

Menu

Antipasti

Arancini con Spec Lightly fried risotto rice balls stuffed with mozzarella on a bed of thinly sliced spec.	10.99
Watermelon Salad (GF) Grilled watermelon served with micro greens, Feta cheese, roasted almonds and balsamic reduction.	9.99
Mozzarella Burrata (GF) Tomatoes stacked with mozzarella burrata and basil. Topped with reduced balsamic vinegar.	11.99
Prosciutto e Asparagi (GF) Prosciutto wrapped around asparagus, shaved fennel and Fontina cheese. Drizzled with a scallion vinaigrette.	10.99
Insalata di DaVinci Bistro (GF) Mixed greens tossed with cucumber, dried mango, red onion, olives and rice wine vinaigrette.	7.99
Calamari Fritti Tempura battered calamari and spicy peppers. Lightly fried and served with a roasted red pepper aioli.	13.99
*Mussels alla Peppino (GF) Our signature Prince Edward Island mussels in a light broth of lemon, white wine, butter, and capers.	12.99
Caesar Salad Romaine lettuce tossed in a classic dressing. Served with croutons, white anchovies and shaved Parmigiano.	8.99
Eggplant Rollatini Sliced and breaded eggplant stuffed with Ricotta & Asiago. Fried and topped with pomodoro sauce and Parmigiano.	10.99
Antipasto Misto di Carne (GF) Sliced Capicola, Mortadella, Sopressata, Prosciutto and Gorgonzola served with grilled pear.	12.99
Kale Salad (GF) Kale tossed with red onions, toasted almonds, shaved Parmigiano and lemon vinaigrette.	8.99

Pasta

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

*Spaghetti alle Vongole Tossed with white wine and clams.	24.95
Rigatoni Bolognese Homemade rigatoni pasta tossed in a slow cooked sauce of tomatoes, ground sirloin and red wine. Topped with shaved Parmigiano Reggiano.	18.95
Gnocchi al Tartufo Nero Homemade potato dumplings tossed with butter, sage and black shaved summer Truffles.	19.95
*Seafood Ravioli Crabmeat stuffed ravioli served with half lobster tail and PEI mussels in a dry moscato sauce with English peas & cherry tomatoes.	29.99
Orecchiette con Salsiccia Orecchiette pasta (little ears) tossed in a sauce of sautéed Italian sausage, broccoli rabe, crushed red pepper and white wine. Finished with pecorino Romano cheese.	18.99
Lasagna di Carne Sheets of lasagna layered with braised sirloin, Ricotta, Mozzarella, Parmigiano and tomato sauce.	18.99
*Tagliatelle Fra Diavolo Tagliatelle in a spicy red sauce tossed with shrimp, calamari and mussels.	29.99
Masala Ravioli 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.	22.99
Spaghetti della Lunigiana Coated with mint & Pistachio pesto. Finished with roasted cherry tomatoes and Parmigiano.	18.99

Secondi

Vitello Saltimbocca (GF) Pan seared veal cutlet pounded with layers of sage and Prosciutto. Served with roasted potatoes and asparagus in a white wine butter sauce.	24.99
Chicken Parmesan 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.	23.99
Bistro's Chicken (GF) Bell Evan's chicken breast served with roasted potatoes and asparagus. Finished in a golden raisin Marsala sauce.	23.99
* Beef Tenderloin (GF) Grilled and served with roasted potatoes and sautéed spinach. Finished with a Chianti wine demi glaze reduction.	31.99
* Lamb Chops (GF) Grilled and served with roasted potatoes and sautéed spinach. Finished with a Rosso di Montalcino, rosemary & juniper berry reduction.	31.99
* Pork Chop alla Milanese Pounded and Panko breaded, lightly fried and served with arugula, lemon and shaved Parmigiano salad.	22.99
* Risotto agli Frutti di Mare (GF) Seafood risotto served with mussels, calamari and shrimp.	28.99
* Salmon (GF) Grilled and served with purple potatoes and sautéed broccoli. Finished with salsa tartara (mint, lemon, onion, olives & capers).	25.95

Sides

Spaghetti Aglio Olio (\$9) Asparagus (\$6) Broccoli (\$6)
Spinach (\$6) Roasted Potatoes (\$6) Meatballs (\$7)

Kid's Menu

Macaroni & Cheese (\$13) Spaghetti with Tomato Sauce or Butter (\$9)

5 Course Chef Tasting

An amazing culinary journey.

\$69/person

Vegetarian - \$49/person

Wine Pairing - \$30/person

Please ask your server for details.

(Tastings require a minimum of two or more people.)

(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"