antipasti

My Mother’s Chips 15
crispy eggplant and zucchini, cucumber-yogurt dip

Polpetti 11
veal, beef, and pork meatballs, plum tomato sauce, Stracchiatella Mozzarella

Polpo 17
octopus, chile, hand-made Calabro burrata, grilled crostini

Mussels 15
plum tomatoes, sweet roasted garlic, Calabrian chil flakes, grilled crostini

Burrata 14 gf
hand-made Calabro Burrata, red & golden beets, frisée, baby arugula, pistachios, salsa

Calamari Fritti 17
Pain Judith calamari, cherry peppers, charred lemon aioli, spicy marinara

Garganico 10
gorgonato, garlic-herb butter

Soup of the Day • cup $5 / bowl $7

insalate

Della Casa 9 gf
mixed greens, roasted peppers, grape tomatoes, radishes, grilled red onions, Grana Padano, Chianti vinagrette

Kale Salad 14
dried cherries, pepitas, tomato, onion, cillegine mozzarella, dark balsamic

Apple 12 gf
mixed greens, Granny Smith apples, gorgonala, candied walnuts, cralins, white balsamic

Caesar 12
chopped romaine hearts, garlic-thyme croutons, Pargimiana, classic caesar dressing

Mediterranean Salad 14
romaine lettuce, dill, scallions, barrel-aged feta cheese, lemon vinaigrette

Toscana 12
mixed greens, cillegine mozzarella, olives, grape tomatoes, artichokes, roasted peppers, polenta croutons, white balsamic

Baby Arugula 14
arugula, radicchio, orange, toasted almond, roasted beets, goat cheese, citrus, honey-taragano vinagrette

Grecca 21
March Farms tomatoes, English cucumbers, Kalamata olives, green bell pepper, red onion, barrel-aged Grissi feta, EVOO

Add to any salad (ind./family)
Freebird grilled chicken 7 *grilled shrimp 12 *grilled organic salmon 12

pasta

Lingui Carbonara 16
Fiorucci Pancetta, peas, soft onions, whipped egg yolks, Grana Padano cream

Grechiette e Salsiccia 16
sweet Italian sausage, broccoli rabe, cavatelli beans, aglio e olio

Lingui Vongole 17
New England littleneck clams, red pepper flakes, white wine, Italian parsley

Calamari Fra Diavolo 22
Point Judith calamari, spicy plum tomato sauce, lingui, marinated Calabrian chilis

Penne Al Forno 17
Sweet Italian sausage, garlic, tomato cream sauce, Grana Padano

Rigatoni Bolognese 18
hearty meat sauce, whipped Ricotta

All pasta dishes on menu are available with Le Veneziane Organic Gluten-Free pasta for $2

executive chefs
Thomas Crawford & Timothy Demers

We pride ourselves on using locally sourced ingredients in all of our dishes, some menu items are subject to change due to availability and seasonality.

*These items are cooked to order. Thoroughly cooking meats, poultry, seafood, shellfish, or eggs may reduce the risk of foodborne illness, especially if you have certain medical conditions.

pranzo

*Black Pearl Organic Salmon 22 gf
wax beans, leeks, fingerling potatoes, broccoli, capers, lemon butter sauce

Chicken Picatta 18
Freebird chicken breasts, lemon, capers, butter-wine fingerling potatoes, broccoli

Classic Parmigiana
Herb-Breaded Freebird Chicken 18 or Eggplant 17
marinara, fresh Mozzarella, spaghetti, basil-herb breadling

*Bistecca 22 gf
grilled sirloin, broccoli rabe, Prosciutto di Parma, lemon garlic fingerling potato, Chianti demi glace, taragon-lemon butle

Pollo Milanese 18
herb-breaded Freebird chicken breast, Italian greens, marinade peppers, grana padano, lemon, capers

*VR Burger 15
all natural black anguis, caramelized onions, Gorgonzola aioli, Brioche roll, hand-cut fries

The Cheshire Burger 17
bacon, cheddar, sunny side egg, black truffle aioli

wood fired panini & Italian sandwiches

Classico Panini 17
grilled marinated chicken breast, roasted peppers, Mozzarella, basil pesto

Tocchino Panini 16
roasted turkey, applewood smoked bacon, cheddar, and maple aioli

Roasted Vegetable Panini 16
portabella mushroom, roasted red peppers, red onion black olive tapenade, fresh mozzarella

Porchetta Sandwich 17
La Motlana thinly sliced pork roast, broccoli rabe, provolone, Calabarian chili aioli, Italian grinder

Classic Meatball 17
Sunday sauce, fresh mozzarella, Italian grinder

Chicken Cutlet 16
herb breaded and fried, topped with Provolone, cubanelle peppers, and Sunday sauce, Italian grinder

brick oven pizza

gluten free dough available 3

Margherita 13
fresh Mozzarella, marinara, basil, Parmigiano Reggiano

Salsiccia 14
broccoli, sausage, Stracchiatella, Mozzarella, herb oil

Fico 14
Gorgonala, golden figs, speck, Mozzarella, herb oil

Parma 16
fresh Mozzarella, Prosciutto di Parma, arugula, Parmigiano Reggiano, marinara

Vongole Bianca 18
fresly-shucked New England littneck clams, fresh garlic, basil, oragano, EVOO, Parmigiano Reggiano

Quattro Formaggi 15
fresh Mozzarella, Gorgonala, Grana Padano, ricotta, herb oil

Verdureta 15
fresh Mozzarella, eggplant, artichoke, roasted peppers, marinara

La Bufalino 18
artisan burrata cheese, basil pinenut pesto, slow roasted tomatoes, parmesan

build your own

small 13” - 10 • large 17” - 13
white pie (Ricotta or Mozzarella)
one item on half pizza • $1 each
one item on whole pizza • $2 each
gluten free dough available

buccolli • sun-dried tomatoes • Ricotta • anchovies • spinach
fire roasted peppers • mushrooms • onion • Kalamata olives • extra Mozzarella
Nodine’s sausage • meatballs • chicken • eggplant • pepperoni • bacon
extra tomato sauce • fresh garlic (1.00) • broccoli rabe (3.00) • Prosciutto di Parma (3.75)

*Up to 1 topping per pizza, no repeat toppings

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