

# MARIA'S CUCINA

---

477 Broadway  
Providence, RI 02909

Phone: (401) 528-1111

[WWW.MARIASCUCINA.COM](http://WWW.MARIASCUCINA.COM)



# MARIA COSTANTINO HISTORY

Maria Costantino, one of thirteen children,  
was born on Federal Hill in 1926.

She lived there until 2012 when she passed. (86 years old)

Maria was left with the challenge of raising seven sons by herself when her husband passed at a relatively young age. She was fortunate enough to be supported by a loving extended family. The Costantino's lived in a three-story home on Federal Hill, Maria and her sons on the first floor, aunts and uncles on the second and grandparents on the third. The timeless values of love for family, faith, and friends, respect for elders were taught around the table enjoying Sunday Gravy.

Long before the term Mediterranean Diet was coined, Maria celebrated the tradition of using recipes handed down through the generations. The smells of her cooking that emanated from her cucina—have provided some of the fondest memories for all who entered her home.



---

## ANTIPASTI

 **FRESH BURRATA** -18

PROSCIUTTO DI PARMA AND MARINATED ARTICHOKE

 **CALAMARI MODENA FRITTI** - 14

TENDER SQUID RINGS LIGHTLY FLOURED  
AND PAN FRIED WITH CHERRY PEPPERS FINISHED IN A BALSAMIC GLAZE

**INVOLTINI DI MELANZANE** - 12

PROSCIUTTO DI PARMA,  
SMOKED MOZZARELLA, AND SLICED EGGPLANT ROLLED AND  
FINISHED IN THE OVEN WITH FILETTO DI POMODORO.

 **ZUPPA DI COZZE** - 13

PEI MUSSELS SAUTÉED WITH EVOO, GARLIC, PARSLEY,  
DICED TOMATO, AND OREGANO, GARNISHED WITH CROSTINI.

 **RABE E SALSICCE** - 13

GRAZIANO SWEET ITALIAN SAUSAGE GRILLED  
WITH SAUTÉED BROCCOLI RABE.

 **AFFETTATO MISTO DI SALUMI** - 15/28

CHEF'S SELECTION OF CURED MEATS, MARINATED OLIVES,  
STUFFED CHERRY PEPPER AND FIORE DI SARDEGNA.

---

## INSALATE

 **MISTO** - 8

MIXED GREENS, CHERRY TOMATOES,  
RED ONION, CUCUMBER,  
GORGONZOLA, OIL AND LEMON  
DRESSING.

**TIEPIDA** - 9

WARM SEASONED SPINACH, SHALLOTS,  
AND ROASTED WALNUTS, TOPPED WITH  
BOSC PEARS AND GOAT CHEESE.

**BARBABIETOLE** - 10

MARINATED SLICED BEETS, RED ONION,  
AND ROASTED WALNUTS, SERVED  
OVER A FRISÉE SALAD FINISHED WITH A  
LIGHT BALSAMIC DRESSING.

**CAESER** - 11

ROMAINE, HOMEMADE CROUTONS,  
SHAVED PARMIGIANO TOSSED IN A  
TRADITIONAL CAESER DRESSING.



ITEMS WITH THIS LOGO CAN BE MADE GLUTEN FREE. PLEASE MENTION TO YOUR SERVER ANY  
DIETARY NEEDS OR RESTRICTIONS SO THAT WE CAN TAKE THE APPROPRIATE MEASURES TO MEET  
YOUR NEEDS.



## PRIMI PIATTI

**LINGUINE PUTTANESCA - 15**

SAN MARZANO TOMATO, EVOO,  
GARLIC, BLACK OLIVES, CAPERS,  
ANCHOVY, AND FRESH HERBS.

**LINGUINE GAMERONI ALLA SCAMPI - 17**

EVOO, SHRIMP, GARLIC, SAUTÉED IN A WHITE WINE BUTTER SAUCE.

**TAGLIATELLE BOLOGNESE - 16**

A BLEND OF PORK, VEAL, AND BEEF  
WITH CARROTS, CELERY, ONION, RED WINE,  
BAY LEAF AND SAN MARZANO TOMATO.

**GNOCCHI QUATTRO FORMAGGIO - 16**

POTATO DUMPLINGS TOSSED WITH PECORINO ROMANO, PARMIGIANO,  
FRESH RICOTTA, ASIAGO CHEESE, BLENDED AND FINISHED WITH A TOUCH OF CREAM.

**RAVIOLI SOPRESSA - 17**

THREE CHEESE RAVIOLI TOSSED  
IN BUTTER AND FRESH SAGE  
TOPPED WITH SHAVED PARMIGIANO.

**BUCATINI AMATRICIANA - 16**

DICED PANCETTA, ONION, WHITE WINE,  
EVOO, AND SAN MARZANO TOMATO  
FINISHED WITH PECORINO ROMANO.

**PENNE ALLA VODKA - 15**

SAN MARZANO TOMATO, EVOO, GARLIC, VODKA, PECORINO ROMANO,  
FINISHED WITH A TOUCH OF CREAM.

---

SECONDI

CARNE

✦ **BRACIOLA DI MANZO** - 19

POUNDED TENDER BEEF STUFFED WITH PINE NUTS, RAISINS, PARSLEY, GARLIC, PECORINO ROMANO, PAN SEARED AND FINISHED WITH A RED WINE FILETTO DI POMODORO SAUCE.

**STEAK ALLA MAMA** - 26

14 OZ GRILLED SIRLOIN TOPPED WITH A TRADITIONAL WHITE WINE GARLIC BUTTER SAUCE.

✦ **FILETTO ALLA GRIGLIA** - 28

8 OZ BEEF TENDERLOIN SEASONED AND GRILLED TO PERFECTION.

**MARSALA**

CHICKEN 16 VEAL 18

TENDER MEDALLIONS LIGHTLY FLOURED AND SAUTÉED WITH SHALLOTS IN A RICH MARSALA MUSHROOM REDUCTION.

✦ **VEAL MILANESE** - 21

TENDER VEAL POUNDED, BREADED, AND FLASH FRIED UNTIL GOLDEN BROWN TOPPED WITH A BABY ARUGULA AND SHAVED PARMIGIANO SALAD WITH A SQUEEZE OF FRESH LEMON.

**PARMIGIANO**

CHICKEN - 17 VEAL - 19

PAN FRIED TOPPED WITH FILETTO DI POMODORO AND MELTED MOZZARELLA.

PESCE

✦ **MERLUZZO RAVELLO** - 16

FILET OF COD SAUTÉED WITH EVOO, GARLIC, BLACK OLIVES, CAPERS, WHITE WINE, DICED FRESH TOMATO, FINISHED WITH FRESH HERBS.

✦ **CAPESANTE E GAMBERONI  
ALLA GRIGLIA** - 23

MARINATED SCALLOPS AND SHRIMP GRILLED TO TENDER PERFECTION AND SERVED WITH SAUTÉED SPINACH TOPPED WITH A FRESH LEMON DRESSING.

**SOGLIOLA ALLA DAMIANO** - 19

FRESH SOLE BAKED IN THE OVEN AND STUFFED WITH RITZ CRACKER AND FRESH VEGETABLES TOPPED WITH A WHITE WINE BUTTER SAUCE

✦ **SALMONE ALLA GRIGLIA** - 17

FILET OF FRESH SALMON GRILLED TO PERFECTION WITH A HOMEMADE CITRUS DRESSING.

\*\*\*ALL ENTREES ARE SERVED WITH A SIDE SALAD OR POTATO AND VEGETABLE

---

CONTORNI

**PATATE AL FORNO** - 4

DICED POTATOES TOSSED WITH EVOO, FRESH HERBS, SALT, PEPPER, AND ROASTED IN THE OVEN.

**BROCCOLI DI RABE** - 6

RABE SAUTÉED WITH EVOO, GARLIC, SALT AND A HINT OF RED PEPPER FLAKE.

**FAGIOLINI SALTATI** - 5

SAUTÉED GREEN BEANS, EVOO, GARLIC, AND DICED FRESH TOMATO.

**PASTA POMODORO** - 4



---

## WINES BY THE GLASS

### WHITE

ENRICO SERAFINO GAVI DI GAVI - 7  
INAMA SOAVE CLASSICO - 7  
BUGLIONI IL DISPERATO BIANCO DELLE VENETO - 9  
ALOIS LAGEDER PINOT GRIGIO - 9  
ZORSETTIG PINOT GRIGIO - 6  
BASTIANICH CHARDONNAY - 7.5  
SELLA & MOSCA LA CALA VERMENTINO - 5.5  
TERRE DI TUFI - 9  
ROCCA DE LA MACIE VERNACCIA - 7.5  
SANTA CRISTINA CAMPO ORVIETTO - 6.5  
BARETINI PINOT GRIGIO - 5

### RED

PRUNOTTO FIULOT BARBERA - 7  
PERLAVILLA NEBBIOLO - 7  
CAPARZO ROSSO DI MONTALCINO - 9  
VIGNETTI AGLIANICO - 8.5  
TOMMASI ROMPICOLLO - 7.5  
BARETINI PRIMITIVO - 5  
SCARBOLO MERLOT - 7  
TORREBRUNA SANGIOVESE - 7  
COLTIBUONO CENTAMURA CHIANTI - 6  
FRESCOBALDI CHIANTI CASTIGLIONE - 6.5  
LA MOZZA I PERAZZI CABERNET - 9  
TORMARESCA NEPRICA - 6.5  
SELLA & MOSCA CANNONAO RISERVA - 8.5  
CUSUMANO NERO D'AVOLA - 6.5

### ROSÉ

SANTA CRISTINA CIPRESETO ROSÉ - 6.5

### SPARKLING

DAL BELLO ASOLO PROSECCO .187 ML - 9

---

### BEER

SAM ADAMS - 5    STELLA ARTOIS - 5    BUD LITE - 4.5    MICHELOB ULTRA - 4.5

PERONI - 6    LOCALLY BREWED WASH ASHORE    MAYAMAE - 8    BECKS N/A - 5

---

---

## WINES BY THE BOTTLE

### RED

- TRAVAGLINI GATTINARA - 59  
PAOLO SCAVINO BAROLO - 72  
PRUNOTTO BARBERA FIULOT - 40  
ZENI AMARONE CLASSICO - 56  
CASTELLANI VALPOLICELLA RIPASSO - 45  
LISINI BRUNELLO DI MONTALCINO - 99  
ANTINORI "VILLA ANTINORI" RED - 42  
ANTINORI TIGNANELLO - 180  
CAPARZO ROSSO DI MONTALCINO - 42  
POGGIO ANTICO ROSSO DIMONTALCINO - 45  
FRESCOBALDI NIPOZZANO CHIANTI RUFINA RISERVA - 46  
GABBIANO CHIANTI CLASSICO RISERVA - 39  
LA MOZZA I PERAZZI CABERNET SAUVIGNON - 32  
FELSINA FONTALORO - 82  
MONTI GUIDI DEL CARMEN RISERVA MONTEPULCIANO - 27  
ZACCAGNINI MONTEPULCIANO D'ABRUZZO - 32  
FRANZ HAAS PINOT NERO - 68  
BASTIANICH REFOSCO - 32  
MASCIARELLI MONTEPULCIANO - 30  
SELLA & MOSCA CANNONAU RISERVA - 32  
VILLA POZZI MERLOT - 27  
ZABU NERO D'AVOLA - 26

---

### WHITE

- |                                   |                                 |
|-----------------------------------|---------------------------------|
| ENRICO SERAFINO GAVI DI GAVI - 34 | MARINA CVETIC TREBBIANO - 45    |
| BASTIANICH CHARDONNAY - 32        | RUFFINO UNAKED CHARDONNAY - 33  |
| INAMA SOAVE - 32                  | SELLA & MOSCA VERMENTINO - 35   |
| BARONE FINI PINOT GRIGIO - 36     | BANFI PRINCAPESSA GAVI - 48     |
| PAZZAGLIA G 109 GRECHETTO - 30    | VIGNETTI GRECO FIANO BLEND - 42 |
| ANTINORI BRAMITO CHARDONNAY - 48  | BORTOLUZZI PINOT GRIGIO - 42    |
| ZORZETTIG PINOT BIANCO - 27       | ZORZETTIG SAUVIGNON - 28        |

---

### ROSÉ

- SANTA CRISTINA CIPRESETO ROSÉ - 30

### SPARKLING

- DAL BELLO PROSECCO TREVISO - 24  
CANELLA PROSECCO - 34  
FERRARI BRUT - 56
-

# HISTORY OF 477 BROADWAY

JOHN EBENEZER TROUP WAS BORN IN OLD MELDRUM SCOTLAND IN 1829. HE EMIGRATED TO AMERICA IN 1855 AND SETTLED IN BOSTON. EVENTUALLY, HE BEGAN A DRY GOODS ENTERPRISE CALLED THE BOSTON STORE WITH PARTNERS JOHN MCAUSLAN AND WALTER CALENDAR BOTH FROM SCOTLAND.

EACH OF THEM WORKED IN SEPARATE DRY GOODS ESTABLISHMENTS IN THE BOSTON AREA. IN 1866 THEY DECIDED TO PARTNER AND START A BUSINESS IN PROVIDENCE WHICH BECAME THE LARGEST WHOLESALE AND RETAIL DRY GOODS HOUSE IN NEW ENGLAND OUTSIDE OF BOSTON AND IRONICALLY BECAME KNOWN AS THE BOSTON STORE.

TROUP MARRIED JANE GRAM IN 1867. SHE WAS ALSO BORN IN WIGTOWNSHIRE, SCOTLAND. THE 1870 CENSUS LISTED JOHN, AGE 1, A DRY GOODS DEALER, AND JANE, AGE 32, IN PROVIDENCE. THE RECORD STATED JOHN HAD A PERSONAL ESTATE VALUE OF \$18,000 (WORTH ABOUT \$350,000 IN TODAY'S DOLLARS). THERE WERE NO OTHERS LIVING WITH THEM.

IN 1875 TROUP BOUGHT A LOT FROM GEORGE E. MATHEWSON AND WILLIAM E. SMITH. TROUP HAD WILLIAM WALKER AND GOULD ARCHITECTS BUILD HIS MANSION ON 478 BROADWAY, PROVIDENCE BETWEEN 1875 AND 1877. THE VALUE OF THE HOME ON THE TAX LEDGER WAS \$14,000 WHEN FINISHED. WILLIAM R. WALKER & SON (1881-1938) WAS AN AMERICAN ARCHITECTURAL FIRM IN PROVIDENCE, RHODE ISLAND. IT INCLUDED PARTNERS WILLIAM RUSSELL WALKER (1830-1905), WILLIAM HOWARD WALKER (1865-1922), AND LATER, WILLIAM RUSSELL WALKER II (1889-1936).

THE 1880 CENSUS LISTED JOHN, AGE 50, A DRY GOODS DEALER, AND JANE, AGE 44, LIVING IN THEIR MANSION ON 478 BROADWAY. THE ONLY OTHER PEOPLE LISTED WITH THEM WERE THEIR TWO SERVANTS, MAGGIE O'NEIL, AGE 25 BORN IN IRELAND AND KATE MCNAB, AGE 60 AND A WIDOW, BORN IN SCOTLAND.

IN 1881 TROUP HAD A SECOND MANSION BUILT ACROSS THE STREET AT 477 BROADWAY. ELLEN ARNOLD, WIFE OF JAMES B. ARNOLD, BOUGHT THE MANSION ON 478 BROADWAY. THIS 2 1/2 STORY, GABLED-HIP QUEEN ANNE HAD A LARGE VERANDA GIRDING THE FIRST FLOOR, NUMEROUS IRON-CRESTED TURRETS, AND DORMERS, TOWERING paneled CHIMNEYS AND RICHLY FINISHED EXTERIOR WALLS WITH NAILING. BOARDS AND APPLIED BASES.

APPLICATION OF SIDING IN 1975 OBSCURES MUCH OF THE FINE DETAILING.

THE 1885 STATE CENSUS LISTED JOHN AGE, 56, AS A DRY GOODS MERCHANT AND A NATURALIZED CITIZEN, JANE, AGE 40, THEIR ADOPTED DAUGHTER AGNES GRAHAM TROUP, AGE 7, BORN IN BROOKLINE, MA (7 APRIL 1878). AND THREE SERVANTS AT 477 BROADWAY.

THE BOSTON STORE IN PROVIDENCE ON 290 WESTMINSTER ST. WAS A SUCCESS AND IN 1892 A NEW FACADE WAS CONSTRUCTED WITH THE ADDITION OF TWO STORIES. JANE TROUP DIED AT HOME ON 5 NOVEMBER 1893. TROUP DIED ON 18 JANUARY 1896 (MCAUSLAN DIED THE SAME YEAR). AGNES WOULD HAVE BEEN ABOUT 18 YEARS OF AGE AT THE TIME AND INHERITED HER FATHERS ABUNDANT ESTATE. IN THE 1900 CENSUS, AGNES, AGE 21, LIVED AT 477 BROADWAY WITH A BOARDER, UNGER WASHBURN, AGE 59 AND WIDOW, AND FOUR SERVANTS. AGNES BECAME INVOLVED IN RI SOCIETY SOCIAL AND CULTURAL AFFAIRS. AROUND 1905 SHE MOVED TO MANHATTAN.

THE HOUSE STOOD VACANT FROM 1906 TO 1909.

IN 1910 MARINO VERVENA AND HIS FAMILY LIVED AT 477 BROADWAY. HE WAS THE ITALIAN CONSULAR AGENT AND COMMENDATORE FOR RI AND PRESIDENT OF COLUMBUS EXCHANGE BANK. LATER HE MOVED TO THE BROWNELL MANSION BY 1915 THE FRANCISCAN MISSIONARIES OF MARY OCCUPIED THE MANSION AS WELL AS THE ONE NEXT DOOR AT 485 BROADWAY (NOW THE ITALO AMERICAN CLUB PARKING LOT).

BY 1923 IT APPEARS THAT THE HOUSE WAS BROKEN UP IN TO APARTMENTS AS EIGHT DIFFERENT PEOPLE LIVED THERE ACCORDING TO THE CITY DIRECTORY - GEORGE GUILLETTE, JEWELER; ANGELO FRATTANTUONO, ANTONIO FRATTANTONO, MANAGER; LEON PRATT, PRODUCE; MARY J. ULICK, WIDOW; MARY PHELAN, STENO; MARY CONNORS, GROCER; EVA LEMAY, DRESSMAKER.

FROM 1947 TO 1999 THE RESIDENCE WAS THE VINCENT J. BERADUCCI & SON FUNERAL HOME. SINCE THEN IT HAS BEEN HOME TO THE ITALO AMERICAN CLUB OF RHODE ISLAND, THE OLDEST ITALIAN CHARTERED CLUB IN AMERICA. SALUTE!

AND WHAT OF AGNES TROUP?

THE 1910 CENSUS LISTED AGNES, AGE 30 WITH TWO OTHER WOMEN, REBECCA CALDWELL, AGE 40, MARY ALDRICH AGE 34 AND TWO SERVANTS LIVING IN A FASHIONABLE APARTMENT ON 131 EAST 66TH ST. AS IN PROVIDENCE, AGNES BECAME INVOLVED IN NY SOCIETY SOCIAL AND CULTURAL AFFAIRS. AGNES TRAVELED TO EGYPT, ITALY, FRANCE, AND BERMUDA OVER THE YEARS, OFTEN WITH HER PARTNER MARY L ALDRICH. THEY ALSO SUMMERED AT VARIOUS RESORTS. AGNES, MARY, AND REBECCA WERE STILL LIVING TOGETHER IN THE 1940 CENSUS. MARY DIED ON 1948 IN DUBLIN, NH WHERE THEY OFTEN STAYED. WHEN AGNES DIED IN NY ON 17 NOVEMBER 1962, SHE WAS BURIED IN DUBLIN TOWN CEMETERY NEXT TO MARY.

THE PEERLESS CO., BOUGHT THE BOSTON STORE IN THE 1950'S. THE BUILDING STILL STANDS.



# MARIA'S CUCINA

---

477 Broadway  
Providence, RI 02909

Phone: (401) 528-1111

[WWW.MARIASCUCINA.COM](http://WWW.MARIASCUCINA.COM)

## ANTIPASTI

✦ **PORTOBELLO ALLA GRIGLIA** - 12  
MARINATED PORTOBELLO  
MUSHROOM SERVED OVER A BED OF  
SAUTÉED BROCCOLI RABE.

✦ **CALAMARI FRITTI** - 11  
TENDER SQUID RINGS  
LIGHTLY FLOURED AND  
PAN FRIED SERVED WITH A  
FRESH LEMON WEDGE.

**INVOLTINI DI MELANZANE** - 10  
PROSCIUTTO DI PARMA AND  
SMOKED MOZZARELLA ROLLED AND FINISHED IN  
THE OVEN WITH FILETTO DI POMODORO.

✦ **ZUPPA DI COZZE** - 11.50  
PEI MUSSELS SAUTÉED WITH EVOO, GARLIC,  
PARSLEY, DICED TOMATO, AND OREGANO,  
GARNISHED WITH CROSTINI.

✦ **RABE E SALSICCE** - 11.50  
GRAZIANO SWEET ITALIAN SAUSAGE GRILLED WITH  
SAUTÉED BROCCOLI RABE.

✦ **AFFETTATO MISTO DI SALUMI** - 12  
PROSCIUTTO DI PARMA, MORTADELLA, SALAME,  
MARINATED OLIVES, STUFFED CHERRY PEPPER  
AND FIORE DI SARDEGNA.

## ZUPPA E INSALATA

**INSALATA TIEPIDA** - 7  
WARM SEASONED SPINACH, SHALLOTS, AND  
ROASTED WALNUTS, TOPPED WITH BOSCH PEARS  
AND GOAT CHEESE

**ZUPPA DEL GIORNO** - 5  
SOUP OF THE DAY

✦ **MISTO SALAD** - 6  
MIXED GREENS, CHERRY TOMATOES, RED ONION,  
CUCUMBER, GORGONZOLA,  
OIL AND LEMON DRESSING.

**BARBABIETOLE SALAD** - 8  
MARINATED SLICED BEETS, RED ONION, AND  
ROASTED WALNUTS, SERVED OVER A FRISÉE SALAD  
FINISHED WITH A LIGHT BALSAMIC DRESSING

## PRIMI PIATTI

**LINGUINE PUTTANESCA** - 13  
SAN MARZANO TOMATO, EVOO, GARLIC, BLACK  
OLIVES, CAPERS, ANCHOVY, AND FRESH HERBS.

**TAGLIATELLE BOLOGNESE** - 12  
A BLEND OF PORK, VEAL, AND BEEF WITH CARROTS,  
CELERY, ONION, RED WINE, BAY LEAF AND SAN  
MARZANO TOMATO.

**TAGLIATELLE MARE E MONTE** - 15  
SAUTÉED SHRIMP, MUSHROOMS, EVOO, AND  
GARLIC IN A LEMON WHITE WINE SAUCE.

**GNOCCHI SORRENTINA** - 12  
HOMEMADE POTATO DUMPLINGS TOSSED WITH  
POMODORO, FRESH MOZZARELLA AND BASIL.

**RIGATONI ALLA NORMA** - 13  
DICED FRIED EGGPLANT, POMODORO,  
RICOTTA SALATA AND FRESH BASIL.

**RAVIOLI SOPRESSA** - 14  
THREE CHEESE RAVIOLI TOSSED IN BUTTER AND  
FRESH SAGE TOPPED WITH SHAVED PARMIGIANO.

**BUCATINI AMATRICIANA** - 12  
DICED PANCETTA, ONION, WHITE WINE, EVOO, AND  
SAN MARZANO TOMATO FINISHED WITH PECORINO  
ROMANO.

**TORTELLINI CON PANNA, PROSCIUTTO, PISELLI E  
FUNGHI** - 15  
PROSCIUTTO, MUSHROOMS, EVOO, ONIONS, AND  
PEAS, FINISHED WITH A TOUCH OF CREAM.

**CACIO E PEPE** - 12  
LINGUINE, PECORINO CHEESE, AND FRESH CRACKED  
PEPPER.



ITEMS WITH THIS LOGO CAN BE MADE  
GLUTEN FREE.

PLEASE MENTION TO YOUR SERVER ANY DIETARY  
NEEDS OR RESTRICTIONS SO THAT WE CAN TAKE  
THE APPROPRIATE MEASURES TO MEET YOUR  
NEEDS.

SECONDI

CARNE

✦ **BRACIOLA DI MANZO** - 14

POUNDED TENDER BEEF STUFFED WITH PINE NUTS, RAISINS, PARSLEY, GARLIC, PECORINO ROMANO, PAN SEARED AND FINISHED WITH A RED WINE FILETTO DI POMODORO SAUCE.

✦ **FILETTO ALLA GRIGLIA** - 22

8 OZ BEEF TENDERLOIN SEASONED AND GRILLED TO PERFECTION

✦ **PAILLARD DI VITELLO** - 13

GRILLED THINLY POUNDED VEAL SERVED OVER BABY ARUGULA WITH EVOO AND LEMON.

**VITELLO SCALLOPINI AL FUNGHI** - 15

MEDALLIONS OF VEAL LIGHTLY FLOURED AND SAUTÉED WITH SHALLOTS IN A WHITE WINE MUSHROOM SAUCE.

✦ **VALIGGETTA DI BACCUS** - 15

VEAL MEDALLIONS WITH PROSCIUTTO AND MOZZARELLA, IN A WHITE WINE MUSHROOM SAUCE

**PARMIGIANO**

CHICKEN - 13 VEAL - 15

PAN FRIED TOPPED WITH FILETTO DI POMODORO AND MELTED MOZZARELLA

✦ **FAGOTTO DI POLLO** - 15

BAKED CHICKEN BREAST STUFFED WITH SPICY BROCCOLI RABE, GARLIC, AND SMOKED MOZZARELLA

✦ **POLLO MARSALA** - 13

SAUTÉED MEDALLIONS OF CHICKEN IN A RICH MARSALA WINE REDUCTION.

PESCE

✦ **MERLUZZO RAVELLO** - 13

FILET OF COD SAUTÉED WITH EVOO, GARLIC, BLACK OLIVES, CAPERS, WHITE WINE, DICED FRESH TOMATO, FINISHED WITH FRESH HERBS.

✦ **CAPELANTE E GAMBERONI  
ALLA GRIGLIA** - 17

MARINATED SCALLOPS AND SHRIMP GRILLED TO TENDER PERFECTION AND SERVED WITH SAUTÉED SPINACH TOPPED WITH A FRESH LEMON DRESSING.

**SOGLIOLA ALLA MUGNAIA** - 16

FRESH SOLE FILET SAUTÉED WITH EVOO, BUTTER, LEMON, WHITE WINE, AND FRESH HERBS.

✦ **SALMONE ALLA GRIGLIA** - 13

FILET OF FRESH SALMON GRILLED TO PERFECTION WITH A HOMEMADE CITRUS DRESSING.

CONTORNI

**FAGIOLINI SALTATI** - 4

SAUTÉED GREEN BEANS, EVOO, GARLIC, AND DICED FRESH TOMATO.

**PASTA POMODORO** - 4

**PATATE AL FORNO** - 3

DICED POTATOES TOSSED WITH EVOO, FRESH HERBS, SALT, PEPPER, AND ROASTED IN THE OVEN.

**BROCCOLI DI RABE** - 5

RABE SAUTÉED WITH EVOO, GARLIC, SALT AND A HINT OF RED PEPPER FLAKE.



## WHITE WINE BY THE GLASS

ENRICO SERAFINO  
GAVI DI GAVI - 7  
INAMA SOAVE CLASSICO - 7  
BUGLIONI IL DISPERATO BIANCO  
DELLE VENETO - 9  
ALOIS LAGEDER PINOT GRIGIO - 9  
ZORSETTIG PINOT GRIGIO - 6  
BASTIANICH CHARDONNAY - 7.5  
SELLA & MOSCA LA CALA VERMENTINO - 5.5  
TERRE DI TUFU - 9  
ROCCA DE LA MACIE VERNACCIA - 7.5  
SANTA CRISTINA CAMPO ORVIETTO - 6.5  
BARETINI PINOT GRIGIO - 5

## RED WINE BY THE GLASS

PRUNOTTO FIULOT BARBERA - 7  
PERLAVILLA NEBBIOLO - 7  
CAPARZO ROSSO DI MONTALCINO - 9  
VIGNETTI AGLIANICO - 8.5  
TOMMASI ROMPICOLLO - 7.5  
BARETINI PRIMITIVO - 5  
SCARBOLO MERLOT - 7  
TORREBRUNA SANGIOVESE - 7  
COLTIBUONO CENTAMURA CHIANTI - 6  
FRESCOBALDI CHIANTI CASTIGLIONE - 6.5  
LA MOZZA I PERAZZI CABERNET - 9  
TORMARESCA NEPRICA - 6.5  
SELLA & MOSCA CANNONAO RISERVA - 8.5  
CUSUMANO NERO D'AVOLA - 6.5

## ROSÉ BY THE GLASS

SANTA CRISTINA CIPRESETO ROSÉ - 6.5

## SPARKLING BY THE GLASS

DAL BELLO ASOLO PROSECCO .187 ML - 9

## WHITE BY THE BOTTLE

ENRICO SERAFINO GAVI DI GAVI - 34  
BASTIANICH CHARDONNAY - 32  
INAMA SOAVE - 32  
BARONE FINI PINOT GRIGIO - 36  
PAZZAGLIA G 109 GRECHETTO - 30  
ANTINORI BRAMITO CHARDONNAY - 48  
ZORZETTIG PINOT BIANCO - 27  
MARINA CVETIC TREBBIANO - 45  
RUFFINO UNAKED CHARDONNAY - 33  
SELLA & MOSCA VERMENTINO - 35  
BANFI PRINCAPESSA GAVI - 48  
VIGNETTI GRECO FIANO BLEND - 42  
BORTOLUZZI PINOT GRIGIO - 42  
ZORZETTIG SAUVIGNON - 28

## ROSÉ BY THE BOTTLE

SANTA CRISTINA CIPRESETO ROSÉ - 30

## SPARKLING BY THE BOTTLE

DAL BELLO PROSECCO TREVISO - 24  
CANELLA PROSECCO - 34  
FERRARI BRUT - 56

## RED BY THE BOTTLE

TRAVAGLINI GATTINARA - 59  
PAOLO SCAVINO BAROLO - 72  
PRUNOTTO BARBERA FIULOT - 40  
ZENI AMARONE CLASSICO - 56  
CASTELLANI VALPOLICELLA RIPASSO - 45  
LISINI BRUNELLO DI MONTALCINO - 99  
ANTINORI "VILLA ANTINORI" RED - 42  
ANTINORI TIGNANELLO - 180  
CAPARZO ROSSO DI MONTALCINO - 42  
POGGIO ANTICO ROSSO DIMONTALCINO - 45  
FRESCOBALDI NIPOZZANO CHIANTI RUFINA RISERVA - 46  
GABBIANO CHIANTI CLASSICO RISERVA - 39  
LA MOZZA I PERAZZI CABERNET SAUVIGNON - 32  
FELSINA FONTALLORO - 82  
MONTI GUIDI DEL CARMEN RISERVA MONTEPULCIANO - 27  
ZACCAGNINI MONTEPULCIANO D'ABRUZZO - 32  
FRANZ HAAS PINOT NERO - 68  
BASTIANICH REFOSCO - 32  
MASCIARELLI MONTEPULCIANO - 30  
SELLA & MOSCA CANNONAU RISERVA - 32  
VILLA POZZI MERLOT - 27  
ZABU NERO D'AVOLA - 26

## BEER

SAM ADAMS - 5   STELLA ARTOIS - 5   BUD LITE - 4.5   MICHELOB ULTRA - 4.5

PERONI - 6   LOCALLY BREWED WASH ASHORE   MAYAMAE - 8   BECKS N/A - 5