

**PRIMI**

<b>House-Made Ricotta</b>	9
Marinated gold and red beets, red onion mostarda, white truffle acacia honey, grilled olive ciabatta	
<b>Melanzana Alla Parmigiana</b>	10
Thinly sliced battered eggplant, aged provolone, grana padano, basil, tomato butter sauce	
<b>Calamari Fritti *</b>	11/20
Point Judith calamari, cherry peppers, basil aioli, spicy marinara	
<b>Wood Fired Polpo</b>	11
Grilled Spanish octopus, nduja potato coins, roasted olives, saffron hummus, parsley vinaigrette	
<b>Cape Cod Mussels *</b>	11
Applewood smoked bacon, sweet garlic, plum tomatoes, sherry herb brodo, grilled Umbrian bread	
<b>Grilled Lamb Ribs</b>	12
Gigande beans, baby arugula, yogurt crema, confit garlic	
<b>Polpetti e Salsiccia</b>	11/20
House-made meatballs, sweet sausage link, garlic crostini, grana padano	
<b>Carciofi</b>	9
Crispy fried long-stem artichokes, pink peppercorn aioli, grilled lemon	
<b>Salumi e Formaggi</b>	7 EACH / ANY FOUR 13 / ANY EIGHT 22
Ask your server for our daily selections	

**INSALATE**

<b>Della Casa</b>	8
<b>Classic Caesar</b>	9
<b>Toscana</b>	10
House greens, fresh mozzarella, warm polenta croutons, roasted garlic, red grape tomatoes, Kalamata olives, balsamic vinaigrette	
<b>Antipasto Salad</b>	11
Romaine, marinated long stem artichokes, aged provolone, Castelvetro olives, giardiniera, fennel salami, prosciutto di Parma, red wine oregano vinaigrette	
<b>Arugula</b>	10
Baby arugula, shaved fennel, Valencia orange, pistachios, grana padano, preserved lemon vinaigrette	

**Executive Chef ~ David Stickney**  
**Sous Chefs ~ Christopher Keroack, Johana Echenique**

**Max Amore**  
 ristorante



**DINNER**

**FRESH PASTA**

<b>30 Layer Lasagna</b>	20
Layered fresh pasta, bechamel, ragu bolognese, plum tomato sauce, grana padano	
<b>Seared Sea Scallops</b>	28
Pappardelle, pea tendrils, heirloom cherry tomatoes, lobster sherry crema	
<b>Gnocchi con Gamberi *</b>	24
Seared shrimp, asparagus, pine nuts, asparagus pesto	
<b>Linguini e Vongole *</b>	22
Littleneck clams, chopped cockles, garlic, lemon-herb brodo, fresh herbs	
<b>Radiatore con Salsiccia</b>	20
Grilled sweet link sausage, broccoli rabe, roasted grapes, aglio e olio	
<b>Bombolotti ai Modo Max</b>	21
Short rigatoni, Lamberti's hot & sweet sausage, peas, plum tomatoes, grana parmesan cream	
<b>Chicken Bolognese</b>	18
Paccheri, hearty Italian ragu, stracciatella	
<b>House Made Ricotta Ravioli</b>	20
Spring onions, black truffle butter	

**Imported Semolina Pasta, La Veneziane Gluten Free Corn Pasta or Whole Wheat Pasta Available**

**CONTORNI**

<b>Gigande Beans</b> - tomato, dill	6
<b>Grilled Asparagus</b> - stone ground mustard vinaigrette, pine nuts	6
<b>Broccoli Rabe</b> - aglio e olio, grilled lemon	6
<b>Fried Italian Long Hot Peppers</b> - shaved pecorino, vincotto	5
<b>Loaded Baked Potato Gnocchi</b> - bacon, fontina, creme fraiche, chives	7

**Gluten Free Menu Available Upon Request**

05/03/19

**STONE PIES**

<b>Polpetti *</b>	16
Meatballs, Taggiasca olives, house-made ricotta, mozzarella, marinara	
<b>Wild Mushroom &amp; Truffle</b>	18
Tri color oyster mushrooms, black truffle garlic cream, baby arugula, house made ricotta, local hot honey	
<b>Clam</b>	18
Freshly shucked cherrystones, stracciatella, pecorino, red pepper flake, scallions	
<b>Pepperoni</b>	17
Fresh mozzarella, tomato vodka sauce, grana padano, basil oil	
<b>Pollo *</b>	16
Marinated chicken, caramelized onions, asiago, gorgonzola, toasted pine nuts	
<b>Classic Margherita</b>	15
San Marzano tomatoes, fior di latte, pecorino, basil, evoo, sea salt	

**SECONDO**

<b>Pollo Parmigiana *</b>	18
Herb breaded chicken cutlet, plum tomato sauce, stracciatella, spaghetti, basil	
<b>Rock Shrimp Risotto</b>	24
Seacoast mushrooms, asparagus, preserved lemon	
<b>Wood Grilled Salmon *</b>	26
Red bliss potatoes, mashed peas, cipollini onions, stone ground mustard vinaigrette	
<b>Brick Pressed Chicken *</b>	20
Citrus marinated free range half chicken, garlic mashed potatoes, roasted seasonal vegetables, natural chicken jus	
<b>Cacciucco alla Livornese *</b>	28
Georges Bank cod, calamari, mussels, shrimp, scallops, lobster brodo, grilled Umbrian bread	
<b>Wood Fired Pork Chop</b>	25
Long bone double rib chop, arugula, gorgonzola, applewood smoked bacon and mushroom salad, truffle polenta fries	
<b>Bistecca *</b>	33
14oz NY strip steak, loaded baked potato gnocchi, garlic spinach, Chianti jus	

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