



LUNCH MENU

FIRST COURSE

SICILIAN WINGS - 13.5

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

CALAMARI FRITTI - 15

traditional or spicy Rhode Island style, marinara sauce

NONNA'S MEATBALLS - 14.5

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

BUTTERMILK CHICKEN TENDERS - 13.5

buffalo, barbeque, or sweet chili, celery, bleu cheese dressing

SMASH BURGER SLIDERS - 13.5

chefs secret sauce, yellow american cheese, potato roll, crispy bacon, cajun onion straws

PARMESAN GARLIC

ZUCCHINI FRIES - 12.75

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

"CAPRESE" RAVIOLI - 15.25

burrata ravioli, sliced tomatoes, fresh basil, garlic, olive oil, balsamic glaze

GENERAL TSO'S SHRIMP - 13.75

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

CRISPY FRIED MOZZARELLA - 13.25

tomato and calabrian chili fondue, basil pesto drizzle, crispy prosciutto

MUSSELS - 16.75

lemon, roasted tomatoes, white wine, basil, parsley, garlic butter, 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, strawberries, toasted almonds, snow peas, carrot ribbons, dried blueberries, raspberry lemon vinaigrette, sunflower seeds

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, Steak + 11.5, Salmon + 11, Shrimp + 10, Scallops + 11.5

PASTA

SHRIMP SCAMPI - 17.5

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

BAKED MAC AND CHEESE - 20

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

Add Grilled Chicken + 5, Lobster + 14, Short Rib + 9.25

RIGATONI BOLOGNESE - 17.5

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

CRAZY ALFREDO - 17.5

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, castelvetro olives, red onion, broken red wine vinaigrette

PARMESAN

san Marzano tomato sauce, mozzarella cheese, rigatoni pasta

FRANCAISE

white wine butter sauce, lemon, capers, spaghetti

Chicken 14.5 | Cod 18

BURGERS, SANDWICHES AND ENTREES

GRILLED CHICKEN COBB SALAD - 15.5

chicken, tomatoes, avocado, applewood smoked bacon, hard-boiled egg, gorgonzola cheese, romaine lettuce, white balsamic vinaigrette

STEAK & CHEESE SANDWICH - 16

shaved ribeye, crispy fried onions, fontina, roasted peppers, horseradish aioli, arugula, ciabatta bread, french fries

LA CUCINA BURGER - 16.5

blend of chuck and sirloin, aged cheddar applewood smoked bacon, lettuce, tomato, red onion, mayo, brioche roll, french fries

PESTO CHICKEN PANINI - 15.5

grilled chicken breast, pesto, roasted tomatoes, prosciutto, ciabatta bread, fresh mozzarella, arugula, french fries

BEER BATTERED FISH AND CHIPS - 17.5

french fries, creamy coleslaw, tartar sauce

CORNED BEEF REUBEN - 15

sauerkraut, swiss cheese, thousand Island dressing, rye bread, french fries

WARM LOBSTER ROLL - 22

buttered fresh lobster meat, toasted brioche bun, creamy coleslaw, french fries

HONEY ROASTED TURKEY SANDWICH - 15

applewood smoked bacon, arugula, mayo, tomato, sourdough, sweet potato fries

FAROE ISLANDS SALMON - 20

sesame coconut rice, baby bok choy, edamame ginger carrot slaw, maple soy glaze

BUTTERMILK FRIED CHICKEN

SANDWICH - 15.5

chipotle aioli, pickled onion, hot honey drizzle, creamy coleslaw, french fries

SPECIALTY

BRICK OVEN PIZZAS

FIGGY PIGGY 12" - 17 / 14" - 20

prosciutto di parma, fig jam, arugula, gorgonzola, balsamic glaze

MAGIC MUSHROOM 12" - 17 / 14" - 20

Roasted garlic puree, caramelized onions, wild mushrooms, rosemary, goat cheese

GET HIM TO THE GREEK 12" - 17 / 14" - 20

spinach, roasted tomatoes, kalamata olives, feta cheese, red onion, oregano

TOMATO/TOMAHTO 12" - 17 / 14" - 20

sun-dried tomato pesto, slow roasted tomato, fresh tomato, basil, fresh mozzarella

BIRD IS THE WORD 12" - 17 / 14" - 20

ranch dusted crispy chicken, bacon, hot honey bbq, red onion, mozzarella

MAUI WOWIE 12" - 17 / 14" - 20

pineapple, pancetta, pickled jalapeno, green onions, ricotta, mozzarella

VEG OUT 12" - 17.5

cauliflower crust, zucchini, broccoli, roasted tomato, pesto, mozzarella, parmesan

SWEETY PIE 12" - 17 / 14" - 20

sopressata, ricotta, slow roasted tomatoes, mozzarella, garlic oil, fresh basil, hot honey drizzle

SPROUT IT OUT 12" - 17 / 14" - 20

shaved brussels sprouts, bacon, garlic oil, fontina cheese, caramelized onions, parmesan

Gluten Free Cauliflower Crust Available \$2.5

JOIN OUR LOYALTY PROGRAM, RECEIVE 5% BACK ON EVERY DOLLAR SPENT.