



**PRIVATE ROOMS**

Enjoy dining for up to 4 guests in our exclusive second floor private room with a view of historic North Square.

**PUCCINI ROOM**

This is the ideal setting for family gatherings and business dinners. This room accommodates up to 14 guests for dinner at a single table. No additional space for cocktail reception.

**TERRACE ROOM**

This room is a second floor glass-enclosed balcony overlooking North Square and narrow side streets. French doors open in warm weather to create an *al fresco* feel. This room accommodates up to 28 guests for dinner and 20 guests for cocktails and dinner.

**ROSSINI ROOM**

This room has a ten foot high picture window with dramatic views of historic North Square.

The Rossini is perfect for groups of up to 40 guests for dinner and up to 30 for a cocktails and dinner.

 ***Note: This dining room and its adjacent bathroom are wheelchair accessible.***

**VERDI ROOM**

Our second floor dining room features fabulous skyline views of Boston's financial district and looks down onto North Square. The Verde Room accommodates up to 50 guests for dinner and up to 40 for cocktails and dinner.

**VERDI ROOM & TERRACE ROOM**

These are adjacent rooms and can accommodate up to 70 guests when used in combination.

***Campagna***

*(4-course) $60*

*PRIMO*

*“Farm to Table” -- freshly picked local tomato and bell pepper soup with toasted croutons, drizzled basil oil, and crème fraiche*

*OR*

 *Creamy polenta topped with autumn mix of local and hand-foraged wild mushrooms*

*INSALATE*

*Greenlaw Gardens, Kittery, ME arugula with a pan-sauce of smoked bacon, pecorino, and sliced tangerine*

*PRINCIPALLI*

*Roasted Circle Farm chicken breast with baby brussels sprouts, Meyer lemon, green olives, and black lentils*

*Imported artisanal paccheri pasta with a spicy seafood arrabbiata sauce Plump homemade autumn squash tortelloni with fresh sage and toasted walnuts*

*Rustic pasta and meat ragu - as prepared in the village of Serralunga di Crea - with homemade pepperoncini egg tagliatelle*

*DOLCI*

*Seasonal dessert platters*

***Mercato***

*(4-course) $68*

*PRIMO*

***First course served family style***

*Chickering Farm, Westmoreland, NH veal meatballs, baked on a skewer, with mint yogurt, sage pesto, and roasted tomatoes*

*Trebbiano-poached pear, sliced, and served with aged Gorgonzola and layered with 22-month aged DOP Prosciutto di Parma*

*King Caesar oysters, from Duxbury, MA baked Florentine-style, with Prosecco zabaglione*

*INSALATE*

*Greenlaw Gardens, Kittery, ME field romaine salad, Caesar-style, with garlicky toasted croutons and white anchovies*

*PRINCIPALLI*

*Line-caught Atlantic swordfish, wood-grilled, with a warm salad of white beans and broccoli rabe*

*Pasta alla chitarra with local Falmouth, MA count neck clams, pea tendrils, toasted pine nuts, and Parma prosciutto*

*Wood grilled tenderloin of pork, sliced with fig jam, baked apple, Gorgonzola dolce, caramelized carrots, and toasted faro*

*Wild-caught Georgia shrimp with lobster-infused risotto, smoked bacon, and wild mushrooms*

*Slow-cooked bone-in beef short rib with summer black truffle, bitter greens, and stone-ground Gorgonzola polenta*

*DOLCI*

*Seasonal dessert platters*

***Autunno***

 ***(4-course)*** *$75*

*PRIMO*

***First course served family style***

*Named after the Renaissance painter and created by Harry’s Bar in Venice --our beef Carpaccio features local arugula and shaved black truffles*

*Handmade mozzarella burrata from Campania, Italy with sautéed radicchio, roasted mission figs and shaved almonds*

*Maine diver-harvested sea scallops, pan-seared, with cider-glazed spaghetti squash*

 *INSALATE*

*Brussels sprout leaves with crushed pistachios and lemon herbal vinaigrette*

*Greenlaw Gardens, hand-picked field lettuces with honeynut squash, blueberries, quinoa, and local ricotta*

*PRINCIPALLI*

*Maine lobster and Venetian-style pasta agnolotti, with shimeji mushrooms and black tobiko*

*Rotisserie-roasted suckling pig, from Quebec with fig jam, baked apple, Gorgonzola dolce, and toasted faro*

*Filet of Rhode Island-harvested wild fluke - “Miller’s wife style”- with parsley, lemon, sautéed spinach and couscous*

*Slow-cooked small farm Sonoma rabbit, in the Tuscan-style, with pappardelle pasta, crispy pancetta, and fresh rosemary*

*Florentine-style Veal T-Bone, wood grilled, with garlicky greens and homemade creamed spinach gnocchi*

*DOLCI*

*Seasonal dessert platters*

***La Scala***

 ***(4 course)*** *$85*

*PRIMO*

***Chef duet of ravioli pasta tasting:***

*Plump homemade autumn squash tortelloni with fresh sage and toasted walnuts &
Fresh Maine lobster with crumbled guanciale*

*INSALATE*

*Handmade mozzarella burrata from Campania, Italy with sautéed radicchio, roasted mission figs and shaved almonds*

*Beautiful fresh black mission figs, baked with goat cheese, and layered with 22month aged DOP Prosciutto di Parma*

*PRINCIPALLI*

*Local Maine day boat-harvested sea scallops, pan-seared, with a sauté of thinly sliced, sweet local harvest and pattypan squash*

*Grilled Black Angus beef tenderloin with Hudson Valley foie gras, autumn vegetables and fingerling potatoes*

*Veal shank ossobuco in the classic-style with saffron risotto Milanese*

*Nova Scotia-caught East Coast halibut with local wild mushrooms, fresh herb salsa verde, and creamy parsnips*

*Venison two ways: pan-seared tenderloin and grilled rack with caramelized Maine heirloom carrots*

*DOLCI*

*Seasonal dessert platters*

***Pranzo***

*$60 \*\*\*Lunch only*

*PRIMO*

 *Imported artisanal salumi sampler with panzanella, spiced oil, and Parmigiano*

*Or*

*“Farm to Table” -- freshly picked local tomato and bell pepper soup with toasted croutons, drizzled basil oil, and crème fraiche*

*PRINCIPALLI*

*Plump pasta ravioli filled with local and hand-foraged wild mushrooms and served with a farm-style wild mushroom ragu*

*Sliced pork tenderloin with fig jam, Gorgonzola Dolce, tri-colored local beets, and toasted faro*

*Oven-braised Cornish game hen with baby Brussels sprouts, Meyer lemon, green olives, and black lentils*

*Rustic pasta with meat ragu - as prepared in the village of Serralunga di Crea - with homemade pepperoncini tagliatelle*

*Local Gloucester, MA haddock with a warm salad of white beans and Maine kale*

 *DOLCI*

*Seasonal dessert platters*

***Vegetarian Options***

*(Can be substituted into any menu)*

*Antipasti*

*Baby Brussels sprouts, Meyer lemon, roasted fennel, and black lentils*

*Field watercress with a warm salad of local beets – candy stripe, golden and cabernet – and crumbled goat cheese*

*Handmade mozzarella burrata from Campania, Italy with sautéed radicchio, roasted mission figs and shaved almonds*

*Grilled eggplant rollatini – filled with Panzanella and goat cheese-- finished with a fresh plum tomato marinara*

*Sliced fresh local heirloom tomatoes with extra virgin olive oil and fresh basil*

 *Principali*

*Variation on the spicy Roman classic – Caccio e Pepe- with imported bucatini pasta, pecorino romano, and black pepper*

*Saffron-infused risotto Milanese with roasted eggplant, and a trio of roasted baby beets Imported artisanal paccheri pasta with a spicy tomato arrabbiata sauce*

*Warm vegetable plate featuring grilled Verrill Farm vegetables,
crispy Abruzzese saffron polenta and glazed with aged balsamic from Modena*

*Pasta alla chitarra with toasted pine nuts and sautéed pea tendrils*

*Plump pasta ravioli filled with local and hand-foraged wild mushrooms and served with a farm-style wild mushroom ragu*

*Plump homemade autumn squash tortelloni with fresh sage and toasted walnuts*

***Passed Hors d’oeuvres***

*(per person)*

*Wild shrimp scampi-style with fresh herbs 3.75*

*Braised rabbit with crispy polenta 2.25*

*Wild mushrooms sautéed with brioche crostini 2.25*

*Stuffed zucchini with lamb sausage 3.25*

 *Pan-fried arancini with fontina 3.25*

 *Poached asparagus with Parma prosciutto 3.50*

*Salumi sampler with hard Parmigiano 3.50*

*Seared beef tenderloin with Gorgonzola 3.50*

*Warm tomato “bruschetta” on grilled toast points 2.75*

*Grilled chicken with pear chutney 2.75*

*Florentine chicken liver crostini with classic garni 3.25*

 *Seared scallop with herbed butter 3.75*

*Sliced buffalo mozzarella with pesto 3.50*

*Seared tuna with white bean puree 3.50*

*Pork tenderloin “Tonato” 3.25*

 *Venetian baccala with aioli 2.50*

 *Petite eggplant rollatini with panzanella 2.75*

*Buttered poached lobster with brioche 5.00*