



ANTIPASTI

Crispy Fried Calamari

Lightly dusted with flour and served with a spicy pomodoro sauce 18.

Shrimp Scampi

Shrimp sauteed with garlic, butter and a touch of lemon 17.

Cozze Impepata

Fresh PEI mussels sauteed with Prosecco wine, black pepper, garlic, fresh lemon 17.

Seafood Salad

U10 Diver Scallops, Calamari, Shrimp and Mussels in a citrus vinaigrette 23.

La Caprese

Local tomato, fresh mozzarella, basil, evoo 15.

Carpaccio di Maria

Thinly sliced raw filet mignon topped with fine shavings of parmigiana on a bed of arugula with capers, olive oil and lemon dressing 17.

Medaglioni di Melanzane

Lightly breaded eggplant medallions layered with fresh tomato sauce, melted mozzarella and parmigiano served on bed of mixed greens 16.

Bruschetta Toscana

Slices of Italian bread topped with chopped local tomatoes marinated in an olive oil, garlic and basil dressing 11.

Meats and Cheeses

A selection of cured meats, cheeses and olives with roasted peppers and anchovy
Small 16. Large 26.

Minestrone Soup 10.

INSALATE

Insalata Bellini

Mixed baby greens, tomatoes, dijon vinaigrette 10.

Caesar Salad

Traditional Caesar with romaine lettuce, paprika croutons and parmigiano cheese 10.

Arugula Salad

Arugula, tomato, shaved parmigiano, dijon vinaigrette 13.

Insalata Boungestaio

Local greens, diced tomatoes, mozzarella, corn, pancetta 14.

CONTORNI (VEGETABLE SIDES)

Garlic Spinach 9.

Garlic Broccoli 9.



I PRIMI PIATTI

Risotto con Porcini

Risotto sauteed with porcini mushrooms, white wine, parmigiano cheese and a touch of demi glaze 29.

Linguine Calamari Fra Diavolo

Linguine with Calamari sauteed in a spicy red sauce 27.

Fettuccine Bolognese

Fettuccine sauteed with fresh home made ragu', parmigiano cheese 26.

Linguine e Vongole

Linguine with fresh little neck clams in the shell sauteed with garlic, olive oil, pepperoncino, parsley 27.

U10 Diver Scallops

Pan seared U10 Diver Scallops, with lemon butter and white wine, served over parmesan risotto and grilled asparagus 42.

Fettuccine alla Capri

Fettuccine sauteed with fresh shrimp, tomato, hint of cream 28.

Spaghetti Buongustaio

Spaghetti sauteed with fresh tomato, mushrooms, pancetta, peas, parmigiano cheese 26.

Gnocchi al Gorgonzola

Home made gnocchi sauteed with gorgonzola and parmigiano cheeses in a cream sauce 25.

Paccheri ai Funghi Porcini

Paccheri pasta sauteed with Porcini & Champignon mushrooms, white wine, Italian sausage, hint of cream finished with fontina & parmigiano cheeses 28.

Lasagne al Forno

Authentic Italian Lasagne with fresh tomato sauce and creamy béchamel sauce with parmigiano cheese 23.
Add Bolognese 4.

I SECONDI PIATTI

Vitello Piccata

Veal scaloppine sauteed with pinot grigio, lemon and capers served with seasonal vegetables and rosemary roasted potatoes 31.

Vitello Valdostana

Veal scaloppine sauteed with pinot grigio and layered with prosciutto and fontina cheese served with seasonal vegetables and rosemary roasted potatoes 34.

Agnello Scottadito

Seasoned baby lamb simply grilled served with seasonal vegetables and rosemary roasted potatoes 33.

Tagliata Toscana

12oz Black Angus NY Strip, grilled to order and sliced, served with parmigiano mashed potato and vegetables 44.

Filet Mignon

8oz. Filet Mignon seasoned and grilled served with parmigiano mashed potatoes and seasonal vegetables 42.
Add Porcini Mushroom Sauce 10.

Braciola Bellini

Beef braciola rolled and layered with pancetta and fresh mozzarella topped with tomato sauce served with parmesan risotto 33.

Ossobuco di Maiale Milanese

Berkshire Pork shank braised in fresh tomato sauce, chardonnay wine and Italian herbs served on parmigiano mashed potatoes 35.

Pollo ai Funghi Marsala

Chicken scaloppine sauteed with wild mushrooms finished with Marsala wine and served with seasonal vegetables and rosemary roasted potatoes 27.

Chicken Parmigiana

Breaded fresh chicken breast, pan seared and layered with mozzarella cheese and tomato sauce, served with spaghetti pomodoro. 28.

Red Snapper

Red Snapper filet marinated and grilled served with fresh diced tomato and arugula served with seasonal vegetables and rosemary roasted potatoes 36.

Seabass Mediterraneo

Fresh filet of sea bass pan-seared with prosecco wine, sage and lemon served on mashed potatoes 35.

Salmone alla Livornese

Fresh filet of salmon sauteed with fresh tomato, black olives, capers served with seasonal vegetables and rosemary roasted potatoes 32.