



SUMMER RESTAURANT WEEK 2026

\$55 MENU – CHOOSE ONE OF EACH

ANTIPASTI

Arancini al Limone e Timo (d,g,v)

Carnaroli Rice, Imported Mascarpone, Lemon Zest

Crudo de Pescatore

Hiramasa, Verjus, & Sea Grapes

Gamberi Alla Brace (g)

(GF Available)

Grilled Shrimp, White Shoyu, and Roasted Garlic

Insalata di Indivia Rossa (d,g,v)

(GF Available)

Red Endive, Arugula, Shaved Fennel, Ricotta, & Finger Lime Vinaigrette

PASTA

Fresh Pasta Made in House Daily

Gluten Free Pasta Available

Tagliatelle al Pomodoro (d,g,v)

(Dairy Free Available)

San Marzano, Ricotta, & Basil

Mafaldini al Ragu (d,g)

Braised Beef Ribeye & Kurobuta Pork Ragu

Rigatoni al Forno (d,g)

(Dairy Free Available)

Petite Meatballs, Pomodoro, & Buffalo Mozzarella

Linguine alla Cozze (d,g)

(Dairy Free Available)

*New England Mussels, Guanciale, White Lambrusco, Tarragon,
& Calabrian Chili*

DOLCI

Gelati della Casa (d,g,v)

(GF Available)

Olive Oil

Maritozzo (n,d,g,v)

with Strawberry & Rhubarb

Rosselli "Tiramisu" al Cioccolato (d,g,v)

Mascarpone, Espresso & Cioccolato Savoiardi

SUBSTITUTIONS POLITELY DECLINED