

# Menu

## Antipasti

Arancini con Pomodoro   Lightly fried risotto rice balls stuffed with mozzarella served with house made tomato sauce.	10.99
Beet Salad (GF)   Sliced beets served with fried goat cheese, pine nuts and micro greens in a rice wine vinaigrette.	10.99
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 cucumber, dried cranberries, red onion, Maytag blue cheese and apple/cranberry cider vinaigrette.	10.99
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.	9.99
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	8.99

## Pasta

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

*Spaghetti alle Vongole   Tossed with white wine and clams.	26.95
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
*Tortellini agli Scampi e Vodka   Four cheese stuffed tortellini served with sautéed shrimp and English peas in a pink tomato creamy vodka sauce.	27.99
Orecchiette   Served with Italian sausage and broccoli in a spicy white wine sauce. Topped with Pecorino Romano.	22.99
Gnocchi agli Funghi   Potato dumplings tossed with wild mushrooms, garlic, olive oil and a touch of butter. Finished with Parmigiano cheese and white truffle oil.	22.99
Pappardelle alla Barese   Tossed with roasted eggplant, tomatoes, aglio & basilico in a light plum tomato sauce. Topped with fresh mozzarella.	20.99
Lasagna di Carne   Sheets of lasagna layered with braised sirloin, Ricotta, Mozzarella, Parmigiano and tomato sauce.	21.99
Spaghetti alla Carbonara   Served with Pancetta, Pecorino & garlic. Finished with Parmigiano and fresh raw egg yolk.	20.99
*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

## 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.	26.99
Chicken Parmesan   (available gluten free for \$3 upcharge) 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.	24.99
Bistro Chicken (GF)   Bell Evan's pounded and pan seared chicken breast with Prosciutto Cotto & melted Provolone. Served in a white wine & cranberry creamy sauce with a side of broccoli and roasted potatoes.	26.99
*Beef Tenderloin (GF)   Grilled and served with roasted potato "chips" and sautéed spinach. Finished with a Chianti wine demi glaze reduction.	35.99
*Lamb Chops (GF)   Grilled and drizzled with orange, honey & Dijon mustard sauce. Served with "potato chips" and broccoli.	34.99
*Risotto agli Frutti di Mare (GF)   Risotto slowly simmered with mussels, calamari, shrimp, white wine, cherry tomatoes and English peas.	28.99
*Pork Chop (GF)   Grilled and served with roasted potatoes and spinach. Finished in an apple & Gorgonzola sauce.	25.99
*Salmon (GF)   Grilled and served with roasted peppers and asparagus. Finished with a creamy sun dried tomato & thyme sauce.	26.99

## Sides

Zucchini Noodles w/ pomodoro Sauce (\$13) Spaghetti Aglio Olio (\$9) Asparagus (\$7) Broccoli (\$7)  
Spinach (\$7) Roasted Potatoes (\$7) Roasted Peppers (\$7) Meatballs (\$8.99)

## Kid's Menu

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

## 5 Course Chef Tasting

*An amazing culinary journey.*

**\$69/person**

**Vegetarian - \$55/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"**