

# Insalata / Antipasto

Salads / Starters

## Tavole di Carne e Formaggio

**Meat & Cheese Board** (Serves 2-4)

*Served with Fig Jam, Marinated Olives, Pickled Vegetables, Crostini  
Italian cured meats & cheeses from our Formaggio & Salumeria 27.99*

### Formaggio

**Cheese Board** 18.99

*Served with Fig Jam, Marinated Olives,  
Pickled Vegetables, Crostini*

Parmigiano Reggiano – strong fruity, nutty flavor

Provolone – firm, buttery, tangy

Caciocavallo – mild, slightly salty, firm texture

### Pasta e Fagioli

**Pasta & Bean Soup**

**2017 New Bedford Chowder Festival**

**1st Place Peoples Choice & Judges Choice Signature Soup**

White cannellini beans, vegetables,

Prosciutto di Parma, San Marzano tomato broth, fresh

pasta, Parmigiano-Reggiano 6.99

### Polpetta Grande

**Extra Large Meatball**

Made with ground beef, veal and pork, over a soft

Parmigiano-Reggiano polenta, topped with

San Marzano marinara sauce 13.99

### Calamari Balsamico

Fried calamari rings & tentacles, roasted red peppers,  
artichoke hearts, scallions, balsamic glaze 12.99

### Involtini di Melanzane

**Rolled Eggplant**

Pan fried eggplant rolled with baby spinach &  
ricotta cheese, baked with San Marzano marinara  
sauce 11.99

### Salumeria

**Meat Board** 15.99

*Served with Fig Jam, Marinated Olives,  
Pickled Vegetables, Crostini*

Prosciutto di Parma – aged, dry-cured ham

Coppa – calabrian spiced, cured pork shoulder

Finnocchion – fennel salami

### Shrimp Piri Piri

Sautéed shrimp, garlic, chourico, cherry tomatoes,  
scallions in a spicy lobster saffron broth 12.99

### Mexihões a Espanolas

**Portuguese Style Mussels**

Braised mussels, chourico, onion, garlic,  
saffron sauce 13.99

### Rucola

**Arugula**

Candied walnuts, gorgonzola cheese,

red onion, baby arugula, balsamic vinaigrette 8.99

### Greek Salad

Romaine lettuce, feta cheese, kalamata olives,  
cucumber, tomato, red onion, red wine vinaigrette 8.99

### Caesar

Romaine hearts, garlic croutons,

Parmigiano-Reggiano 8.99

*Add Ons: 8 oz. Chicken (5.99), 8 oz. Salmon (11.99),  
(8) Shrimp (11.99)*

## Sides 6.99

**Risotto**

**Side Pasta**

**Grilled Asparagus**

**House Rice**

**French Fries**

## Kids Menu 12.99

**Pasta**

**Meatball w/ Pasta**

**Chicken Fingers w/ fries**

## Taste of Italy

### Scampi

Tomatoes, baby spinach, white wine, garlic butter, Parmigiano-Reggiano, capellini pasta  
chicken 18.99    shrimp 24.99    clams 21.99

### Frutti di Mare

Pan seared scallop, shrimp, braised littlenecks, P.E.I. mussels, calamari, spicy San Marzano marinara sauce, natural sea broth, capellini pasta 27.99

### Saltimbocca

Prosciutto di Parm, fresh mozzarella, grape tomatoes, sage, herb roasted potatoes and white wine butter sauce,  
chicken 18.99    veal 24.99

### Rigatoni alla vodka

#### *Rigatoni vodka*

San Marzano marinara sauce, touch of cream, Parmigiano-Reggiano 16  
chicken 18.99    shrimp 24.99

### Piccata

Heirloom tomatoes, artichoke hearts, lemon caper butter, fresh fettucine  
chicken 18.99    veal 24.99

### Marsala

Herb roasted mushrooms, asparagus tips, Marsala wine demi, parmigiana risotto  
chicken 18.99    veal 24.99

### Milanese

Breaded cutlet, baby arugula, citrus vinaigrette, shaved Parmigiano-Reggiano, rigatoni, San Marzano marinara  
chicken 18.99    veal 27.99

### Parmigiano

#### *Parmesan*

Breaded cutlet, San Marzano marinara, mozzarella, rigatoni  
chicken 18.99    veal 27.99

### Capesante Scottate

#### *Pan Seared Scallops*

New Bedford sea scallops, sweet potato hash, pancetta, Brussels sprouts, fig marmellata, citrus pea tendrils 25.99

### Pappardelle Bolognese

Braised veal, pork & beef, simmered in a San Marzano tomato ragu, Parmigiano-Reggiano 18.99

### Filetto di Manzo

#### *Grilled 8oz. Filet Mignon*

Porcini purses, sautéed spinach, fried leeks, truffle butter 39.99

### Controfiletto con Osso

#### *Grilled 12 oz. Sirloin*

House cut Parmigiano-Reggiano truffle fries, grilled asparagus, Cognac Au Poivre sauce 29.99

## Taste of Portugal

### Mozambique

Finished in a buttery saffron sauce with garlic and lemon served over diced seasoned potatoes  
chicken 16.99  
shrimp 16.99  
chicken & shrimp 22.99

### Bife a Casa

#### *House Steak*

Grilled 12oz sirloin, house rice, French fries, two eggs, beef demi 26.99

### Carne de Porco Alentejana

#### *Pork and Littlenecks*

Braised marinated pork and littlenecks, deglazed with white wine, cherry peppers, served over diced seasoned potatoes 18.99

## Taste of Spain

### Salmone Scottato

#### *Pan Seared Salmon*

Sweet pea risotto folded with English peas & mascarpone, finished with a port wine reduction 26.99

### Paella de Mariscos

#### *Seafood Rice*

Shrimp, sea scallops, clams, mussels, chorizo, calamari, peas, house rice, tomato saffron broth 28.99

### Pulpo a la Parrilla

#### *Grilled Octopus*

Roasted fingerling potatoes, toasted almonds, chorizo, citrus aioli, tomatillo salsa verde 26.99