

Menu

🌀 Antipasti 🌀

<i>Arancini Napoletani</i> Lightly fried risotto rice balls stuffed with mozzarella served with Prosciutto and pomodoro sauce. Topped with shaved Parmigiano.	11.99
<i>Smoked Salmon & Avocado (GF)</i> House smoked salmon with fresh avocado, red onions, caper berries and mint with lemon vinaigrette drizzle.	14.99
<i>Mozzarella Burrata (GF)</i> Tomatoes stacked with mozzarella burrata and basil. Topped with reduced balsamic vinegar.	13.99
<i>Insalata di DaVinci Bistro (GF)</i> Mesclun greens tossed with dried cranberries, cucumber, red onion, Feta cheese and apple vinaigrette.	10.99
<i>Fried Goat Cheese</i> VT goat cheese with "love" beets and toasted pine nuts finished with rice wine vinaigrette.	13.99
<i>Calamari Fritti</i> Tempura battered calamari and spicy peppers. Lightly fried and served with a roasted red pepper aioli.	14.99
<i>*Mussels alla Peppino (GF)</i> Our signature Prince Edward Island mussels in a light broth of lemon, white wine, butter, and capers.	13.99
<i>Caesar Salad</i> Romaine lettuce tossed in a classic dressing. Served with croutons, white anchovies and shaved Parmigiano.	10.99
<i>Eggplant Rollatini</i> Sliced and breaded eggplant stuffed with Ricotta & Asiago. Fried and topped with pomodoro sauce and Parmigiano.	10.99
<i>Antipasto Toscano (GF)</i> Sliced Capicola, Mortadella, Sopressata, Prosciutto, cheese and grapes.	15.99
<i>Meatballs</i>	6.99

🌀 Pasta 🌀

Gluten free (penne, gnocchi, pappardelle) pasta can be substituted with any sauce.

<i>*Spaghetti alle Vongole</i> Tossed with white wine and clams.	28.99
<i>Rigatoni Bolognese</i> Homemade rigatoni pasta tossed in a slow cooked sauce of tomatoes, ground sirloin and red wine. Topped with shaved Parmigiano Reggiano.	23.99
<i>Gnocchi al Forno</i> Housemade potato dumplings served in Peppino's signature tomato sauce. Finished in the oven with fresh mozzarella and basil.	23.99
<i>Tortellini alla Vodka</i> 4-Cheese stuffed tortellini with English peas in a creamy pink vodka sauce.	24.99
<i>Armoniche agli Funghi</i> Tossed with wild mushrooms, garlic, olive oil and a touch of butter. Finished with Parmigiano cheese and white truffle oil.	23.99
<i>Pappardelle agli Scampi</i> With sautéed shrimp in a Pancetta, Cognac & English peas creamy sauce.	29.99
<i>Pumpkin Ravioli</i> Finished with a sage & butter sauce and roasted Macadamia nuts.	24.99
<i>*Tagliatelle Fra Diavolo</i> Tossed with calamari and mussels in a spicy red sauce. Served with shrimp.	33.99
<i>Masala Ravioli</i> Indian - Italian fusion ravioli stuffed with ricotta cheese, English peas and ginger then coated in a spicy tomato cream sauce. Finished with a curry leaf pistachio pesto.	24.99
<i>Lasagna di Carne</i> Sheets of lasagna layered with braised sirloin, Ricotta, Mozzarella, Parmigiano and tomato sauce.	23.99

Secondi

When asking for substitutions, note that certain substitutions may incur an additional charge. Please ask your server for details.

Vitello Saltimbocca Pan seared veal cutlet pounded with layers of sage and Prosciutto. Served with roasted potatoes and asparagus in a white wine butter sauce.	29.99
Chicken Parmesan (available gluten free for \$3 upcharge)	26.99
Panko crusted boneless Bell Evan's chicken breast topped with plum tomato sauce and melted mozzarella di Bufala. Served with a side of Rigatoni pomodoro.	
Pork Chop (GF) Grilled and served with roasted potatoes and broccoli. Finished in a Gorgonzola sauce.	27.99
*Beef Tenderloin (GF) Grilled and served with potato au gratin and sautéed spinach. Finished with a Chianti wine demi glaze reduction.	43.99
*Lamb Chops (GF) Half rack grilled lamb drizzled with honey Dijon mustard sauce. Served with potato au gratin and broccoli.	38.99
*Risotto agli Frutti di Mare (GF) Risotto slowly simmered with mussels, calamari, shrimp, white wine, cherry tomatoes and English peas.	33.99
Pollo alla Peppino (GF) Pan seared chicken breast sautéed with sliced ham & Provolone. Finished with a creamy Moscato cranberry sauce. Served with roasted potatoes and asparagus.	28.99
*Salmon (GF) Grilled and served with spinach and roasted peppers. Finished in a sundried tomato & tarragon creamy sauce.	28.99

Sides

Spaghetti Aglio Olio (\$10) Asparagus (\$8) Broccoli (\$8)
Spinach (\$8) Roasted Potatoes (\$8) Meatballs (\$6.99)
Vegan Squash noodles in a plum tomato sauce (\$15)

Kid's Menu

Macaroni & Cheese (\$15) Spaghetti with Tomato Sauce or Butter (\$11)
Spaghetti & Meatballs (\$14) Mozzarella Sticks (\$11) Fried Zucchini Sticks (\$11)

(GF) These items already are, or can be made gluten free. Please ask your server for details.

* The Commonwealth of Massachusetts suggests that raw or undercooked meats or seafood may increase your risk of food borne illnesses, especially if you have certain medical conditions.

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

A suggested 20% gratuity will be added to parties of six or more

"Chef Peppino"