

Menu

🌀 Antipasti 🌀

Arancini	9.99
<i>Risotto balls stuffed with mozzarella and served over pomodoro sauce.</i>	
Mozzarella Burrata (GF)	12.99
<i>Mozzarella burrata served over nut-free, oregano & basil pesto with a side of crostini.</i>	
Fried Goat Cheese	10.95
<i>Goat cheese encrusted in panko bread crumbs served with shaved fennel salad and green apple chutney.</i>	
Insalata di DaVinci Bistro (GF)	7.95
<i>Mesclun greens tossed with dried cranberries, cucumber, olives, red onion, Asiago cheese and rice wine citrus vinaigrette.</i>	
Calamari Fritti	13.50
<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 (GF)	8.99
<i>Romaine lettuce tossed in a classic dressing.</i>	
<i>Served with croutons, white anchovies and shaved Parmigiano.</i>	
Antipasto Misto (GF)	12.99
<i>Sliced Capicola, Mortadella, Sopressata, Prosciutto and Manteche Provolone.</i>	
Minestrone di Verdura (GF)	7.95
<i>Hearty Mediterranean soup with seasonal vegetables.</i>	
Meatballs	6.99

🌀 Pasta 🌀

Gluten free (penne, 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>Tossed with a slow cooked sauce of beef chunks, onions, celery and carrots. Finished with Asiago cheese.</i>	
Gnocchi Funghi	19.99
<i>Homemade potato dumplings tossed with wild mushrooms, garlic, olive oil and a touch of butter.</i>	
<i>Finished with Asiago cheese and white truffle oil.</i>	
Pumpkin Mezzaluna	17.99
<i>Pasta stuffed with a pumpkin puree, amaretti biscotti & Pecorino cheese;</i>	
<i>then blanketed in a sage butter sauce and finished with toasted pumpkin seeds.</i>	
Lasagna di Carne	18.95
<i>Sheets of lasagna layered with braised sirloin, Ricotta, Mozzarella, Parmigiano and tomato sauce.</i>	
Tortellini Agli Quattro Formaggi	19.99
<i>Stuffed with a four cheese blend in a vodka pink sauce.</i>	
*Tagliatelle Fra Diavolo	28.99
<i>Spaghetti in a spicy red sauce tossed with shrimp, calamari, mussels and clams.</i>	

Secondi

Vitello Saltimbocca (GF)	24.50
<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>	
Duck Confit (GF)	29.99
<i>Roasted duck leg served with roasted potatoes and broccoli. Finished with a Fuji apple, juniper berry and Port wine reduction.</i>	
*Beef Tenderloin (GF)	30.99
<i>Grilled and served with roasted potatoes and sautéed spinach. Finished with a red wine demi glaze reduction.</i>	
*Pork Chop (GF)	24.95
<i>Grilled and served with a mac & cheese cake and broccoli. Finished in a Gorgonzola & cranberry sauce.</i>	
*Lamb Chops (GF)	30.99
<i>Grilled lamb chops, served with Gorgonzola polenta and sautéed spinach. Finished in a honey & Dijon mustard sauce.</i>	
*Risotto agli Frutti di Mare (GF)	28.99
<i>Seafood risotto served with mussels, calamari and shrimp.</i>	
*Salmon (GF)	24.95
<i>Grilled and served with sautéed asparagus and roasted peppers. Finished with a white wine, lemon & caper sauce.</i>	

Sides

Spaghetti Aglio Olio (\$9) Spaghetti Cacio e Pepe (\$9)
Broccoli (\$6) Potatoes (\$6) Spinach (\$6) Asparagus (\$6)

Kid's Menu

Macaroni & Cheese (\$13) Spaghetti with Tomato Sauce or Butter (\$9)

Dolci

Apple & Cranberry Cookie Crumble (25+ minute baking time)	9.00
Chocolate Mousse	7.00
Cannoli	8.00
<i>Filled with Ricotta al cioccolato and finished in white chocolate.</i>	
Pistachio & Saffron Crème Brulee (GF)	9.00
Tiramisu al Mattone	7.00
Gelato or Sorbetto di Peppino (GF)	6.00
<i>Rotating flavors, please ask your server</i>	

(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"