



**DINNER**  
**GLUTEN FREE**

Dee's gluten free bread sticks available upon request and are complimentary

**PRIMI**

**Sicilian Calamari**

Sautéed Point Judith calamari, Kalamata olives, capers, anchovies, San Marzano tomatoes 11

**Wood Fired Polpo**

Grilled Spanish octopus, nduja potato coins, roasted olives, Saffron hummus, parsley vinaigrette 11

**Grilled Lamb Ribs**

Gigande beans, baby arugula, yogurt crema, confit garlic 9

**Cape Cod Mussels \***

Applewood smoked bacon, sweet garlic, plum tomatoes, sherry herb brodo 11

**Minestrone**

Gluten free pasta, cannellini beans, pesto Genovese 5/6

**INSALATE**

**Della Casa** 8

**Classic Caesar** 9

Dee's gluten free croutons

**Toscana**

Mixed greens, fresh mozzarella, Dee's croutons, roasted garlic, red grape tomatoes, Kalamata olives, balsamic vinaigrette 10

**Antipasto Salad**

Romaine, marinated long stem artichokes, aged provolone, Castelvetro olives, giardiniera, fennel salami, prosciutto di Parma, red wine oregano vinaigrette 11

**Arugula**

Baby arugula, shaved fennel, Valencia orange, pistachios, grana padano, preserved lemon vinaigrette  
10

**STONE PIES**

**Wild Mushroom & Truffle**

Tri color oyster mushrooms, black truffle garlic cream, baby arugula, house made ricotta, local hot honey 22

**Clam**

Freshly shucked cherrystones, stracciatella, pecorino, red pepper flake, scallions 22

**Pepperoni**

Fresh mozzarella, tomato vodka sauce, grana padano, basil oil 21

**Pollo \***

Marinated chicken, caramelized onions, asiago, gorgonzola, toasted pine nuts 20

**Classic Margherita**

San Marzano tomatoes, fior di latte, pecorino, basil, evoo, sea salt 19

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



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**PASTA**

**Penne con Salsiccia**

Grilled sweet link sausage, broccoli rabe, roasted grapes,  
aglio e olio 21

**Capellini con Gamberi \***

Seared shrimp, asparagus, pine nuts, asparagus pesto 25

**Baked Penne ai Modo Max**

Lamberti's hot & sweet Italian sausage, peas, plum tomatoes,  
Grana Parmesan cream 22

**Chicken Bolognese**

Penne, hearty Italian ragu, stracciatella 19

**SECONDO**

**Bistecca \***

14oz NY strip steak, loaded baked potato mashed, garlic spinach, Chianti jus 33

**Wood Grilled Salmon \***

Red bliss potatoes, mashed peas, cipollini onions, stone ground mustard vinaigrette 26

**Wood Fired Pork Chop**

Long bone double rib chop, arugula, gorgonzola,  
applewood smoked bacon and mushroom salad, red bliss potatoes 25

**Cacciucco alla Livornese \***

Georges Bank cod, calamari, mussels, shrimp, scallops,  
lobster brodo 28

**Brick Pressed Chicken \***

Citrus marinated free range half chicken, garlic mashed potatoes,  
roasted seasonal vegetables, natural chicken jus 20

**"Breadless" Parmigiana \***

Sautéed chicken breast, plum tomato sauce, stracciatella, basil, gluten free capellini 19

**CONTORNI**

**Gigande Beans** – tomato, dill 6

**Grilled Asparagus** – stone ground mustard vinaigrette, pine nuts 6

**Broccoli Rabe** – aglio e olio, grilled lemon 6

**Roasted Seasonal Vegetables** 6

**Garlic Spinach** 6

**Garlic Mashed Potatoes** 6

**Executive Chef ~ David Stickney**

**Sous Chef ~ Christopher Keroack, Johana Echenique**