

## **Appetizers**

- Wood Grilled Clams with sausage, roasted tomato and oregano \$15
- Roasted Figs stuffed with gorgonzola and wrapped with prosciutto \$16
- Crispy Cod Cheeks tossed with cherry peppers and scallions and spicy aioli \$15
- Crispy Zucchini flowers with tomato, pancetta and polenta \$15
- Crispy Soft Shell Crab, shaved zucchini salad with herbs and pine-nuts \$15
- Fava Bean Arancini with pancetta, lobster and fava bean cream \$15
- Asparagus Risotto with tomato, rock shrimp and fontina \$15
- Crispy Shrimp, Italian slaw and cherry pepper aioli \$16
- Spicy Mussels, tomato-fennel stew and chorizo polenta \$15
- Ugly Tomatoes, buffalo mozzarella, basil, balsamic, extra virgin olive oil \$15
- Wood Grilled Squid and Octopus, braised white beans and toasted parsley \$15
- \*Tuna Tar-Tare mixed with citrus vinaigrette with crispy oysters and herb salad \$16
- \*Beef Tar-Tare mixed with truffle aioli, mustard and chives with marinated mushrooms and toasted foccacia \$16

## **Salad and Soup**

- Baby red romaine salad, croutons, olives, red onion, tomato, cucumber, feta cheese with red wine vinaigrette \$12
- Fried Asparagus, truffle aioli, arugula, roasted red peppers, red onion, olives and balsamic vinaigrette \$12
- Clam Chowder with steamed littlenecks, fried clams, and bacon mashed potato \$15

## **Handmade Pasta**

- Lobster Fra Diavolo- Saffron Tagliatelle with lobster, roasted tomato, fennel and longhorn peppers \$18appetizer/\$36 entree
- Corn Raviolini, rock shrimp, pancetta, toasted corn and white wine butter sauce with parmigiano
- Potato Gnocchi "a la Bolognese"- Rustic meat ragout, tomato, porcini cream and pecorino cheese
- Spring Pea Ravioli with ham, mascarpone and fresh peas
- Pasta as Appetizer \$15 ~ Pasta as Entrée \$28

## **Entrees**

- Paella- Lobster, swordfish, shrimp, clams, mussels, squid, chorizo and chicken with tomato-saffron rice \$34
- Lamb Duet- Roasted Chop and Braised Shank with rabe, roasted potato \$30
- Homemade Meatballs, sausage, tomato and creamy polenta \$25
- Oregano Crusted Flounder, potato, tomato, cracked green olives and capers \$28
- Boneless free range half Chicken, Yukon mashed potato, green beans and roasted onion \$26
- Crispy Pork Chop, vinegar peppers, roast potato and red wine sauce \$28
- Wood Grilled Angus Sirloin with chunky mashed golden Yukon potato and grilled asparagus \$42
- Wood Grilled Bone in Prime Tenderloin, spinach potato cake, thick cut onion rings and smokey tomato vinaigrette \$46
- Wood Grilled Swordfish shucked corn, chorizo, rock shrimp and grilled green onions \$28
- Wood Grilled Veal Porter House, saffron scalloped potatoes, broccoli rabe and red wine sauce \$42
- Rotisserie Special of the Night \*\*\**Limited Availability*\*\*\*

## **Sides**

- Wood Grilled Asparagus with pecorino cheese \$8
- Broccoli Rabe, extra virgin olive oil, and pecorino cheese \$8
- White Beans with olive oil and Arugula \$8
- Chunky golden Yukon mashed potato \$8
- Polenta with tomato, basil and Parmigiano \$8

Anthony Caturano ~ Chef/Owner

Manuel Colocho ~ Sous Chef

Now Open Sundays...

Gift Certificates Available

Not all ingredients are listed!

Please notify your server of any dietary, or health restrictions!

\*These items are served raw or undercooked

Consuming raw or undercooked food may increase the risk of food borne illness, especially if you have certain medical conditions.

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