



STARTERS

Fried Mozzarella 11

served with basil pesto and marinara

Pesto Grilled Shrimp 20

warm burrata, toasted crostini and tomato bruschetta

R.I. Style Calamari 17

cherry peppers, marinara, Parmesan cheese

Cast Iron Baked Meatballs 17

with cheesy garlic bread

Cheesy Garlic Bread 12

marinara dipping sauce

Cacio e pepe 12

spaghetti with toasted peppercorns and creamy pecorino Romano

*Add a chicken meatball \$5

Bruschetta 15

tomato bruschetta, fresh mozzarella, basil pesto, balsamic reduction, toasted crostini, crispy garlic

SALADS

Italian Wedding Soup 10

rustic broth, escarole, house-made meatballs, pasta

Hand Tossed House Salad 7 / 10

Little Leaf lettuce, cucumbers, tomatoes, celery, carrots, balsamic vinaigrette, shaved red onion

Caesar Salad 8 / 12

house dressing, Parmesan, croutons

*Add white anchovies \$5

Cicero Salad 14

seasonal citrus, pistachios, arugula, red onion, shaved fennel, extra virgin olive oil, cracked black pepper

Antipasto Salad 20

arugula, fresh mozzarella, provolone, banana peppers, roasted tomatoes, salami, marinated artichokes, capicola, rosemary ham, mortadella, vinegar peppers, balsamic glaze

*Add to any salad

grilled chicken \$9 grilled shrimp (3) \$12 steak tips \$18

PIZZAS

Small 10" or Large 16 inch" / Cauliflower pizza crust is available upon request

Classic Cheese 16/20

blend of artisan cheeses, house-made sauce

Meatball & Ricotta 19/25

blended cheeses, house-made meatballs, house-made sauce

The Mike 18/23

blended cheeses, pepperoni, banana peppers, hot honey, house-made sauce

Spinach Pie 18/23

creamy ricotta base, fresh sautéed spinach, blended cheeses

Italian Sausage 19/25

blended cheeses, Gorgonzola, peppers and onions, house-made sauce

Fig and Cured Rosemary Ham 19/25

creamy ricotta base, arugula, fig jam, blended cheeses, balsamic glaze

SANDWICHES

Gluten free sub rolls available on request

Meatball Parmesan Sub 19

on toasted sub-roll, marinara, french fries

Chicken Milanese 20

chicken cutlet with Parmesan cheese, spinach, shaved red onion, mayonnaise, lemon vinaigrette, french fries

Chicken Parmesan Sub 19

on toasted sub-roll, marinara, french fries

The Gabagool 20

toasted sub with capicola, mortadella, provolone, rosemary ham, salami, vinegar peppers, french fries

Eggplant Parmesan Sub 18

on toasted sub-roll, marinara, french fries



Indicates dish can be prepared gluten-friendly, but please notify your server if it is a preference or an allergy.

Consuming raw or undercooked meat and seafood may increase the risk of food-borne illness. Not all ingredients listed, please inform your server of any allergies.

Fresh Daily!
**HOUSEMADE
PASTA**

ENTRÉES

Italian Countryside
inspired, light, refreshing, flavorful

Chianti Braised Beef 30 🌿

roasted mushrooms, red onion, rustic beef broth,
oven roasted tomatoes, EVOO, angel hair,
Parmesan cheese, basil pesto

Vegetable Primavera 24 🌿

artichokes, spinach, green olives,
vinegar peppers, red onion, zucchini, sweet tomatoes,
EVOO, angel hair, crispy garlic

Shrimp Marsala 29 🌿

sautéed shrimp, mushrooms,
Marsala sauce, angel hair

Shrimp Scampi 29 🌿

sautéed shrimp, cherry tomatoes,
white wine garlic sauce, angel hair, crispy garlic

Tuscan Seafood Pasta 34 🌿

shrimp, roasted haddock, white wine,
zucchini, green olives, artichokes, sweet tomato,
basil, EVOO, spaghetti, crispy garlic

Grilled Chicken Amalfi 28 🌿

artichokes, spinach, green olives, vinegar peppers,
red onion, zucchini, sweet tomatoes, EVOO,
Parmesan cheese, angel hair, crispy garlic

The Piccatas 🌿

Veal 32 Chicken 28 Haddock 32

white wine pan sauce, capers, roasted tomato,
zucchini, spaghetti

Steak Tips Tagliata 32 🌿

grilled marinated steak tips over cacio e pepe, with
sweet tomatoes, basil pesto, balsamic glaze

Italian Comfort
favorite authentic classics

Saltimbocca 🌿

Chicken 29 or Veal 34

Marsala pan sauce, cured rosemary ham,
blended cheeses, fried sage, spaghetti

The Parmesans 🌿

Eggplant 25 Chicken 28 Veal 32

fried with seasoned crumbs, marinara,
blended cheeses, spaghetti

Meat Lasagna 28

house-made meat sauce made from Midwestern
grass fed beef, ricotta cheese

Bolognese 29 🌿

inspired by Marcella Hazan, house-made
pappardelle, pan seared with a slow braised meat
sauce with herbed ricotta and Parmesan

Sausage and Meatballs 25 🌿

house-recipe sausage and meatballs,
marinara, rigatoni, Parmesan

Fettuccine Carbonara 21 🌿

pancetta, sweet peas, creamy Parmesan egg sauce

**Add*

grilled chicken \$9 grilled shrimp (3) \$12 steak tips \$18

SIDES

Cheesy Garlic Bread 6 Sausage 8 🌿 Meatballs 8 🌿 Chicken Meatballs 8 🌿

Buttered Sweet Peas 8 🌿 Garlicky Sautéed Spinach 6 🌿 Vinegar Peppers 6 🌿 Pasta with Sauce 7

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