



## Appetizers

- Farmer Special:** Cannellini beans, prosciutto, onions and sage served over grilled focaccia. **\$8**
- Calamari Fritti:** Point Judith fried squid tossed with sliced banana peppers and garlic butter. **\$10**
- Eggplant Napoltiano:** Fried eggplant topped with homemade ricotta cheese, basil, tomatoes and dressed with a balsamic glaze. **\$10**
- Grilled Squid:** Tossed in lemon vinaigrette with onions, celery hearts, peppadew peppers, and arugula. **\$8**
- Roasted Narragansett Littlenecks:** Local littlenecks sautéed in a garlic, grappa and onion sauce and topped with fresh herbs. **\$9**
- Pan-fried Mozzarella:** Fresh mozzarella sliced and coated with Italian breadcrumbs. **\$9**

## Salads

- Classic Caesar:** Romaine lettuce, Pecorino Romano cheese, grilled croutons & house made Caesar dressing. **\$8**
- Spinach Salad with Imported Feta:** Fresh spinach tossed in a citrus vinaigrette with golden raisins, grape tomatoes, red onions and imported feta. **\$9**
- Wedge Salad:** Iceberg lettuce, imported bleu cheese, crispy bacon, red onions, tomatoes, and dried pomegranate seeds with a lemon ranch vinaigrette. **\$9**
- Arugula Salad:** Tossed with Pecorino Romano cheese and Australian leatherwood honey, Prosciutto di Parma with lemon vinaigrette and extra virgin olive oil and garnished with julienned Pears. **\$9**

## Grilled Pizza

- Prosciutto:** with Ricotta cheese, Pecorino Romano, Parmesan, Mozzarella, and Baby Arugula. **\$16**
- Classic Margherita:** Pecorino Romano, Parmesan, and Mozzarella cheeses. Finished with extra virgin olive oil and a basil chiffonade. **\$14**
- Blue Ribbon BBQ Pulled Pork:** "Hand-pulled" BBQ pork with local sweet corn, scallions and a signature cheese blend. *An Award Winner!* **\$15**
- Spinach, Feta and Mushrooms:** Served on a roasted garlic and olive oil crust with Pecorino Romano cheese. **\$15**



## Pastas

**Gnocchi and Sweet Potatoes:** Tossed with a sage and browned butter sauce along with sausage, and then topped with Pecorino Romano cheese. **\$14**

**Clams and Linguine:** Sautéed with garlic, onions, lemon zest and fresh thyme. **\$15**

**Scampi and Linguine:** Shrimp sautéed with garlic and onions, Prosciutto di Parma, lemon zest, fresh thyme and a touch of Pomodoro sauce. **\$16**

**Rigatoni, Sausage and Rabe:** Sautéed with garlic and roasted red peppers and topped with Pecorino Romano cheese. **\$15**

**Rigatoni Bolognese:** Veal, beef and pork cooked in heavy cream and Pomodoro sauce, finished with Pecorino Romano cheese. **\$15**

**Penne Fagioli:** Sautéed Prosciutto di Parma, celery hearts, garlic, onions and cannellini beans tossed with Pomodoro sauce and fresh Pecorino Romano cheese. **\$14**

## Entrees

**Grilled Chicken Marsala:** With sautéed wild mushrooms and drizzled with truffle oil, served with sweet potato fries and baby greens. **\$17**

**Rosemary Chicken Breast:** Served with roasted garlic red bliss mashed potatoes and baby greens. **\$17**

**Chicken Parmesan:** Hand breaded chicken breast pan fried, topped with two cheeses and served over penne pasta in our own Pomodoro sauce. **\$15**

**Tuscany Clam Roast:** Sweet Italian sausage, garlic and onions in a spicy Pomodoro sauce served around roasted garlic red bliss mashed potatoes. **\$17**

**Grilled Filet:** Topped with caramelized onions and wild mushrooms with roasted garlic red bliss mashed potatoes and baby greens. **\$20**

**Grilled Pork Chop:** Brined with maple, soy, rosemary, onion, and garlic served with homemade apple sauce, roasted garlic red bliss mashed potatoes and baby green salad. **\$19**

## Desserts

**Carrot Cake** **\$7**

**Satan Cake** **\$7**

**Bread Pudding** **\$7**

**Crème Brule** **\$7**