

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

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

PRIX-FIXE

DAILY THREE-COURSE LUNCH

(Please see
prix-fixe menu)

(MONDAY-FRIDAY)

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

MEATS & PROSCIUTTO

- HOUSE MADE FENNEL SAUSAGE & PEPPERS
- BOWL OF MEATBALLS
- PARMA PROSCIUTTO & FRIED GNOCCHI

6 VEGETABLES

4 VEGETABLES WITH 2 SEAFOOD
shrimp & scallops and special seafood antipasto of the day

VEGETABLE ANTIPASTI

- ♦ BOWL OF ASSORTED OLIVES
- ♦ CAULIFLOWER 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
- BRAISED RABBIT PAPPARDELLE lemon gremolata
- TROFIE AL PESTO (hand-rolled ribbon pasta) basil pine nut hazelnut sauce
- WHOLE WHEAT ORECCHIETTE BROCCOLI RABE pecorino cheese
- SPAGHETTI & MANILA CLAMS roasted cherry tomatoes

whole grain farro tagliatelle or gluten-free spaghetti also available

SNACKS & BURGERS

fresh-cut French fries served with all snacks & burgers

- YELLOWFIN TUNA BURGER balsamic glaze, sundried tomato confit
- BURRATA MOZZARELLA BRUSCHETTA TOAST marinated pesto tomatoes
- FILET MIGNON SLIDERS mozzarella

Direttore Generale: Brandon Fay ☪ Culinary Director: Brando DeOliveira

The Fireman Hospitality Group—Family-Owned Restaurants

CAESAR SALAD ENTRÉES

Crispy Duck
Seared Diver Scallops (NEWPORT, RI)



Jumbo Lump Crab Cakes
Filet Mignon

ENTRÉE SALADS

MIXED WARM SEAFOOD & VEGETABLE SALAD
SEARED ATLANTIC YELLOWFIN TUNA NIÇOISE
GRILLED SHRIMP NIÇOISE
CHEF'S SALAD chicken, parma prosciutto, buffalo mozzarella, asparagus, market greens, tomatoes

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-STEAKS-POULTRY

VEAL SCALOPPINE PICCATA artichokes, polenta gratinée²⁴
VEAL SCALOPPINE MARSALA seasonal mushrooms, polenta gratinée
VEAL PARMIGIANA
VEAL MILANESE sesame seed bread crumbs, arugula, lemon gremolata
FILET MIGNON hen of the woods mushrooms, creamy polenta
USDA PRIME NEW YORK STRIP DRY-AGED 28 DAYS saffron risotto cake, brunello sauce
CHICKEN PEPPERONI PARMIGIANA
CHICKEN PAILLARD arugula salad, cranberries
VEGETARIAN VEAL PARMIGIANA pomodoro, grana padano (seitan: wheat gluten)

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

We deliver lunch or dinner to your home or office!

Four private dining rooms available

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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