

# Menu

## Antipasti

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| <b>Arancini con Spec</b>   Lightly fried risotto rice balls stuffed with mozzarella on a bed of thinly sliced spec and tomato & basil confit.                                | 11.99 |
| <b>Grilled Watermelon Salad (GF)</b>   Watermelon cubes topped with toasted almonds, Feta and Balsamic reduction.                                                            | 11.99 |
| <b>Mozzarella Burrata</b>   Tomatoes stacked with mozzarella burrata and basil. Topped with reduced balsamic vinegar. Served with a side of crostini.                        | 13.99 |
| <b>Insalata di DaVinci Bistro (GF)</b>   Arugula leaves tossed with avocado, beets, cucumber, cherry tomato & red onion in a lemon vinaigrette. Finished with Asiago cheese. | 10.99 |
| <b>Calamari Fritti</b>   Tempura battered calamari and spicy peppers. Lightly fried and served with a roasted red pepper aioli.                                              | 14.99 |
| <b>*Mussels alla Peppino (GF)</b>   Our signature Prince Edward Island mussels in a light broth of lemon, white wine, butter, and capers. Served with a side of crostini.    | 13.99 |
| <b>Caesar Salad</b>   Romaine lettuce tossed in a homemade Truffle Caesar dressing. Served with croutons, fried poached egg, white anchovies and shaved Parmigiano.          | 11.99 |
| <b>Eggplant Rollatini</b>   Sliced and breaded eggplant stuffed with Ricotta & Asiago. Fried and topped with pomodoro sauce and Parmigiano.                                  | 10.99 |
| <b>Antipasto Toscano (GF)</b>   Rotation of Chef favorite cold cuts and imported cheeses. Served with candied Pecans and dates.                                              | 15.99 |
| <b>Meatballs</b>                                                                                                                                                             | 8.99  |

## Pasta

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

Available pasta sauces: Arrabiata, Putanesca, Amatriciana

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| <b>*Spaghetti alle Vongole</b>   Tossed with white wine, cherry tomatoes and clams.                                                                                                                 | 26.95 |
| <b>Rigatoni Bolognese</b>   Homemade rigatoni pasta tossed in a slow cooked sauce of tomatoes, ground sirloin and red wine. Topped with shaved Parmigiano Reggiano.                                 | 22.99 |
| <b>Gnocchi agli Funghi</b>   Homemade potato dumplings tossed with wild mushrooms, garlic, olive oil and a touch of butter. Finished with Asiago cheese and white truffle oil.                      | 22.99 |
| <b>Spaghetti alla Carbonara</b>   Served with Pancetta, Pecorino & garlic. Finished with Parmigiano and fresh raw egg yolk.                                                                         | 20.99 |
| <b>Lasagna di Carne</b>   Sheets of lasagna layered with braised sirloin, Ricotta, Mozzarella, Parmigiano and tomato sauce.                                                                         | 21.99 |
| <b>*Tagliatelle Fra Diavolo</b>   Tossed with shrimp, calamari and mussels in a spicy red sauce.                                                                                                    | 31.99 |
| <b>Masala Ravioli</b>   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 |
| <b>Tortellini al Sapore di Mare</b>   Mussels, shrimp, English peas & cherry tomatoes in a creamy Prosecco sauce.                                                                                   | 31.99 |

## Secondi

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

All "Secondi" dishes can be made gluten free upon request. Please ask your server.

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| <b>Vitello Saltimbocca</b>   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 |
| <b>Chicken Parmesan</b>   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 |
| <b>Chicken Grand Marnier</b>   Pan seared chicken breast cooked in garlic, Grand Marnier and orange reduction. Served with broccoli and roasted potato "chips".                     | 26.99 |
| * <b>Beef Tenderloin (GF)</b>   Grilled and served with roasted potatoes and sautéed spinach. Finished with a Chianti veal demi glaze reduction.                                    | 35.99 |
| * <b>Lamb Chops (GF)</b>   Grilled and drizzled with housemade nut free basil pesto. Served with roasted potato "chips" and sautéed spinach.                                        | 34.99 |
| * <b>Risotto (GF)</b>   Slowly simmered with white wine, sausage, chicken, asparagus & cherry tomatoes. Topped with Parmigiano.                                                     | 27.99 |
| * <b>Venetian Style Pork Cutlet</b>   Breaded and pan seared with white vinegar & chili peppers. Served with roasted potatoes and broccoli.                                         | 25.99 |
| * <b>Salmon (GF)</b>   Grilled and served with roasted zucchini and roasted potato "chips". Topped with a white wine, caper & cherry tomato sauce.                                  | 26.95 |

## Sides

Roasted Zucchini w/ oregano, Feta & Asiago cheeses (\$13) Spaghetti Aglio Olio (\$10) Asparagus (\$7)  
Broccoli (\$7) Spinach (\$7) Roasted Potatoes (\$7) Meatballs (\$9)

## Kid's Menu

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

## 5 Course Chef Tasting

An amazing culinary journey.

\$75/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"