

Menu

🌀 Antipasti 🌀

Arancini con Spec	9.99
<i>Lightly fried risotto rice balls stuffed with mozzarella on a bed of thinly sliced spec.</i>	
Mozzarella Burrata (GF)	11.99
<i>Tomatoes stacked with mozzarella burrata and basil. Topped with reduced balsamic vinegar.</i>	
Fried Goat Cheese	9.99
<i>VT goat cheese fried and served with fennel salad over a mint and pear chutney.</i>	
Insalata di DaVinci Bistro (GF)	7.99
<i>Mixed greens tossed with cucumber, fresh strawberry, red onion, Asiago cheese and citrus vinaigrette.</i>	
Calamari Fritti	13.99
<i>Tempura battered calamari and spicy peppers. Lightly fried and served with a roasted red pepper aioli.</i>	
*Mussels alla Peppino (GF)	11.99
<i>Our signature Prince Edward Island mussels in a light broth of lemon, white wine, butter, and capers.</i>	
Caesar Salad	7.99
<i>Romaine lettuce tossed in a classic dressing. Served with croutons, white anchovies and shaved Parmigiano.</i>	
Eggplant Rollatini	10.99
<i>Sliced and breaded eggplant stuffed with Ricotta & Asiago. Fried and topped with pomodoro sauce and Parmigiano.</i>	
Antipasto Misto di Carne (GF)	12.99
<i>Sliced Capicola, Mortadella, Sopressata, Prosciutto and Gorgonzola served with grilled pear.</i>	
Arugula Salad (GF)	8.99
<i>Arugula tossed with balsamic vinaigrette and finished with candied pecans, red onions and grated Parmigiano cheese.</i>	

🌀 Pasta 🌀

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

*Spaghetti alle Vongole	23.95
<i>Tossed with white wine and clams.</i>	
Rigatoni Bolognese	18.95
<i>Homemade rigatoni pasta tossed in a slow cooked sauce of tomatoes, ground sirloin and red wine. Topped with shaved Parmigiano Reggiano.</i>	
Gnocchi agli Funghi	17.99
<i>Homemade potato dumplings tossed with wild mushrooms, garlic, olive oil and a touch of butter. Finished with Asiago cheese and white truffle oil.</i>	
*Seafood Ravioli	29.99
<i>Crabmeat stuffed ravioli served with sautéed shrimp and PEI mussels in a dry moscato, English peas & cherry tomato creamy sauce.</i>	
Spaghetti alla Catanese	18.99
<i>Tossed with almonds, garlic, spinach and a touch of cream. Finished with Parmigiano.</i>	
Lasagna di Carne	18.99
<i>Sheets of lasagna layered with braised sirloin, Ricotta, Mozzarella, Parmigiano and tomato sauce.</i>	
*Tagliatelle Fra Diavolo	28.99
<i>Tagliatelle in a spicy red sauce tossed with shrimp, calamari and mussels.</i>	
Masala Ravioli	22.99
<i>This homemade Indian - Italian fusion ravioli is stuffed with ricotta cheese, English peas, and ginger then coated in a spicy tomato cream sauce. Finished with a curry leaf pistachio pesto.</i>	
*Tagliatelle alla Carbonara	19.99
<i>Served with Guanciale (cured pork meat), Pecorino & garlic. Finished with Parmigiano and fresh raw egg yolk.</i>	

❧ *Secondi* ❧

Vitello Saltimbocca (GF)	24.99
<i>Pan seared veal cutlet pounded with layers of sage and Prosciutto. Served with roasted potatoes and asparagus in a white wine butter sauce.</i>	
Chicken Parmesan	22.99
<i>Panko crusted boneless chicken breast topped with a plum tomato sauce and melted mozzarella di Bufala. Served with a side of Rigatoni pomodoro.</i>	
Bell Evan's Half Chicken (GF)	23.99
<i>Boneless half chicken, pan seared and served with roasted potatoes and baby carrots. Finished with a rosemary, lemon and white wine sauce.</i>	
*Beef Tenderloin (GF)	31.99
<i>Grilled and served with roasted potatoes and sautéed spinach. Finished with a Chianti wine demi glaze reduction.</i>	
*Lamb Chops (GF)	30.99
<i>Grilled and served with roasted potatoes and sautéed spinach. Finished with a scallion vinaigrette.</i>	
*Pork Chop (GF)	24.99
<i>Grilled and served with roasted purple potatoes and sautéed broccoli. Finished with a butter and sage sauce.</i>	
*Scallops (GF)	29.99
<i>Pan seared scallops served with PEI mussels and asparagus and cherry tomato risotto.</i>	
*Salmon (GF)	24.95
<i>Grilled and served with purple potatoes and sautéed broccoli. Finished with a semi-dried tomato & nut free pesto.</i>	

❧ *Sides* ❧

Spaghetti Aglio Olio (\$9) Asparagus (\$6) Broccoli (\$6) Purple Potatoes (\$6)
Carrots (\$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"