



APPETIZERS

Pasta Fagioli 14 **GFA**

Tomato based soup with onions, carrots, celery, onion and cannellini beans simmered with white wine, fresh oregano, thyme and parmesan rind finished with pasta and swiss chard

Eggplant Parmesan 18

Traditional Italian layered with breaded eggplant with house made marinara, fresh basil, mozzarella cheese and parmesan Reggiano cheese

Butternut Squash Chopped Salad 18 **GF**

Romaine lettuce, mesclun mix, roasted local squash, toasted pumpkin seeds, sliced almonds, Pecorino Romano, pomegranate seeds, and orange cinnamon vinaigrette

Poached Pear & Pancetta Salad 18 **GF**

Frisée, pancetta lardons, red onion, blue cheese crumbles, dried cranberries, fresh raspberry vinaigrette

Heirloom Tomato Salad 17 **GF**

Sliced and layered tomato and buffalo mozzarella topped with sliced red onion, olive oil, salt & pepper, and Gilbertie's organic micro-basil

*Lamb Lollipop 20 **GF**

Grilled, seasoned, Maine wild blueberry and basil sauce, fresh petite basil

"Sausage & Peppers" 18 **GF**

Grilled, 4oz sweet Italian sausage topped with onions, tri-colored peppers and garlic with fresh organic tomatoes over crispy polenta

Italian Long Hot Peppers 16 **GFA (VERY HOT)**

Grilled, e.v.o.o., anchovy, breadcrumbs, garlic, cured black olives, Provolone cheese

Charcuterie 22 **GFA**

Prosciutto di Parma, Toscano fennel salami, hot sopressata, Cacio de Roma, Taleggio, Piave, grapes, crackers, Rosemary Taralli, fig jam

Rosie's Meatballs 16

Three meatballs made with veal, beef, pork, pine nuts, raisins, Parmigiano, sweet onions, garlic, parsley, marinara

GF – Gluten Free GFA – Gluten Free Adaptable

***Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of food borne illness.**

Before placing your order, please inform your server if a person in your party has a food allergy

PASTA

Shrimp Scampi with Linguine 35 **GFA**

Linguine, shrimp, garlic, white wine, parsley, fresh tomato, chicken stock, lemon and butter

Rigatoni Bolognese 32 **GFA**

Curved rigatoni pasta with Bolognese made of beef, veal, pork, carrots, celery, onions, garlic, salt & pepper, a touch of cream, topped with torn burrata cheese

Cacio e Pepe con Involtini di Pollo 30 **GFA**

Orrechiette pasta tossed with "cheese and pepper" sauce with a prosciutto wrapped stuffed chicken breast

MEAT AND FISH

* Organic Faroe Island Salmon 38 **GF**

Grilled, topped with house made pesto, lemon parsley butter, served over Black Beluga lentils with roasted red pepper and arugula

Branzino 42 **GFA**

Grilled, served over in house made linguini, aglio e olio, topped with garden fresh cherry tomato and basil sauce

Chicken Scarpariello 40 **GF (HOT CHERRY PEPPERS OPTIONAL)**

Pan seared, one half Amish chicken, red & yellow holland peppers, onions, garlic white wine, aged balsamic vinegar, roasted garlic mashed potato

Chicken Florentina 36 **GFA**

10oz "frenched" chicken breast topped with lemon white wine sauce served with Basmati rice Pilaf and sauteed haricot verts

Veal Milanese 42 **GFA**

Pan seared "Plume de Veal" veal cutlet, ciabatta breadcrumbs, baby arugula dressed in e.v.o.o., cherry tomato & onion salad

* Dry Aged Pork Chop 42 **GF**

Grilled, rosso chimichurri, roasted tri color fingerling potato, sauteed broccolini

* New York Strip 68 **GF**

14 oz, grilled, seasoned, sweet and sour cipollini onion sauce with fresh herbs and red wine, served with Scallion mashed potatoes and sauteed spinach with oil and garlic

Sides: 12

Sauteed Broccolini

Sauteed Haricot Verts

Rice Pilaf

Roasted Scallion Mashed Potato

Roasted Tri Color Fingerling Potato

Ask about catering or booking your private event!

Gratuity of 22% added to parties of six or more

09/07/2024