



SNACKS 6

Olives **\$8.00**

Warm Mediterranean olives, herbs

Cherry Peppers **\$8.00**

Stuffed with gorgonzola

Arancini

Chef's selection of stuffed risotto fritters

Deviled Eggs **\$5.00**

Sriracha, crispy prosciutto, chives

Garlic Bread

Baked with mozzarella, rosemary oil

AVAILABLE OPTIONS

\$9.00

With Pomodoro Sauce: \$12.00

Meatballs **\$12.00**

Really good veal and beef meatballs

APPETIZERS 4

Oysters* **\$18.00**

Local oysters on half shell, roasted pepper cocktail sauce

Carpaccio* **\$16.00**

Peppercorn crusted beef carpaccio baby arugula, tiny croutons, Grana Padano, truffle aioli

Formaggio **\$16.00**

Chef's selection of three cheeses, seasonal accompaniments

Calamari **\$15.00**

Sautéed Point Judith calamari, spinach, San Marsano tomatoes, peperonata, chili flakes, grilled focaccia

SALADS 2

Romaine* **\$12.00**

Hearts of romaine, Cesar dressing, focaccia croutons, Grana Padano, white anchovy

Verde **\$12.00**

Local mixed greens, pomegranate poached pears, candied pecans, goat cheese, pickled red onions, white balsamic-pomegranate vinaigrette

PIZZAS 4

The North End \$19.00

Prosciutto di Parma, cherry peppers, sweet Italian sausage, basil, mozzarella, house pomodoro

Prince Street \$15.00

Mozzarella, parmesan, Pomodoro, garlic, basil

Salem Street \$16.00

Wild mushroom, kale, mozzarella, truffle oil

Hanover Street \$19.00

Duck confit, caramelized onions, kale, goat cheese, mustard beurre blanc

PASTAS 4

Rigatoni AVAILABLE OPTIONS

Rigatoni, ragout of beef, pork and veal, San Marzano tomatoes, Italian basil, Parmigiano Reggiano

\$14.00

\$27.00

Orecchiette AVAILABLE OPTIONS

"Little ear" shaped pasta baked with pork sausage, broccolini, San Marzano tomatoes, fontina crema, toasted breadcrumbs, white truffle oil

\$13.00

\$25.00

Linguine AVAILABLE OPTIONS

Linguine, gulf shrimp, roasted tomatoes, lemon scampi emulsion, basil oil

\$15.00

\$28.00

Garganelli AVAILABLE OPTIONS

House-made garganelli, wild boar, roasted red and yellow pepper agrodolce, Grana Padano

\$15.00

\$29.00

ENTREES 4

Meatball Slider \$16.00

White cheddar, slider cut bun, chimichurri, twice-fried potato wedges

Grilled Cheesy Mac & Cheese \$16.00

Braised wild boar, white cheddar, mozzarella, Fontina, caramelized onions, parmesan crumbs, brioche bun, twice-fried potato wedges

Bar Steak* \$25.00

Hanger steak, potato wedges, Brussels sprouts, truffle butter, balsamic reduction

Lucca Burger* \$17.00

Aged cheddar, smoked bacon, lettuce, tomato, crispy fried onions, brioche bun, potato wedges, spicy ketchup, aioli

SIDES 8

Garlic and Mozzarella Bread AVAILABLE OPTIONS

\$9.00

With Pomodoro Sauce: \$12.00

Mediterranean Olives, Oregano, Rosemary and Thyme	\$8.00
Sautéed Broccolini	\$9.00
Sautéed Wild Mushrooms	\$11.00
Blistered Shishito Peppers, Sea Salt, Lime	\$9.00
Roasted Cauliflower, Crispy Pancetta	\$10.00
Really, Really, Good Pork and Beef Meatballs	\$12.00
Gorgonzola Stuffed Cherry Peppers	\$8.00

DOLCI 7

Chocolate Torte	\$11.00
Flourless dark chocolate cake, white chocolate ganache, espresso ice cream, candied pistachio	
Tiramisu	\$10.00
Espresso-soaked ladyfingers, mascarpone, espresso crème anglaise, cocoa nibs	
Cannoli Duo	\$10.00
Cocoa ricotta filling, chocolate ganache, cocoa powder	
Panna Cotta	\$10.00
Vanilla panna cotta, coconut anglaise, toasted coconut, pineapple compote, mint	
Cheesecake	\$12.00
Peach cheesecake, brown sugar and cinnamon sour cream, peach compote, mint crisps	
Apple Tart	\$12.00
Local apples, almond crumble, apple cider syrup, vanilla ice cream, cinnamon sour cream	
Gelato and Sorbet	\$9.00
Assorted flavors of homemade ice creams or sorbets	

DIGESTIVOS 14

Limoncello	\$8.00
Sambuca Romana	\$9.00
Black Sambuca Romana	\$9.00
Amaro Delletna	\$9.50
Cynar	\$10.00
B&B	\$10.00
Galliano Ristretto	\$8.00

Amaro Lucano	\$9.00
Amaro Nonino	\$13.00
Punt E Mes	\$9.00
Amaro Montenegro	\$9.00
Fernet Branca	\$9.00
Amaro Siciliano Averna	\$9.00
Kübler Absinthe Supérieure	\$12.00

GRAPPAS ⁷

Altesino Grappa di Brunello	\$12.00
Marolo Barolo	\$16.00
Marolo Camomile	\$16.00
Marolo Moscato	\$20.00
J. Poli Sarpa di Poli	\$15.00
J. Poli Sarpa di Poli Barrique	\$19.00
Po' di Poli Morbida Smooth	\$18.00

PORTO ⁹

Ferreira Ruby Porto	\$9.00
Dow's 2012 LBV Porto	\$10.00
Croft "Reserve" Tawny Porto	\$10.00
Fonseca Porto Bin 27	\$10.00
Taylor-Fladgate Tawny Porto 10 Yr	\$12.00
Taylor-Fladgate Tawny Porto 20 Yr	\$16.00
Quinta do Castro 2013 Vintage Porto	\$20.00
750 ML Dow's 1985 Vintage Porto	\$325.00
750 ML Dow's 2000 Vintage Porto	\$300.00

VINO DOLCE ⁸

750 MI Vietti 2016 Moscato d'Asti	AVAILABLE OPTIONS
	\$11.00
	\$42.00
375 MI Santa Cristina 2010 Vin Santo	AVAILABLE OPTIONS
	\$13.00
	\$42.00
375 MI Michele Chiarlo 2014 Moscato d'Asti "Nivole"	\$31.00
375 MI Castello di Ama 2010 Vin Santo	\$110.00
500 MI Allegrini 2009 Recioto Della Valpolicella	\$128.00
500 MI Allegrini 2006 Recioto Della Valpolicella	\$140.00
750 MI Chateau Rieussec 2005 Sauternes	\$150.00
750 MI Chateau Suduiraut 2005 Sauternes	\$130.00