

INSPIRED CUISINE



HONEST EXPERTISE

BOOTHBAY HARBOR

- ANTIPASTI & INSALATE -

PASTA & FAGIOLI 10

classic cannellini bean soup, elbow pasta, prosciutto, fresh herbs in a light tomato sauce

ROLLATINI DI MELANZANE 12

rolled eggplant with stuffing of local ricotta and parmesan cheese, fresh herbs, garlic and tomato sauce topped with fresh mozzarella

AFFETTATO MISTO ALL'ITALIANA 16

chef fabrizio's selection of imported cold cuts and cheeses, cerignola and castelvetrano olives, artichokes and cherry peppers

COZZE ALLA SAMBUCA 12

bang island mussels, sautéed with shallots, fresh fennel, sambuca and fresh herbs

INSALATA DI CESARE 10

whole romaine hearts tossed with our housemade caesar dressing, olives, house bread croutons and shaved grana parmesan

INSALATA CAPRESE 12

local tomatoes, fresh mozzarella, basil with evoo and a drizzle of aged balsamic vinegar served in a parmesan basket

INSALATA D'INVERNO 12

fresh greens, endives, pecans, apples, beets and gorgonzola cheese with a champagne vinaigrette

- CONTORNI -

SPINACI AGRODOLCE 6

spinach, steamed or garlic, oil and parmesan

ASPARAGI PARMIGIANA 7

asparagus with butter and parmesan or steamed

Please be advised that this food is or may be served raw or undercooked or may contain raw or undercooked foods.

Consumption of this food may increase the risk of foodborne illness.

Please check with your physician if you have any questions about consuming raw or undercooked foods.

- HOMEMADE PASTA -

CHITARRUCCI NERI AI FRUTTI DI MARE 22

homemade black ink spaghetti with shrimp, scallops, mussels, calamari and little neck clams with tomato, garlic, and a fresh herb sauce

TAGLIATELLE ALLA BOLOGNESE 20

long, wide strips of fresh homemade pasta with meat and tomato ragu

RIGATONI ALLA NORMA 18

large tubular homemade pasta with sautéed eggplant, shaved aged ricotta, tomato and basil

LINGUINE ALLE VONGOLE 22

homemade linguine pasta with clams, light garlic, white wine and olive oil

GNOCCHI AI 4 FORMAGGI 19

handmade potato dumplings in light creamy sauce of fontina, gorgonzola, parmesan and gruyere cheeses

FETTUCCINE VERDI ALLA CAROLINA 22

homemade spinach pasta with seared chicken breast, sundried tomatoes, fresh spinach and light cream

AGNOLOTTI DI VITELLO 24

handmade ravioli with veal, mortadella and pork stuffing in a sauce of mixed wild mushrooms, parmesan, cream and truffle drizzle

RAVIOLI DI ASTICE 28

fresh maine lobster and local ricotta filled ravioli in light prosecco and aurora sauce

- SECONDI -

OSSOBUCO CON RISOTTO FUNGHI 24

slow braised pork ossobuco with vegetables and fresh herbs served over mushroom risotto

POLLO SCARPARIELLO 20

boneless white and dark natural chicken, sausage, cherry peppers, green onion, in a lemon and wine sauce

FILETTO DI MANZO AL GORGONZOLA 32

pan seared filet mignon with cognac and gorgonzola cheese sauce

SALTIMBOCCA ALLA ROMANA 28

thin pounded veal scaloppine, sage, parma prosciutto, white wine

PORCHETTA DI ARICCIA 20

ariccian style roasted suckling pig

CIOPPINO DI PESCE 28

lobster, sea scallops, shrimp, calamari, mussels and little neck clams simmered in a white wine and tomato herb broth