

p i z z a

classic cheese or pepperoni · 13

neapolitan margherita style · 13

san marzano tomato sauce, fresh mozzarella and basil

spicy sausage and mushroom · 15

san marzano sauce with asiago and mozzarella cheese

caramelized wild mushroom · 15

san marzano sauce, onion, fontina and romano cheeses

parma · 15

san marzano sauce, fresh mozzarella, arugula, prosciutto, shaved parmesan

buffalo chicken · 15

spicy san marzano, blue cheese sauce, mozzarella

roasted apple · 15

olive oil, sliced apples, taleggio cheese, caramelized onion, apple wood smoked bacon, fresh mozzarella, balsamic drizzle

fried eggplant & spinach · 15

san marzano sauce, ricotta and fresh mozzarella

harvest pie · 15

roasted butternut squash, caramelized onion, fontina and fresh mozzarella cheese, crispy sage, balsamic drizzle

grilled chicken pesto · 15

house made basil pesto, sliced tomato, mozzarella

steak & cheese · 15

garlic cream sauce, sliced sirloin, asiago & romano cheeses

chicken broccoli · 15

garlic cream sauce, tender white chicken, broccoli, romano and mozzarella cheeses

portobello & roasted pepper · 15

san marzano sauce, spinach, artichoke, feta cheese

barbeque chicken · 15

san marzano, bbq chicken, caramelized onion, bacon

spinach and ricotta · 15

white pizza with garlic and oil, sautéed spinach, and ricotta

zucchini and summer squash · 15

olive oil, roasted garlic, sliced tomato, mozzarella cheese, goat cheese, shaved parm

italian cold cut · 15

san marzano and olive oil, hot cherry peppers, mozzarella cheese, roasted garlic, lettuce, onion, pickle, & tomato relish

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

*Before placing your order, please inform your server if a person in your party has a food allergy.

c o c k t a i l s

garden party · 11

tanqueray gin, lavender simple, lemon, prosecco

aperol spritz · 11

aperol, prosecco, soda water

bubbles & berries · 11

prosecco, three olives vodka, st. germain, muddled strawberries

watermelon & cucumber · 11

three olives vodka, muddled cucumber, watermelon puree, lemon juice

tequila melon ball · 10

cantelope and honey dew infused tequila, watermelon, simple syrup, lemon juice

blackberry bourbon smash · 11

bulleit bourbon, blackberries, simple, lemon

mint julep · 11

breckenbridge colorado bourbon, fresh mint, sugar

berry mojito · 10

bacardi dragonbery rum, mint, lime, simple syrup, strawberry & blueberry

matto mai tai · 10

plantation dark, plantation 3 stars, orange juice, pineapple juice, orgeat, myers dark rum floater

matto cosmo · 11

grey goose vodka, cointreau, fresh lime juice, white cranberry juice

the pink drink · 10

pineapple infused vodka, cointreau, fresh lime juice, splash of cranberry

sangria · 10

red, white, or rosé

espresso martini · 11

espresso shot, bailey's irish cream, kahlua, vanilla vodka

i t a l i a n b e e r

Peroni · 6

Birra Moretti · malty beer · 5

Birra Moretti Rossa · amber ale · 5

Menabrea · blonde ale · 6

d r a f t b e e r

Bud Light, Stella Artois, Clown Shoes Cletmetine, Whale's Tale Pale Ale, Harpoon IPA, Harpoon UFO, Harpoon Seasonal, Mayflower IPA, Mayflower Seasonal, Moretti, Worm Town Be Hoppy, Switchback

ask your server about our additional rotating draft beers

b o t t l e d b e e r

Amstel Light, Bud Light, Bud Light Lime, Budweiser, Coors Light, Corona Light, Corona Extra, Heineken, Heineken Light, Miller Lite, Sam Adams Light, Sierra Nevada, Yuengling Lager, Yuengling Light

s o u p s & a p p e t i z e r s

chef's daily soups · 8

ask your server for today's selection

lobster bisque · 13

beef carpaccio* · 12

thinly shaved raw beef, capers, micro arugula, shallots, shaved parmesan and truffle oil

brick oven baked goat cheese · 12

garlic, olives, olive oil, flat bread

crispy calamari · 14

arugula, olive oil, chili flake, garlic, parmesan, marinara

chicken and black bean quesadilla · 13

caramelized onions, pico de gallo, avocado and sour cream

antipasto platter · 16

selection of charcuterie & cheeses, pickled vegetables

jumbo lump crab cakes · 14

dijon mustard sauce, spicy aioli, sweet chili drizzle

arancini · 11

spicy pork and scallion risotto balls, marinara sauce

cape cod mussels & nduja · 14

white wine and san marzano tomato sauce, onions, peppers basil with Italian parsley, grilled ciabatta bread

spiced chicken wings · 11

blue cheese and carrot sticks

oysters on the half shell* · 18

house made cocktail and mignonette sauces

fish tacos · 13

lightly fried fish, pico de gallo, green chili sauce, and avocado with choice of corn or flour tortilla

fried oysters · 14

house made cocktail and tartar sauces

s a l a d s

add chicken 5 · steak 15 · shrimp 14 · salmon 12 · lobster 14

house · 8

mixed greens, tomato, carrot, cucumber, radish, fennel, white-balsamic italian vinaigrette

shaved brussel sprout salad · 11

strawberries, walnuts, pears, romano cheese and lemon dressing

iceberg wedge · 10

beef steak tomato, great hill blue cheese dressing, cucumber, smoky slab bacon, fried onion strings

classic caesar · 10

romaine, croutons, shaved pecorino, caesar dressing

warm organic baby spinach · 11

sharp cheddar, mushroom, fried egg, Bermuda onion- apple wood smoked bacon dressing

herb encrusted goat cheese · 11

mixed greens, caramelized apple, sundried cranberries, honey balsamic dressing

roasted golden beets · 11

baby arugula, pistachios, blue cheese, gorgonzola vinaigrette, champagne orange reduction, balsamic glaze

panzanella · 12

ciabatta, arugula, tomato, mozzarella, olives, pepperoncini, roasted red peppers, basil vinaigrette, balsamic glaze

p a s t a

lobster fettuccine · 30

sherry lobster cream sauce

spinach and feta ravioli · 21

roasted garlic, tomato cream sauce, basil oil, micro arugula

mac & cheese · 17

pasta shells, three cheese sauce, panko crumb topping add lobster 12

pappardelle bolognese · 19

braised veal, beef and pork, tomato sauce, and cream

meatballs · 19

locally sourced beef, linguini, marinara sauce

house made gnocchi · 19

toasted gnocchi, spinach, wild mushrooms, chicken broth reduction, truffle oil, shaved parmesan

seasonal vegetable risotto · 19

cooked in vegetable stock

clam sauce · 20

red or white, garlic, herbs, lemon, chili flake, linguini

chicken & broccoli · 19

ziti in garlic-parmesan cream sauce

vegan orecchiette & beans · 19

locally sourced farm fresh veggies, white beans, with house made habas bean sauce

s p e c i a l t i e s

grass-fed local hamburger* · 16

lettuce, tomato, red onion, and a pickle on a toasted bun

pan roasted cod · 27

seasonal vegetables and miso-honey vinaigrette

pan roasted organic salmon* · 27

quinoa with spinach, summer squash, and zucchini medley, golden beet & turmeric vinaigrette

brick oven roasted shrimp & scallop · 32

three cheese tortellini, crispy prosciutto, basil oil, truffle cream sauce, arugula and pickled fennel salad

organic roasted half chicken · 25

lemon chive mashed potatoes, green bean, cracked olives and white wine jus

pork cutlet milanese · 24

fettuccine pomodoro sauce, arugula parmesan salad, lemon dressing

chicken or veal piccata · 19 / 27

lemon, caper and white wine sauce, cocktail artichoke, roasted tomatoes, choice of pasta

chicken or veal marsala · 19 / 27

julienned sweet capicola, mushroom marsala sauce, choice of pasta

chicken or veal parmesan · 19 / 27

lightly breaded cutlet, marinara sauce, mozzarella cheese, choice of pasta

cauliflower steak · 22

quinoa, roasted tomato, romesco sauce, arugula, lemon dressing

short ribs · 25

vermont sourced beef, parmesan fettuccine, chopped tomato, sautéed spinach, cracked pepper & white wine reduction