

APPETIZERS

ITALIAN SPRING ROLLS *sweet Italian sausage spring rolls with provolone fondue & marinara sauce ...13*

g SHAVED PARMA PROSCIUTTO & HOMEMADE MOZZARELLA *spicy cracked green olive vinaigrette ...13*

APULIAN STYLE VEAL MEATBALLS *marinara sauce, grana padano cheese & parmesan crisp...13*

ARANCINI *fried risotto balls stuffed with homemade mozzarella & served with marinara sauce... 12*

PIATTO FORMAGGIO *a nightly selection of premium imported and domestic cheeses served with crackers and house-made preserves ...16*

WILD MUSHROOM PATÉ *white truffle crostini, red onion jam, cornichon, membrillo & black truffle vinaigrette...14*

MARGHERITA PIZZA *tomato, fresh mozzarella & basil ...20*

SWEET ITALIAN SAUSAGE PIZZA *tomato sauce, aged provolone, mozzarella cheese & pepperonatta...21*

PORTOBELLO MUSHROOM PIZZA *goat cheese, caramelized onions & thyme ...21*

CLASSIC PEPPERONI PIZZA *mozzarella & tomato ...20*

FIG PRESERVE PIZZA *goat cheese, mozzarella, caramelized onions, fresh figs, prosciutto, & wild arugula...22*

EGGPLANT INVOLTINI *crispy eggplant rolled around fresh ricotta with herb toasted tomato sauce, mozzarella & basil...15*

SEAFOOD STARTERS

*TUNA TARTARE

spicy chile sauce, avocado & pistachio crackers...16

CRISPY FRIED CALAMARI

toasted pine nuts, jalapeños, arugala & lemon pepper aioli...15

g *OYSTERS ON THE HALF SHELL

balsamic mignonette & Demetri's cocktail sauce...16 per 1/2 dozen

STEAMED CANADIAN MUSSELS

simmered in a spicy tomato broth with grilled bread... 14

CHILLED SEAFOOD TOWER FOR TWO

oysters on the half shell, Cape Cod bay scallop ceviche, chilled local lobster tail, spicy Maine crab & Lemoncello shrimp cocktail...36

SALADS

RUSTIC BISTRO SALAD *baby field greens tossed with honey balsamic vinaigrette, tomatoes, cucumbers, shaved red onion, brioche croutons & parmesan canolli...11 Add Gorgonzola Cheese...2*

*RUSTIC CAESAR SALAD *brioche croutons & Parmesan basket ...13*

*CRISPY CALAMARI CAESAR SALAD *Rustic Caesar salad with crispy calamari, lemon & lemon pepper aioli, brioche croutons in a parmesan bowl...18*

g BABY SPINACH SALAD *roasted beets, kalamata olives, white beans, red onion & feta cheese...12*

ICEBERG WEDGE SALAD *red & yellow tomatoes, chopped walnuts, red onion, Applewood bacon & creamy gorgonzola dressing... 12*

g GRILLED PEAR SALAD *stuffed with gorgonzola cheese, baby field greens, candied pecans, Parma prosciutto & cider vinaigrette... 15*

HEIRLOOM BEET SALAD *baby arugula, Fuji apples, pomegranate, maple roasted walnuts, cider vinaigrette & warm baked goat cheese...13*

Add to any above salad: Chicken...6 Shrimp...10 Steak...8 Salmon...8 Tuna...8

Michael Kelly, Executive Chef

Jake Buchanan, Sous Chef

*Denotes raw or undercooked product. Massachusetts law requires us to inform you that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Please inform your server of any food allergies or dietary restrictions, menu items do not include all ingredients.

18% gratuity will be added to all checks for parties of 5 or more.

An additional \$4 will be added to all split appetizers & \$6 will be added to all split entrees.

RUSTIC COMFORT CLASSICS

g PAN ROASTED STUFFED CHICKEN

green chilies, red peppers, prosciutto, garlic confit with a roasted tomato sauce & Rustic potatoes...22

VEAL MEATLOAF *wild mushroom gravy, parmesan crusted mashed potatoes & green beans...21*

*GRILLED RUSTIC BURGER

your choice of swiss, mozzarella or cheddar cheese & hand cut fries...15
add Applewood smoked bacon...2

*GRILLED MARINATED STEAK FRITES

Parmesan truffle fries, watercress salad & red onion jam...25

SLOW BRAISED PORK OSSO BUCO *chive whipped potatoes, baby carrots, candied bacon & tart green apple gremolata...24*

ALL NATURAL TURKEY MILANESE *arugula, orange & frisée salad accompanied by warm cranberry compote & side serving of pumpkin agnolotti...22*

FRESH FROM THE DOCKS

g PAN SEARED DIVER SCALLOPS *golden cauliflower & farm house cheddar risotto, frisée, candied bacon & tart green apple salad...26*

BAKED STUFFED HADDOCK *lump crab meat stuffing, mashed potatoes, asparagus & lemoncello butter sauce...24*

SEARED SESAME CRUSTED AHI TUNA *wasabi mashed potatoes, pickled ginger, cucumber & carrot salad with sweet soy...26*

CIDER GLAZED SALMON *Pumpkin arancini, spinach, butternut squash & macomber turnip with roasted pumpkin seed oil...24*

g ROASTED PROSCIUTTO WRAPPED SWORDFISH *white truffle whipped potatoes, ragú of fall mushrooms & baby carrots with maple carrot purée...28*

RUSTIC ITALIAN STEAKHOUSE

All steaks served with seasonal vegetables and choice of contorni (side dish) and sauce

g *NEW YORK STRIP 12oz...36

g *BONE IN RIB EYE STEAK 16oz...38

g *FILET MIGNON 6oz petite...32

g *FILET MIGNON 9oz...37

Rare: Cold red center

Medium Rare: Warm red center

Medium: Hot pink center

Medium Well: Hot center with a line of pink in the very center

Well: Hot & Grey throughout

CONTORNI (side dishes)

Mashed Potatoes

Parmesan Truffle Fries

Grilled Asparagus

Fresh Cut Fettucini-Alfredo

g Sautéed spinach with garlic & parmesan

Broccolini, garlic & olive oil

Pumpkin Agnolotti

SAUCES

Red Wine Jus

Horseradish Crema

Roasted Garlic Butter

ADD ONS

Crumbled Gorgonzola...2

g Wild Mushroom Ragu...3

g Caramelized Onions...2

g Grilled Shrimp...10

g = Gluten free. Ask server for other gluten free options

BISTRO & BAR

HAND CRAFTED PASTA

TAGLIATELLE BOLOGNESE *an authentic creamy meat sauce served over rich egg noodles with grated Grana Padano cheese...21*

SHRIMP & SCALLOP SPAGHETTINI *angel hair pasta with pan seared shrimp & scallops, lemon, white wine & garlic cream sauce...24*

PORCINI MUSHROOM TORTELLINI *baby spinach, roasted mushrooms, pine nuts and Madeira cream sauce...20*

BAKED MAC & CHEESE *porcini mushrooms, Fontina Val d' Aosta & truffle oil...17*

BAKED RIGATONI *tomato, basil, ricotta & fresh mozzarella18*

SLOW BRAISED BEEF SHORT RIB STROGANOFF *hand cut papardelle, wild mushrooms, marsala crème fraîche & chives...24*

BUTTERNUT SQUASH MEZZALUNA *roasted butternut squash, baby spinach, dried cranberries & crushed amaretti...20*

g SMOKEHOUSE CHICKEN RISOTTO *crumbled goat cheese, roasted butternut squash, baby spinach & dried cranberries...20*

HANDMADE CHIVE GNOCCHI *crumbled sausage, broccolini, pepperonatta & toasted basil bread crumbs...21*