



APPETIZERS

Today's Soup	\$8
Whipped Ricotta <i>Red Chili Flake, Mint, Honey, Sourdough</i>	\$12
Shrimp Cocktail <i>Spicy cocktail sauce</i>	\$20
Sautéed Shrimp <i>Butter, crispy Sanmarco Bianco wine, garlic, shallots, fresh parsley</i>	\$22
Grandma's Meatballs <i>Beef & veal, slow-cooked marinara sauce, ricotta, Parmigiano Reggiano, crusty bread</i>	\$19
Calamari Fritti <i>Fresh, Rhode Island calamari, lightly floured and fried, marinara</i>	\$19
Bruschetta alla Beneci's <i>Stueco's mix cheese, vine-ripe tomatoes, fresh basil, balsamic glaze & garlic EVOO</i>	\$19
Steamed Mussels with Grilled Bread <i>white wine, garlic</i>	\$26

SALADS

Bella Verde Salad <i>Tender greens, shaved carrots, crisp cucumbers & cherry tomatoes, topped with Parmesan ribbons and lemon vinaigrette</i>	\$16
Caesar <i>Crispy hearts of romaine, house-made Caesar dressing & herbed croutons</i>	\$18
Pear & Arugula <i>Fresh pears, walnuts, arugula, Chardonnay lemon herb dressing</i>	\$17
Caprese Salad <i>Buffalo Mozzarella, Heirloom Tomatoes, Balsamic Reduction, Fresh Basil</i>	\$19

Add: Chicken \$10 | Shrimp \$12
Salmon \$15 | Steak \$18

PASTA FLIGHT

\$29

Pick 3

GF Pasta is +\$3 per bowl

 Bolognese <i>Cooked Then, slow-cooked Beef Bolognese, Parmigiano Reggiano, fresh herbs</i>	\$24
 Penne alla Vodka <i>Creamy Tomato Sauce, Basil</i>	\$22
 Fettuccine Alfredo <i>Fettuccine Tossed in the made-from-scratch Parmesan Alfredo Sauce</i>	\$20
 Mezzi Rigatoni Al Pesto <i>Parmesan</i>	\$20

ENTRÉES

Pasta & Meatballs <i>Homemade beef & veal blend, slow spaghetti, marinara sauce, Parmesan cheese, fresh herbs</i>	\$26
Lobster & Crab Pappardelle <i>Long Island Sound lobster & crab, garlic-butter sauce, cherry tomatoes, pappardelle pasta, aromatic spices & herbs</i>	\$32

Add: Chicken \$8 | Shrimp \$10 | Salmon \$12
Sausage \$7 | Burrata \$5

Chicken Marsala <i>Fine-range all-natural chicken breast, cremini mushrooms, Marsala wine sauce & pappardelle pasta</i>	\$28
Chicken Parmigiana with Linguini <i>Choice of Marinara or Vodka Sauce, Mozzarella cheese</i>	\$29
Ribeye <i>14 oz Ribeye with side of demi-glace sauce, garlic mesh potatoes, and choice of broccolini or asparagus</i>	\$48
Steak Frites <i>8 oz flank steak, herbed butter, fries</i>	\$30
Grilled Salmon <i>Faroe Island salmon, green beans, heirloom tomatoes vinaigrette & garlic mash potatoes</i>	\$29
Char-Grilled Branzino <i>Char-grilled fresh branzino, tomato chutney, roasted potatoes & broccolini</i>	\$38
Chop House Burger <i>Pat LaFrieda 7 oz. char-grilled Blend of top sirloin and brisket short rib, brioche bun, seasonal heirloom tomato, smoked Gouda</i>	\$26

Add: Avocado \$5 | Bacon \$6

PIZZA

Margherita <i>Crushed San Marzano tomato sauce, fresh mozzarella, basil, ripped basil & EVOO</i>	\$24
New York Style <i>New York Pomodoro, mozzarella cheese</i>	\$23
Add: Beef Pepperoni \$4 Sweet Italian Pork Sausage \$4 Mushrooms \$4	
Spicy Calabrese <i>All-beef aged hot salami, seasoned ricotta, fresh garlic, Calabrian chili, fresh buffalo mozzarella & mushrooms</i>	\$27
Adriatico <i>Imported Coppa sheep's cheese, fresh burrata, spiced Sicilian honey, roasted Marcona walnuts, lightly dressed arugula</i>	\$22
Bianca <i>Local creamy ricotta, fresh garlic, EVOO, mozzarella</i>	\$20
Add: Olives \$3 Sweet Sausage \$4 Prosciutto \$5 Arugula \$3 Spinach \$4 Meatballs \$5 Peppers \$3 Aged Beef Calabrian Salami \$5 Beef Pepperoni \$4 Mushrooms \$4 Grilled Chicken \$10	

SIDES

 Pan-Seared
Broccolini | \$10

 Tuscan Fries
Garlic & Parmesan \$8

 Grilled Asparagus
Lemon & Olive Oil | \$10

 Brussels Sprouts
Balsamic | \$10