



DINNER MENU

FIRST COURSE

SICILIAN WINGS - 14

oven roasted, parmesan, rosemary, chili flake, caramelized onion

CALAMARI FRITTI - 15

traditional or spicy Rhode Island style, marinara sauce

NONNA'S MEATBALLS - 15

blend of beef, veal and pork, marinara, parmesan cheese

EGGPLANT MARINO - 13.5

thin sliced pan-fried eggplant, san marzano tomato sauce, parmesan cheese, fresh basil

SWEET & SOUR CAULIFLOWER - 13.5

crispy fried cauliflower, zucchini noodle salad, sesame ginger vinaigrette, spicy aioli

SMASH BURGER SLIDERS - 13.5

chef's secret sauce, yellow american cheese, potato roll, crispy bacon, cajun onion straws

PARMESAN GARLIC

ZUCCHINI FRIES - 13

charred tomato aioli, shaved parmesan cheese, aged balsamic, fresh basil, cracked black pepper

BUTTERNUT RAVIOLI - 15.25

roasted butternut squash, butternut sage cream, shaved fennel and apple salad, pomegranate glaze

GENERAL TSO'S SHRIMP - 14

sesame seeds, scallions, toasted cashews, pickled carrots, spicy aioli

CRISPY FRIED CAMEMBERT - 13.5

arugula, fresh blackberries, toasted almonds, lemon dijon vinaigrette, black cherry glaze

MUSSELS - 17

creamy vodka sauce, calabrian chili butter basil, parsley, roasted garlic, roasted fennel, grilled focaccia bread

SALADS

INSALATA MISTA - Lg 13 | Sm 10

organic mixed baby greens, roasted red peppers, grape tomatoes, kalamata olives, roasted garlic, asiago cheese, lemon balsamic vinaigrette

CAESAR - Lg 13 | Sm 10

tender hearts of romaine, garlic croutons, parmesan cheese, creamy caesar dressing

BURRATA SALAD - 13

arugula, apples, dried cherries, shaved butternut, toasted pumpkin seeds, candied pecans, cranberry orange vinaigrette

BEET SALAD - 12.5

honey whipped goat cheese, shredded raw beets, toasted pistachios, arugula, orange segments, pomegranate glaze, olive oil

WEDGE SALAD - Lg 13 | Sm 10

iceberg lettuce, bleu cheese dressing, grape tomatoes, applewood smoked bacon, gorgonzola cheese

Add a protein to any salad: Grilled Chicken + 5, Salmon + 11, Shrimp + 10, Scallops + 11.5

PASTA

SHRIMP SCAMPI - 25 | sm plate 20

shrimp, zucchini, summer squash, tomatoes, spinach, fresh herbs, capers, spaghetti, garlic white wine butter sauce

BAKED MAC AND CHEESE - 21

pancetta, baby spinach, caramelized onions, creamy fontina cheese, ritz cracker crumbs, cavatappi pasta

Add Grilled Chicken + 5, Lobster + 14, Short Rib + 9.5

RIGATONI BOLOGNESE - 23 | sm plate 19.5

ground veal, beef, pork and sausage, san marzano tomato sauce

CRAZY ALFREDO - 25 | sm plate 21

chicken, sweet Italian sausage, soppressata, roasted peppers, spicy red wine alfredo sauce, fettucine pasta

Gluten Free Pasta Available

Executive Chef/Operator ~ Paul Roberge | Culinary Team ~ Trenton Hill and Cory Kenney

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Before placing your order, please inform your server if a person in your party has a food allergy.

CLASSICS

- MILANESE** arugula, cucumber, basil, cherry tomatoes, castelvetrano olives, red onion, broken red wine vinaigrette
- PARMESAN** san marzano tomato sauce, mozzarella cheese, rigatoni pasta, (substitute with vodka sauce)
- FRANCAISE** white wine butter sauce, lemon, capers, yukon gold mashed potatoes, zucchini and squash
- MARSALA** mushrooms, pancetta, marsala wine sauce, yukon gold mashed potatoes, zucchini and squash

Chicken 25 | Cod 26 | Cauliflower 22

SEAFOOD

- FAROE ISLANDS SALMON** - 28.5
toasted orzo, chick peas, zucchini, spinach, cherry tomatoes, blackberry lime vinaigrette
- DRUNKEN LOBSTER** - 32
fresh lobster meat, sun-dried tomatoes, garlic shallots, baby spinach, whiskey cream sauce, fettucine
- PAN SEARED SEA SCALLOPS** - 31.5
butternut squash risotto, asparagus, spinach, shaved butternut and beet salad, pomegranate black cherry glaze
- LOBSTER RAVIOLI** - 32
shrimp, slow roasted tomatoes, haricot verts, spinach, lobster butter sauce, lemon chive oil
- FISH AND CHIPS** - 23
beer battered cod, creamy coleslaw, tartar sauce, French fries

CHEF'S SELECTIONS

- FILET MIGNON**
rosemary roasted potatoes, roasted vegetables, cabernet demi - 37 | sm plate 33
- Surf and Turf Add-ons:
Lobster 14 | Shrimp 10 | Scallops 11.5
- BRAISED SHORT RIB**
parmesan herb polenta, roasted baby carrots, fried leeks, pan jus - 33.5 | sm plate 26
- GRILLED 12 OZ RIBEYE** - 29.75
rosemary roasted potatoes, asparagus, baby carrots, roasted garlic butter
- GRILLED 14 OZ PORK CHOP** - 29
roasted sweet potatoes, pancetta, brussels sprouts, cauliflower, candied walnuts, bourbon cider glaze
- LA CUCINA BURGER** - 16.5
blend of chuck and sirloin, cheddar cheese, applewood smoked bacon, lettuce, tomato, onion, mayonnaise, french fries

SPECIALTY
BRICK OVEN PIZZAS

- FIGGY PIGGY** pancetta, fig jam, arugula, gorgonzola, balsamic glaze
- BIRD IS THE WORD** ranch dusted crispy chicken, bacon, hot honey bbq, red onion, mozzarella
- MAGIC MUSHROOM** roasted garlic puree, caramelized onions, wild mushrooms, rosemary, goat cheese
- TOMATO/TOMAHTO** sun-dried tomato pesto, slow roasted tomato, fresh tomato, basil, fresh mozzarella
- MAUI WOWIE** pineapple, pancetta, pickled jalapenos, green onion, ricotta, mozzarella
- SWEETY PIE**
sopressata, ricotta, slow roasted tomatoes, mozzarella, garlic oil, fresh basil, hot honey drizzle
- VEG OUT** cauliflower crust, zucchini, broccoli, roasted tomato, pesto, mozzarella, parmesan
- ITALIAN STALLION** sweet italian sausage, caramelized onions, roasted red peppers, mozzarella, tomato sauce, fresh basil

Gluten Free Cauliflower Crust Available \$2.5

SIMPLY GRILLED

Choice of a Protein, Sauce and 2 Sides.

PROTEINS

- Filet Mignon 8oz 37, 6oz 33
- Ribeye 29.5
- Pork Chop 29
- Scallops 31.5
- Faroe Islands Salmon 28.5
- Shrimp 25
- Atlantic Cod 26
- Grilled Chicken Breast 25

SAUCES

- Maple Soy Glaze
- Cabernet Demi
- Bourbon Cider Glaze
- Spicy Aioli
- Pomegranate Black Cherry Glaze
- Blackberry Lime Vinaigrette

SIDES

- Sauteed Spinach
- Parmesan Risotto
- Garlic Mashed Potato
- Pasta
- Mac & Cheese
- Sherried Mushrooms
- Asparagus
- Roasted Zucchini
- Brussels Sprouts
- Broccoli
- French Fries
- Rosemary Roasted Potato

JOIN OUR LOYALTY PROGRAM AND
RECEIVE 5% BACK ON YOUR
PURCHASES