomatoes, Kalamata olives, balsamic vinaigrette 10

Antipasto Salad

Romaine, marinated long stem artichokes, aged provolone, Castelvetro olives, giardiniera, fennel salami, prosciutto di Parma, red wine oregano vinaigrette 11

Arugula

Baby arugula, shaved fennel, Valencia orange, pistachios, grana padano, preserved lemon vinaigrette
10

STONE PIES

Wild Mushroom & Truffle

Tri color oyster mushrooms, black truffle garlic cream, baby arugula, house made ricotta, local hot honey 22

Clam

Freshly shucked cherrystones, stracciatella, pecorino, red pepper flake, scallions 22

Pepperoni

Fresh mozzarella, tomato vodka sauce, grana padano, basil oil 21

Pollo *

Marinated chicken, caramelized onions, asiago, gorgonzola, toasted pine nuts 20

Classic Margherita

San Marzano tomatoes, fior di latte, pecorino, basil, evoo, sea salt 19

* Thoroughly cooking meats, poultry, seafood, shellfish, & eggs
reduces the risk of foodborne illness



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PASTA

Penne con Salsiccia

Grilled sweet link sausage, broccoli rabe, roasted grapes,
aglio e olio 21

Capellini con Gamberi *

Seared shrimp, asparagus, pine nuts, asparagus pesto 25

Baked Penne ai Modo Max

Lamberti's hot & sweet Italian sausage, peas, plum tomatoes,
Grana Parmesan cream 22

Chicken Bolognese

Penne, hearty Italian ragu, stracciatella 19

SECONDO

Bistecca *

14oz NY strip steak, loaded baked potato mashed, garlic spinach, Chianti jus 33

Wood Grilled Salmon *

Red bliss potatoes, mashed peas, cipolini onions, stone ground mustard vinaigrette 26

Wood Fired Pork Chop

Long bone double rib chop, arugula, gorgonzola,
applewood smoked bacon and mushroom salad, red bliss potatoes 25

Cacciucco alla Livornese *

Georges Bank cod, calamari, mussels, shrimp, scallops,
lobster brodo 28

Brick Pressed Chicken *

Citrus marinated free range half chicken, garlic mashed potatoes,
roasted seasonal vegetables, natural chicken jus 20

"Breadless" Parmigiana *

Sautéed chicken breast, plum tomato sauce, stracciatella, basil, gluten free capellini 19

CONTORNI

Gigande Beans – tomato, dill 6

Grilled Asparagus – stone ground mustard vinaigrette, pine nuts 6

Broccoli Rabe – aglio e olio, grilled lemon 6

Roasted Seasonal Vegetables 6

Garlic Spinach 6

Garlic Mashed Potatoes 6

Executive Chef ~ David Stickney

Sous Chef ~ Christopher Keroack, Johana Echenique