



## PRIMI


 **Minestrone Milanese \$3.95 cup // \$5.95 bowl**  
*traditional Italian vegetable soup with cannellini beans and basil – pine nut pesto*


**Zuppa del Giorno \$3.95 cup // \$5.95 bowl**  
*selection changes daily, please ask your server*


 **Insalata Mista \$5.95 // \$7.95**  
*mixed greens with sliced tomato, shaved radish & carrot, imported olives, balsamic vinaigrette*

**Vermont Butter & Cheese Co. Goat Cheese add \$1.50**  
**Jasper Hill Farm Blue Cheese add \$1.50**  
**Doe's Leap Organic Feta add \$1.50**

**Caesar \$5.95 // \$7.95**  
*hearts of romaine, anchovies, Caesar dressing, pecorino Romano, crisp organic Red Hen Bakery garlic crostini*

 **Beet & Blue Cheese \$6.95 // \$8.95**  
*mixed greens with roasted beets, roasted red peppers, Jasper Hill blue cheese, red onion, balsamic vinaigrette*

 **Greek Salad \$5.95 // \$7.95**  
*hearts of romaine, Doe's Leap organic feta, red onion, roasted red peppers, imported olives, oregano, balsamic vinaigrette*


 **Insalata Caprese \$8.95**  
*sliced tomato, fresh mozzarella, fresh basil, extra virgin olive oil, cracked black pepper*


**Antipasto all' Italiana \$9.95**  
*spicy cappicola, soppressata, prosciutto with roasted red peppers, provolone, imported olives, mixed greens*


**Calamari Fritto \$9.95**  
*crispy fried calamari with marinara sauce or garlic-anchovy aioli*

**Steamed Mussels \$9.95**  
*steamed with white wine, garlic, diced tomato and fresh herbs; served with garlic crostini*


## VERDURE


 **Sicilian Eggplant Caponata \$6.95**  
*roasted eggplant with tomato, sweet onion, pine nuts, currants, garlic, balsamic, extra virgin olive oil; served with organic Red Hen Bakery garlic crostini*


 **Antipasto Verdure \$9.95**  
*grilled artichoke hearts, cippoline onion agrodolce, eggplant caponata, imported olives, fresh mozzarella*


 **Marinated Olives \$4.95**  
*Kalamata and Sicilian olives marinated with extra virgin olive oil, rosemary, fennel seed and citrus zest*

## PASTA *penne or linguine*

 **Pomodoro – or – Alfredo \$10.95**

 **Pesto Basilico \$13.95**  
*sautéed broccoli, spinach and diced tomato with basil – pine nut pesto and pecorino Romano*

 **alla Norma \$13.95**  
*roasted eggplant, capers, sweet onion, tomato basil sauce; topped with crumbled Doe's Leap organic feta*

**Parmigiana**  
*with tomato basil sauce, local Via mozzarella*  
**All-Natural Chicken Breast \$16.95**  
 **Eggplant Cutlets with Ricotta \$14.95**

**Bolognese \$14.95**  
*braised beef and pork with fresh herbs, tomato*

**Amatriciana \$14.95**  
*diced Vermont Smoke & Cure bacon, sweet red onion, cracked black pepper, garlic, tomato basil sauce*

**Carbonara \$14.95 // with Chicken \$16.95**  
*diced Vermont Smoke & Cure bacon, mushrooms, sweet peas, light cream, pecorino Romano, garlic, cracked black pepper*

**Nonna's Meatballs \$14.95**  
*house meatballs with tomato basil sauce*

**Vermont Smoke & Cure Italian Sausage \$15.95**  
*local sweet Italian sausage with tomato basil sauce*

**Chicken Alfredo \$15.95**  
*sautéed all natural chicken breast, broccoli, light cream, mascarpone, pecorino Romano*

**Chicken Toscano \$16.95**  
*sautéed all natural chicken breast, artichoke hearts, sweet peas, sun-dried tomatoes, mushrooms, garlic, Marsala wine, Vermont sweet butter*

**Shrimp, Salmon & Sweet Peas \$17.95**  
*sautéed shrimp, Atlantic salmon, sweet peas, parsley, light cream*

**Shrimp Scampi \$17.95**  
*sautéed shrimp with garlic, white wine, Vermont sweet butter, diced tomato, light cream and fresh basil*

**Spicy Shrimp fra Diavolo \$17.95**  
*imported olives, garlic, white wine, spicy tomato basil sauce*

**Seafood Rosso // Bianco**

**Mussels \$17.95**      **Calamari \$17.95**  
**Shrimp \$17.95**      **Frutti di Mare \$18.95**

*sautéed with tomato basil sauce – or – sautéed with garlic, diced tomatoes, crushed red pepper, parsley, white wine, Vermont sweet butter*

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 **Vegetarian**

18% gratuity may be added to parties of 6 or more.  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## ENTRÉE SALADS

### Three Tomatoes Entrée Salad

*mixed greens with tomato, shaved radish & carrot, imported olives, Jasper Hill Blue cheese, balsamic vinaigrette*

– or –

### Entrée Caesar Salad

*hearts of romaine, anchovies, Caesar dressing, imported olives, red onion, pecorino Romano, garlic crostini*

**Pan Seared All Natural Chicken Breast \$15.95**

**Pan Seared Shrimp \$16.95**

**Atlantic Salmon Fillet \$17.95**

## DELLA CUCINA

*house specialties with daily vegetable, roasted potatoes*

### Piccata

*lemon, parsley, white wine, capers and Vermont sweet butter*

**All Natural Chicken Breast \$16.95**

**Veal Scaloppine \$19.95**

### Marsala

*marsala wine, mushrooms, rosemary, garlic, Vermont sweet butter*

**All Natural Chicken Breast \$16.95**

**Veal Scaloppine \$19.95**

### Saltimbocca

**All Natural Chicken Breast \$16.95**

**Veal Scaloppine \$19.95**

*wrapped in prosciutto and sage, sautéed with spinach, olive oil, lemon and parsley, topped with provolone*

### Pesto Chicken \$15.95

*pan seared chicken cutlet with basil–pine nut pesto*

### Steak Marsala \$18.95

*pan seared sirloin with marsala wine, mushrooms, rosemary, garlic, sweet butter*

### Salmon al Limone \$17.95

*pan seared Atlantic Salmon fillet with lemon–caper butter*

## PASTA FARCITA

### Lasagne Quattro Formaggi \$14.95

*fresh pasta layered with local Via mozzarella, provolone, ricotta, pecorino Romano, tomato basil sauce*

### Three Cheese Tortellini

 pomodoro \$12.95 //  alfredo \$12.95 //  bolognese \$15.95

### Tortellini con Zucca \$14.95

*three cheese tortellini with diced butternut squash, sage, walnuts, Vermont sweet butter and pecorino Romano*

## ON THE SIDE

### Vermont Smoke & Cure Italian Sausage

**\$6.95 for two, with tomato basil sauce**

### House Veal Meatballs

**\$6.95 for three, with tomato basil sauce**

### Steamed Broccoli \$3.95

*with extra virgin olive oil and fresh lemon*

## STONE HEARTH PIZZA

*signature hand rolled thin crust pizzas  
from the stone hearth oven*

## TOMATO PIES

*tomato basil sauce, local Via mozzarella*

### Sweet Tomato \$12.95

*roma tomato sauce, fresh basil, local Via mozzarella*

### Tre Funghi \$13.95

*roasted portobello, crimini and white mushrooms*

### Margherita \$14.95

*sliced tomatoes, fresh mozzarella, fresh basil  
(with or without imported olives)*

### Quattro Stagioni \$14.95

*artichoke hearts, mushrooms, spinach  
roasted red peppers*

### Vesuvius \$14.95

*pepperoni, roasted red peppers, pecorino Romano*

### Abruzzi \$14.95

*Vermont Smoke & Cure sweet Italian sausage, mushrooms*

### Il Macellaio \$15.95

*Vermont Smoke & Cure Italian Sausage, pepperoni*

## WHITE PIES

*extra virgin olive oil, fresh garlic,  
local Via mozzarella*

### Tre Formaggi \$11.95

*local Via mozzarella, pecorino Romano, provolone*

### Local Feta & Olive \$13.95

*crumbled Doe's Leap organic feta cheese,  
imported olives*

### Fiorentina \$15.95

*imported prosciutto, spinach, onions, pecorino Romano*

### Orvietto \$14.95

*all natural chicken breast, mushrooms,  
crushed red pepper*

### Positano \$15.95

*shrimp, lemon, parsley*