

Menu

Antipasti

Arancini Lightly fried risotto rice balls stuffed with mozzarella served with house made tomato confit. Served with a side of arugula and topped with Parmigiano.	11.99
Summer Salad (GF) House smoked salmon over roast watermelon, onion, mint and caper tapenade.	13.99
Mozzarella Burrata (GF) Tomatoes stacked with mozzarella burrata and basil. Topped with reduced balsamic vinegar.	13.99
Insalata di DaVinci Bistro (GF) Mesclun greens tossed with poached peaches, cucumber, red onion, Feta cheese and peach vinaigrette.	10.99
Beet Concert (GF) Red "Love Beets" with shredded Feta, poached shrimp, EVOO and rice wine vinaigrette.	14.99
Calamari Fritti Tempura battered calamari and spicy peppers. Lightly fried and served with a roasted red pepper aioli.	14.99
*Mussels alla Peppino (GF) Our signature Prince Edward Island mussels in a light broth of lemon, white wine, butter, and capers.	13.99
Caesar Salad Romaine lettuce tossed in a classic dressing. Served with croutons, white anchovies and shaved Parmigiano.	10.99
Eggplant Rollatini Sliced and breaded eggplant stuffed with Ricotta & Asiago. Fried and topped with pomodoro sauce and Parmigiano.	10.99
Antipasto Toscano (GF) Sliced Capicola, Mortadella, Sopressata, Prosciutto, cheese and grapes.	15.99
Meatballs	6.99

Pasta

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

*Spaghetti alle Vongole Tossed with white wine, cherry tomatoes and clams.	27.99
Rigatoni Bolognese Homemade rigatoni pasta tossed in a slow cooked sauce of tomatoes, ground sirloin and red wine. Topped with shaved Parmigiano Reggiano.	22.99
Summer Gnocchi Potato dumplings tossed with yellow squash, cherry tomatoes, garlic, roasted peppers, olives and finished with mozzarella Fior di Latte.	23.99
Tortellini Panna e Prosciutto 4-Cheese stuffed tortellini with Prosciutto, and English peas in a creamy Prosecco sauce.	23.99
Pappardelle agli Funghi Tossed with wild mushrooms, garlic, olive oil and a touch of butter. Finished with Parmigiano cheese and white truffle oil.	22.99
Ravioli Pugliesi Burrata stuffed ravioli in a roasted tomato sauce.	23.99
Malfatti agli Scampi Sautéed in a white wine and butter, English peas, shrimp and sun dried tomato white wine sauce.	28.99
*Tagliatelle Fra Diavolo Tossed with calamari and mussels in a spicy red sauce. Served with shrimp.	32.99
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.	23.99
Lasagna di Carne Sheets of lasagna layered with braised sirloin, Ricotta, Mozzarella, Parmigiano and tomato sauce.	22.99

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.	28.99
Chicken Parmesan (available gluten free for \$3 upcharge)	25.99
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 Tenderloin (GF) Grilled and served with roasted potatoes and broccoli. Finished in a Gorgonzola sauce.	26.99
*Beef Tenderloin (GF) Grilled and served with potato au gratin and sautéed spinach. Finished with a Chianti wine demi glaze reduction.	42.99
*Lamb Chops (GF) Half rack grilled lamb drizzled with nut free basil pesto sauce. Served with potato au gratin and broccoli. Finished with rosemary, garlic and EVOO.	36.99
*Risotto agli Frutti di Mare (GF) Risotto slowly simmered with mussels, calamari, shrimp, white wine, cherry tomatoes and English peas.	32.99
Pollo alle Ciliege (GF) Pan seared chicken breast sautéed with cherries and vino rosato. Served with roasted potatoes and asparagus.	27.99
*Salmon (GF) Grilled and served with fennel & arugula salad. Finished in a scallion vinaigrette.	28.99

Sides

Spaghetti Aglio Olio (\$9) Asparagus (\$7) Broccoli (\$7)
Spinach (\$7) Roasted Potatoes (\$7) Meatballs (\$6.99)
Vegan Zucchini in a plum tomato sauce (\$14)

Kid's Menu

Macaroni & Cheese (\$14) Spaghetti with Tomato Sauce or Butter (\$10)
Spaghetti & Meatballs (\$13) Mozzarella Sticks (\$10)

(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"