



942 Great Plain Ave., Needham MA  
781.444.9600

Monday through Friday 5pm-10pm  
Saturday and Sunday 4pm-10pm

Prices are subject to change.

## Appetizers, Soups, Salads...

	Basil pesto \$6/half pint	\$11/pint
Sweet pea soup with rock shrimp and toasted coconut \$14		Greek salad with romaine, feta, olive, onion, bell pepper, cucumber, and tomato \$14
Steamed mussels in white wine broth with garlic and tomatoes over toasted crostini \$15		Mixed greens with tomato, onion, and balsamic vinaigrette \$11
Baked gouda in filo dough over greens with dried apricot, strawberry, and truffle vinaigrette \$14		Basil malfatti with peas and corn topped with house-smoked salmon and avocado wasabi aioli \$18
Calamari fritti with a spicy tomato sauce \$14		Warm goat cheese and roasted beets over greens with dried apricot and maple balsamic vinaigrette \$14
Caesar salad with anchovies and croutons \$11		

## Entrees, Pastas, and House Specialties...

Braised chicken with vinegar peppers, tomato and mushroom tossed with fusilli \$23	Shrimp scampi with garlic, parsley, and tomato in a white wine sauce over linguini \$26
Bolognese of beef, sausage & mushrooms over tagliatelle \$23	Gorgonzola crusted New York strip*, horseradish potato salad and fried Brussels sprouts \$39
Rosemary chicken with pancetta, tomato and asparagus in a garlicky cream sauce over ziti \$23	Handmade ravioli in basil marinara sauce \$22
Veal porterhouse, polenta cake, sautéed spinach, and a port wine sauce with roasted mushroom and fig \$38	Lamb shank, slow braised, with whipped grits and roasted vegetables \$30
Vegan meatballs glazed in spicy gochujang sauce over house-made udon noodles topped with a cilantro daikon slaw and crispy grains \$26	Chicken parmesan with mozzarella in basil tomato sauce and your choice of pasta \$22
	Clams, sausage and escarole in a fennel saffron broth over orecchiette \$28
	Cornish hen, split and pan seared, with pomegranate glaze, roasted potatoes and dinosaur kale \$28

Before placing your order, please inform your server if a person in your party has a food allergy.

\*Consuming raw and undercooked animal foods may increase your risk of foodborne illness.

\*Watch out for bones.

We welcome you to bring your own wine or beer, a five-dollar charge will apply.

# Bulk Take Out. . .

**\*Please allow 24 hours advanced notice for bulk orders\***

## Appetizers

## Half Tray

(5-6 people)

## Full Tray

(10-12 people)

<i>Steamed Mussels</i>	\$45	\$90
<i>Calamari</i>	\$35	\$70
<i>Risotto</i>	\$30	\$60
<i>Greek</i>	\$35	\$70
<i>Mixed Field Greens</i>	\$25	\$50
<i>Caesar</i>	\$25	\$50
<i>Goat Cheese Salad</i>	\$35	\$70
<i>Baked Gouda</i>	\$40	\$80

## Entrees

<i>Rosemary Chicken</i>	\$60	\$120
<i>Bolognese</i>	\$65	\$130
<i>Braised Chicken</i>	\$60	\$120
<i>Chicken Scaloppini</i>	\$60	\$120
<i>Lamb Shank</i>	\$80	\$160
<i>Shrimp Scampi</i>	\$65	\$130
<i>Chicken Parm</i>	\$60	\$120
<i>Ravioli</i>	\$60	\$120
<i>Chicken Marsala</i>	\$60	\$120
<i>Seafood Fra Diavolo</i>	\$75	\$150
<i>Veg Lasagna Strapazzata</i>	\$60	\$120
<i>Squash Tortellini</i>	\$60	\$120

