

Menu

Antipasti

Arancini con Spec Lightly fried risotto rice balls stuffed with mozzarella served with thinly sliced Spec.	10.99
Beet Salad (GF) Served with fried goat cheese, toasted almonds and micro greens in a rice wine vinaigrette.	11.99
Mozzarella Burrata (GF) Tomatoes stacked with mozzarella burrata and basil. Topped with reduced balsamic vinegar.	11.99
Insalata di DaVinci Bistro (GF) Mixed greens tossed with cucumber, dried cranberries, red onion, Maytag blue cheese and green apple cider vinaigrette.	9.99
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.	9.99
Eggplant Rollatini Sliced and breaded eggplant stuffed with Ricotta & Asiago. Fried and topped with pomodoro sauce and Parmigiano.	10.99
* Grilled Shrimp Served on a crostino with Prosciutto and crème di Gorgonzola.	13.99
Antipasto Toscano (GF) Sliced Capicola, Mortadella, Sopressata, Prosciutto and Provolone cheese.	14.99
Arugula Salad (GF) Tossed with candied Pecans, red onion, shaved Parmigiano and balsamic vinaigrette.	9.99
Meatballs	7.00

Pasta

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

*Spaghetti alle Vongole Tossed with white wine and clams.	25.95
Rigatoni Bolognese Homemade rigatoni pasta tossed in a slow cooked sauce of tomatoes, ground sirloin and red wine. Topped with shaved Parmigiano Reggiano.	20.99
Tagliatelle agli Funghi With wild mushrooms, garlic, olive oil and a touch of butter. Finished with Asiago cheese and white truffle oil.	19.99
Short rib Ravioli Beef short rib stuffed ravioli, topped with crema di noci (walnut sauce). Finished with Pecorino Toscano.	26.99
Gnocchi al Forno Potato dumplings tossed with plum tomatoes, garlic and basil. Finished with fresh mozzarella.	19.99
Lasagna di Carne Sheets of lasagna layered with braised sirloin, Ricotta, Mozzarella, Parmigiano and tomato sauce.	20.99
Orecchiette Served with Italian sausage and broccoli in a spicy white wine sauce. Topped with Pecorino Romano.	21.99
*Tagliatelle Fra Diavolo Tossed with shrimp, calamari and mussels in a spicy red sauce.	30.99
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.	25.99
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
Chicken Marsala (GF) Bell Evan's pounded and pan seared chicken breast with Marsala wine and raisin sauce. Served with potato crisps and broccoli	25.99
*Beef Tenderloin (GF) Grilled and served with roasted potatoes and sautéed spinach. Finished with a Chianti wine demi glaze reduction.	32.99
*Lamb Chops (GF) Grilled and drizzled with Dijon mustard, orange & honey sauce. Served with roasted potato chips and asparagus.	33.99
*Risotto agli Scampi (GF) Risotto with shrimp slowly simmered with white wine, cherry tomatoes and English peas.	28.99
*Pork Chop (GF) Grilled and served with roasted potatoes and roasted peppers. Finished in a Gorgonzola sauce.	24.99
*Salmon (GF) Grilled and served with roasted potatoes and spinach. Finished with lemon & sun dried tomato sauce.	25.95

Sides

Zucchini Noodles w/ Arrabiata Sauce (\$11) 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) Spaghetti & Meatballs (\$12)

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