

PRIMI

House-Made Ricotta	9
Marinated gold and red beets, red onion mostarda, white truffle acacia honey, grilled olive ciabatta	
Calamari Fritti *	11/20
Point Judith calamari, cherry peppers, basil aioli, spicy marinara	
Polpetti e Salsiccia	11/20
House-made meatballs, sweet sausage link, garlic crostini, grana padano	
Cape Cod Mussels *	10
Applewood smoked bacon, sweet garlic, plum tomatoes, sherry herb brodo, grilled Umbrian bread	
Carciofi	9
Crispy fried long stem artichokes, pink peppercorn aioli, grilled lemon	
Salumi e Formaggi	7 EACH / ANY FOUR 13 / ANY EIGHT 22
Ask your server for our daily selections	

INSALATE

Della Casa	6/8
Classic Caesar	7/9
Toscana	10/12
House greens, fresh mozzarella, warm polenta croutons, roasted garlic, red grape tomatoes, Kalamata olives, balsamic vinaigrette	
Antipasto Salad	11/13
Romaine, marinated long stem artichokes, aged provolone, Castelvetrano olives, giardiniera, fennel salami, prosciutto di Parma, red wine oregano vinaigrette	
Arugula	10/12
Baby arugula, shaved fennel, Valencia orange, pistachios, grana padano, preserved lemon vinaigrette	

CONTORNI

Farm Fresh Eggs * – any style	4
Potato Rosti	5
Applewood Smoked Bacon *	5
Breakfast Link Sausage *	5
English Muffin	2
Truffle Fries	6

Executive Chef ~ David Stickney

Sous Chefs ~ Christopher Keroack, Johana Echenique

Max Amore

ristorante



BRUNCH

Grilled Delmonico *	16
Farm fresh eggs, potato rosti, bearnaise	
Salumi Benedict *	15
Prosciutto, coppa, finocchiona, poached eggs, English muffin, potato rosti, bearnaise	
Frittata *	14
Asparagus, heirloom cherry tomatoes, spring onions, local goat cheese, potato rosti or house greens	
House Cured Gravlox	14
Bagel, capers, red onion, tomato, green leaf lettuce, Boursin cheese	
Blueberry Polenta Pancakes	13
Breakfast sausage, local syrup, honey butter	
Carbonara Stone Pie *	14
Sunny side up eggs, pancetta, fontina, garlic truffle crema	
Croque Madame	13
Grilled filone bread, prosciutto, fontina, sunny side up egg, potato rosti	

* Thoroughly cooking meats, poultry, seafood, shellfish, & eggs reduces the risk of foodborne illness

Gluten Free Menu Available Upon Request

Our private dining room seats 36.

Plan your next event with us.

Join us in our bar area for Happy Hour every day from 3:00 – 6:00.

05/05/2019

FRESH PASTA

Radiatore con Salsiccia	15
Grilled sweet link sausage, broccoli rabe, roasted grapes, aglio e olio	
Bombolotti ai Modo Max	15
Baked short rigatoni, Lamberti's hot & sweet sausage, peas, plum tomatoes, Grana Parmesan cream	
Long Rigatoni Bolognese	15
Hearty Italian meat sauce, pesto, house-made creamy ricotta	
Paccheri con Gamberi *	15
Seared shrimp, asparagus, pine nuts, asparagus pesto	

Imported Semolina Pasta, La Veneziane Gluten Free Corn Pasta or Whole Wheat Pasta Available

PIATTI

Pollo Parmigiana	14
Herb breaded chicken, plum tomato sauce, stracciatella, spaghetti, basil	
Wood Grilled Salmon *	18
Red bliss potatoes, mashed peas, cipollini onions, stone ground mustard vinaigrette	
Melanzana Portafoglio	11
Crispy breaded eggplant, smoked mozzarella, oven dried tomatoes, baby spinach, tomato butter sauce, basil oil	
Ribeye Burger *	14
Wood grilled 8oz burger, lettuce, tomato, onion, pickle, American cheese, Amore special sauce, onion roll, fries	

STONE PIE

Your Choice of Caesar or Della Casa Salad with All Pies

Polpetti *	13
Meatballs, Taggiasca olives, house-made ricotta, mozzarella, marinara	
Wild Mushroom & Truffle	14
Tri color oyster mushrooms, black truffle garlic cream, baby arugula, house made ricotta, local hot honey	
Clam	15
Freshly shucked cherrystones, stracciatella, pecorino, red pepper flake, scallions	
Pepperoni	14
Fresh mozzarella, tomato vodka sauce, grana padano, basil oil	
Pollo *	13
Marinated chicken, caramelized onions, asiago, gorgonzola, toasted pine nuts	
Classic Margherita	12
San Marzano tomatoes, fior di latte, pecorino, basil, evoo, sea salt	