

DINNER

Bottled Triple Purified Water Still or Lightly Carbonated (All You Can Drink)

SOUPS

21 VEGETABLE MINISTRONE

with a dollop of basil pesto

STRACCIATELLA CHICKEN SOUP

poached egg

OIL-FREE PASTA E FAGIOLI (The Perfect Protein)

whole wheat pasta, vegan

SALADS

HOUSE GREEN SALAD

fava beans, red wine vinaigrette

ROASTED BEETS & ASPARAGUS

mizuna lettuce, walnuts, gorgonzola

MOZZARELLA CAPRESE

tomatoes, baby arugula

ANTIPASTO BAR

*Chef Brando prepares additional antipasti everyday.
Please feel free to visit our Antipasto Bar.*

3 VEGETABLES

2 VEGETABLES WITH SHRIMP & SCALLOPS

SEAFOOD

SHRIMP & SCALLOPS

GRILLED SEPIE CALAMARI SALAD

SHRIMP COCKTAIL DELL' ARTE

MOZZARELLA (softball size)

IMPORTED BUFFALO MOZZARELLA

HOUSE MADE BURRATA (cream-filled mozzarella)

WITH PARMA PROSCIUTTO

WITH ANY VEGETABLE ANTIPASTI

BURRATA MOZZARELLA BRUSCHETTA TOAST

marinated pesto tomatoes

MEATS & PROSCIUTTO

HOUSE MADE FENNEL SAUSAGE & PEPPERS

BOWL OF MEATBALLS

PARMA PROSCIUTTO & FRIED GNOCCHI

6 VEGETABLES

4 VEGETABLES WITH 2 SEAFOOD

shrimp & scallops and seafood antipasto of the day

VEGETABLE ANTIPASTI

♦ BOWL OF ASSORTED OLIVES

♦ CAULIFLOWER STEAK AMANDINE

♦ ZUCCHINI PARMIGIANA

♦ STUFFED ARTICHOKE OREGANATA

♦ SCALLOPED POTATO GRATIN

BEEFSTEAK TOMATOES

SICILIAN EGGPLANT CAPONATA

ROASTED RED & YELLOW PEPPERS

CARAMELIZED FENNEL butterbean honey

WHOLE WHEAT ARTICHOKE COUSCOUS

BROCCOLI RABE & GOLDEN RAISINS

GRILLED ASPARAGUS SPEARS

ROASTED RED BEETS

CIPOLLINI ONIONS balsamic glaze

SPECIALITÀ! FRIED ARTICHOKE ALLA GIUDEA

♦ SERVED WARM

PASTA & RISOTTO

• FEATURED PASTA •

SPAGHETTI CARBONARA fried egg, pancetta, pecorino cheese

ONE HUNDRED AND ONE LAYER LASAGNA bolognese meat sauce

MEDITERRANEAN BRANZINO FILET WITH SEAFOOD TAGLIATELLE

SEAFOOD RISOTTO (arborio rice) lobster, scallops, shrimp, manila clams, mussels

SPAGHETTI SAUSAGE AMATRICIANA corbarino tomatoes, pecorino cheese

TAGLIOLINI AL FORNO homemade spinach pasta, lightly baked with parma ham & parmesan béchamel sauce

TORDELLI BOLOGNESE large, handmade meat-filled ravioli

FENNEL SAUSAGE WITH CURLY GRAMIGNA PASTA tomato, pecorino cheese

WHOLE WHEAT ORECCHIETTE BROCCOLI RABE pecorino cheese

TROFIE AL PESTO (hand-rolled ribbon pasta) basil pine nut hazelnut sauce

SPAGHETTI & MANILA CLAMS roasted cherry tomatoes

whole grain farro tagliatelle or gluten-free spaghetti also available

We deliver lunch or dinner to your home or office!

Four private dining rooms available

Direttore Generale: Brandon Fay ☎ Culinary Director: Brando DeOliveira

The Fireman Hospitality Group—Family-Owned Restaurants

DINNER

LOCAL FISH & SEAFOOD

all fish are available simply grilled

CLAYPOT RED SNAPPER LIVORNESE

(FLORIDA) tomatoes, black olives, capers

MONKFISH

(BAR HARBOR, ME) braised fennel & leeks, manila clams

ATLANTIC YELLOWFIN TUNA STEAK

(CAPE COD, MA) balsamic glaze, lentil salad

SEARED DIVER SCALLOPS

(NEWPORT, RI) roasted sliced herb potatoes

HAKE WITH CRISPY PROSCIUTTO

(BAR HARBOR, ME) swiss chard & lentil salad

JUMBO LUMP CRAB STEAK

fresh-cut French fries

• **WHOLE FISH "AL FORNO"** (OVEN-BAKED) •

PORGY (NANTUCKET, RI)

roasted sliced potatoes

MEDITERRANEAN BRANZINO

sea bass, roasted sliced potatoes

DOVER SOLE (HOLLAND) asparagus spears,.....(1 lb)

lemon-caper brown butter sauce (served on the side)

MAINE LOBSTER FRA DIAVOLO (BUCK'S HARBOR, ME).....(2 lb)

house made pappardelle pasta, herb bread crumbs

GRILLED MADAGASCAR PRAWNS TOSCANA

shrimp risotto cake

VEAL & POULTRY

VEAL SCALOPPINE PICCATA artichoke, polenta gratinée

VEAL SCALOPPINE MARSALA seasonal mushrooms, polenta gratinée

VEAL CHOP MILANESE sesame seed bread crumbs, lemon gremolata, arugula

SPECIALITÀ! VEAL CHOP PARMIGIANA

GRILLED VEAL CHOP fresh-cut French fries, parma prosciutto & sage sauce

ROASTED LEMON PISTACHIO CHICKEN radicchio & baby arugula

CHICKEN PEPPERONI PARMIGIANA

CRISPY DUCK STEAK roasted sliced herb potatoes, red wine duck reduction

BRAISED RABBIT OSSOBUCO PAPPARDELLE lemon gremolata

VEGETARIAN VEAL PARMIGIANA pomodoro, grana padano (seitan: wheat gluten)

USDA PRIME STEAKS DRY-AGED 28 DAYS

FILET MIGNON hen of the woods mushrooms, creamy polenta.....(8 oz) (12 oz)

PRIME NEW YORK STRIP saffron risotto cake, brunello sauce.....(14 oz)

PRIME BONE-IN RIB-EYE FIORENTINA 12-year balsamic, grilled onion, baby arugula, roasted garlic.....(22 oz)

OUR SIGNATURE THIN CRUST PIZZAS

MARGHERITA buffalo mozzarella, tomatoes, basil

A LOT OF PEPPERONI & BABY ARUGULA

MEATBALL PIZZA

HOUSE MADE FENNEL SAUSAGE & ROASTED PEPPERS

PARMA PROSCIUTTO & BABY ARUGULA aged balsamic vinegar

BRIE & PARMA PROSCIUTTO CROSTONE (TART)

SUPREME PIZZA burrata mozzarella, parma prosciutto, pepperoni, house made fennel sausage, pancetta, seasonal mushrooms, roasted peppers, black olives

SEAFOOD SUPREME PIZZA scallops, manila clams, mussels, shrimp, calamari, mozzarella, artichokes

VEGAN PIZZAS

soy mozzarella cheese & whole wheat flour

VIRGIN MARGHERITA tomatoes, basil

MEDITERRANEAN GRILLED VEGETABLE PIZZA Sicilian oregano, capers

For our guests with food allergies, please feel free to make special requests.

A suggested gratuity of 18% has been added to parties of 6 or more.

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