

ANTIPASTI

CALAMARI FRITTI

point Judith calamari rings lightly fried, banana peppers, roasted tomatoes, spicy remoulade sauce - 12

BURRATA

fresh burrata mozzarella, prosciutto di parma, apricot jam, toasted almonds, micro arugula, lemon zest, honey, toast points - 12

LOBSTER RAVIOLI

lobster & ricotta filled pasta, scallions, shallot parmesan cream sauce - 13

TWIN CRAB CAKES

lump crab cakes, fire-roasted corn relish, spicy remoulade sauce - 12

SHRIMP MOZAMBIQUE

sautéed shrimp, zesty sazón sauce, garlic, onions, garlic bread - 12

KOBE MEATBALLS

two house-made kobe beef meatballs, red sauce, narragansett ricotta cheese, garlic bread - 12

ZUPPA e INSALATA

NEW ENGLAND CLAM CHOWDER

award-winning recipe, rich, creamy broth, clams, potatoes 4/6

ZUPPA TOSCANA

sweet sausage, potatoes, kale, creamy broth 3/5

MINISTRONE

ground beef, vegetables, beans, penne pasta, tomato broth 3/5

CAESAR

romaine, shaved parmigiana, house made croutons, caesar dressing - 8

ANTIPASTO

mixed greens, italian cold cuts, shredded mozzarella, tomatoes, roasted red peppers, pepperoncini, kalamata olives, cucumbers, house vinaigrette - 12

PANZANELLA

mixed greens, fresh mozzarella, toasted bread, red and yellow tomatoes, red onion, fresh basil, olive oil, balsamic glaze - 10

STRAWBERRY & ARUGULA

arugula & mixed greens, strawberries, naragansett feta, toasted almonds, red onions, basil, lemon vinaigrette - 10

COBB

chopped romaine, great hill bleu cheese, hard boiled eggs, applewood smoked bacon, fire-roasted corn salsa, grape tomatoes, red pepper parmesan dressing - 11

SALAD ADDITIONS

grilled chicken 4 grilled salmon 8 grilled tenderloin tips 8 lobster salad mp
sesame ahi tuna 8 grilled shrimp 8 pan-seared scallops 9 anchovies 2

SANDWICHES

served on ciabatta bread with garlic parmigiana fries and house made coleslaw

CRAB CAKE BLT

house recipe crab cake, bacon, arugula, tomato, remoulade sauce - 14

ITALIAN MEAT

mortadella, sopressata, prosciutto di parma, fresh mozzarella, arugula, roasted red peppers, house vinaigrette - 13

PRIME RIB DIP

shaved prime rib, swiss cheese, caramelized onions, horseradish cream aioli, au jus - 13

GRILLED CHICKEN

grilled chicken breast, mozzarella cheese, tomato, lettuce, pesto aioli - 12

CRISPY DIJON PORK

breaded pork loin, swiss cheese, pickles, dijon mustard - 13

CHICKEN SALTIMBOCA

breaded chicken, prosciutto di parma, fresh mozzarella, mushrooms, sage, roasted garlic aioli - 13

EGGPLANT FONTINA

breaded eggplant, roasted red peppers, fontina cheese, pesto aioli - 12



LUNCH MENU

Monday thru Friday 11:30 am — 3:00 pm

PIZZA del FORNO

MARGHERITA

san marszano tomatoes, fresh mozzarella, fresh basil - 10

RUSTIC BLEU

garlic oil, prosciutto di parma, gorgonzola cheese, caramelized onions, arugula, balsamic drizzle - 13

PORTUGUESE STEAK

portuguese steak sauce, shaved steak, prosciutto di parma, hot red peppers, fried egg - 13

GIARDINO

cauliflower crust, tomato sauce, spinach, roasted red peppers, mushrooms, red onions, naragansett ricotta - 14

FIG JAM

garlic oil, prosciutto di parma, caramelized onions, grape tomatoes, goat cheese, fig jam, arugula - 13

BUFFALO CHICKEN

spicy buffalo sauce, breaded chicken, red onions, bleu cheese crema - 12

TUSCAN SAUSAGE

garlic oil, sweet italian pork sausage, broccoli, fresh mozzarella, parmigiana, crushed red pepper - 12

STEAK FLORENTINE

shaved steak, creamed spinach, roasted tomatoes, caramelized onions, shaved parmigiana - 13

CREATE YOUR OWN

YOUR CHOICE OF HOUSE TOMATO SAUCE, SPINACH CREAM OR GARLIC OIL WITH OUR HOUSEMADE DOUGH AND PIZZA CHEESE BLEND - 9

TRY OUR NEW CAULIFLOWER CRUST - add 3

TOPPINGS 1 each linguica, pepperoni, bacon, sausage, mushrooms, red onion, bell peppers, banana peppers, broccoli, banana peppers, fresh basil, roasted red peppers, caramelized onions, arugula

PREMIUM TOPPINGS 1.5 each fresh mozzarella, feta cheese, naragansett ricotta, gorgonzola cheese, fried egg, roasted tomatoes, prosciutto di parma, oven-roasted or fried chicken, shaved steak

PASTA

gluten free penne pasta available upon request

CLASSIC BOLOGNESE

rigatoni, four meat red sauce, touch of cream, shaved parmigiana cheese - 10

MACARONI & CHEESE

cavatappi pasta, five cheese sauce, seasoned bread crumbs - 10
add chicken 4 / add shrimp 8 / add lobster mp

LINGUINE WITH CLAM SAUCE

fresh chopped clams, onions, mushrooms, white wine cream sauce, linguine - 11

BUTTERNUT SQUASH RAVIOLI

butternut squash filled pasta, sautéed fresh vegetables, maple brown sugar cream sauce - 10 *add chicken 4 add shrimp 8*

KOBE MEATBALL & RIGATONI

quarter pound kobe meatball, red sauce, rigatoni, garlic bread - 11

FETTUCCINE BROCCOLI ALFREDO

fettuccine, broccoli, house made alfredo sauce - 10
add chicken 4 / add shrimp 8 / add lobster mp / tenderloin tips 8

LASAGNA QUATTRO FORMAGGIO

fresh pasta sheets, seasoned ground beef, red sauce, ricotta, fontina, parmigiana, mozzarella - 11

Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood or eggs may increase risk of foodborne illnesses.

LUNCH ENTREES

add a cup of soup or small salad 2 / add a cup of chowder 3

EGGPLANT PARMIGIANA

crispy breaded eggplant, red sauce, mozzarella, parmigiana, angel hair - 11

TENDERLOIN TIPS GORGONZOLA

grilled tenderloin tips, house made alfredo sauce, fresh spinach, great hill bleu cheese, fettuccine, balsamic drizzle - 16

POLLO ALLA MARSALA

sautéed boneless chicken, garlic, mushrooms, sweet marsala wine sauce, fettuccine - 10

POLLO ALLA PARMIGIANA

breaded chicken, house red sauce, parmigiana, mozzarella, angel hair - 12

POLLO ALLA PICCATA

sautéed boneless chicken, lemon caper sauce, fettuccine - 10

TORTELLONI CON POLLO

tortelloni filled with five cheeses, grilled chicken, sun-dried tomatoes, alfredo sauce, balsamic drizzle - 14

CHOURIÇO BAKED SCROD

fresh native haddock, chouriço & cornbread stuffing, lemon compound butter, garlic mashed potatoes, grilled asparagus - 15

APPLE GLAZED SALMON

baked atlantic salmon, sliced apples, brown sugar glaze, garlic mashed potatoes, grilled asparagus - 15

SCALLOPS FLORENTINE

pan-seared george's bank sea scallops, tomatoes, spinach, garlic cream sauce, spinach fettuccine - 17

ZESTY SHRIMP SCAMPI

sautéed shrimp, garlic, cherry tomatoes, hot red pepper relish, fresh basil, lemon, shaved parmigiana, linguine -15

BAKED SEAFOOD MORNAY

scrod, scallops, shrimp, sherry wine, bread crumbs, penne pasta, mornay sauce - 15

DINNER ENTREES

select entrees from our dinner menu are available during lunch hours

FILET MIGNON

8 oz grilled beef tenderloin, rosemary balsamic reduction, cheddar potato cake, grilled asparagus- 25

PORTUGUESE SIRLOIN

12 oz beef sirloin, fried potatoes, house made portuguese steak sauce, roasted garlic, finger peppers, sunny-side up egg – 22

TUNA POKE

sesame encrusted ahi tuna (seared rare), jasmine rice, cucumber salad, pickled red onion, edamame, spicy aioli, cilantro, toasted panko - 19

FRUTTI DI MARE

shrimp, scallops, littlenecks, mussels, crabmeat, sautéed onions, garlic white wine sauce, linguine - 22

SALTIMBOCCA

sautéed boneless chicken or veal, mushrooms, prosciutto di parma, fresh mozzarella, sage white wine sauce, fettuccine - 15/18

ALLA PASTA HOUSE

breaded chicken or veal, creamed spinach, mozzarella, fettuccine with red sauce -14/16 with alfredo sauce - 16/18

WINES by the glass

WHITE & BLUSH

	glass	1/2 carafe	bottle
KIM CRAWFORD SAUVIGNON BLANC, NZ	9.5	19	34
KENDALL-JACKSON CHARDONNAY, CA	9	18	32
SCAIA ROSATO, VENETO IGT	9	18	32
ZENATO PINOT GRIGIO, VENETO	8.5	17	30
RUFFINO MOSCATO, DOCG	8	16	28
NOBILO SAUVIGNON BLANC, NZ	7.5	15	26
URBAN RIESLING, GERMANY	7.5	15	26
ARRUMACO GARNACHA ROSÉ, SPAIN	7.5	15	26
RYDER ESTATE CHARDONNAY, CA	7	14	24
ANTERRA PINOT GRIGIO, DELLE VENEZIE	7	14	24

RED

ROBERT MONDAVI, BOURBON CASK AGED CABERNET SAUVIGNON, CA	9.5	19	34
ZACCAGNINI MONTEPULCIANO D'ABRUZZO	9.5	19	34
BANFI "CENTINE ROSSO", SUPER TUSCAN	9.5	19	34
14 HANDS "HOT TO TROT", RED BLEND, WA	8.5	17	30
JOSH CABERNET SAUVIGNON, CA	8.5	17	30
MARK WEST PINOT NOIR, CA	8	16	28
DI MAJO NORANTE, SANGIOVESE, IGT	7.5	15	26
RUFFINO CHIANTI, DOCG	7.5	15	26
TRIVENTO MALBEC "RESERVE", ARGENTINA	7.5	15	26
HOB NOB PINOT NOIR, FRANCE	7	14	24
RED DIAMOND MERLOT, WA	7	14	24
PEBBLE LANE CABERNET SAUVIGNON, CA	7	14	24

COCKTAILS

ITALIAN MAI TAI 9

myer's dark rum, light rum, amaretto, triple sec, apricot brandy, pineapple & orange juice, grenadine

CUCUMBER COOLER 8.5

hendricks gin, cucumber vodka, fresh lime juice, mint, cucumber, tonic

ESPRESSO MARTINI 10

vanilla vodka, brady's irish crème, kahlua, espresso

STRAWBERRY GIN SMASH 8.5

gin, fresh strawberries, lemon, mint

WATERMELON COSMO 10

svedka citrus vodka, watermelon liqueur, fresh lime juice

SPRING BUZZ 8.5

jim beam honey whiskey, elderflower liqueur, chamomile tea, honey, fresh lemon juice

LEMONBERRY SPRITZER 8

bubbles, limoncello, fresh raspberries

PASTA HOUSE BLOODY MARY 9

kettle one vodka, house recipe

BLUEBERRY LEMONDROP MARTINI 10

stoli blueberry vodka, limoncello, triple sec, fresh lemon

SWEDISH FISH MARTINI 10

stoli razberi vodka, chambord, cranberry juice

TOMMY MARGARITA 9

cuervo tradicional tequila, agave nectar, fresh lime juice

ITALIAN APPLETINI 10

stoli vanilla vodka, amaretto, sour apple liqueur, cranberry, fresh lime

PASTA HOUSE SANGRIA 7.5 / 25

our house recipe (red or white)

DRAFT BEER

sam adams seasonal | peroni

Ask your server for our craft beer selection

BOTTLED BEER

DOMESTIC

budweiser | bud light | sam adams sam adams light | yuengling lager coors light | michelob ultra | miller lite o'doul's (non-alcoholic)

IMPORTED

amstel light | heineken | corona | guinness corona premier | stella artois glutenberg ipa (gf) st. pauli girl (non-alcoholic)

CRAFT

buzzards bay golden flounder buzzards bay ipa | blue moon angry orchard hard cider (gf)

SOFT DRINKS

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Mountain Dew, IBC Root Beer, Brisk Ice Tea, Tropicana Lemonade, Lipton Sweetened Green Tea, Lipton Unsweetened Iced Tea

COFFEE & MORE

Coffee: Regular, Decaf
Espresso: Regular, Decaf : Single or Double
Tea: Lipton Regular, Lipton Decaf, Mighty Leaf Artisanal Teas