



ANTIPASTI

- Olives**
warm sicilian olives, citrus, fennel, garlic, rosemary 10
- Cheesy Garlic Bread**
roasted garlic, mozzarella 10
- Scallop Chowder**
Nantucket bays, smoky bacon, white wine, touch of cream, yukon golds 13
- Caesar**
romaine hearts, focaccia croutons, pecorino, traditional dressing 16
- Fusaro’s Chopped Salad**
chopped greens, salumi, aged provolone, grape tomato, red onion, pepperoncini, olives, chick peas, creamy Italian 20
- Nana Jean’s Meatballs**
tomato sugo, herbed ricotta 17
- Whipped Ricotta**
artisan ricotta, Nantucket honey, herbs, grilled crostini 17
- Eggplant Caprese**
fresh mozzarella, heirloom tomatoes, basil 18
- Mozzarella Fritti**
hand-sliced fresh mozzarella, pomodoro 17
- Crispy Brussels Sprouts**
caramelized shallots, pancetta, toasted bread crumbs, vicotto 18
- Local Calamari**
Nantucket sound squid, garlic, hot cherry peppers, scallion 19
- Pan Roasted Clams**
local littlenecks, chorizo, onion, white wine, chopped tomato 21
- Buttermilk Fried Oysters**
east coast oysters, fennel slaw, old bay aioli 19

Owners Tom + Stacy Fusaro
Chef de Cuisine Patrick O’Neill
Sous Chef Alecia McLeod

a 20% gratuity will be added to parties
of 6 or more

PASTA

- Mimi’s Lasagna**
ricotta, parmigiana, pork + beef ragu 29
- Pappardelle Bolognese**
braised pork + pancetta, touch of cream, tomato 31
- Fettuccine Giardiniera**
tender chicken, broccolini, baby spinach, parmesan cream sauce 30
- Fusilli alla Vodka**
tomato-cream sugo, pecorino romano, basil, burratini 29
- Chicken Siciliano + Penne**
tender chicken, sliced spicy sausage, mushrooms, cherry peppers 30
- Nantucket Scallops + Capellini**
Nantucket bays, garlic, butter, prosciutto, spinach, angel hair 36
- Clams + Linguine**
local littlenecks, pancetta, chili, garlic, butter, white wine, parsley 35
- Add: Nana Jean’s Meatballs || Sweet Italian Sausage 9**
Gluten Free Pasta || Zuchetti 2

ENTREES

- Chicken Parmigiano**
herb breaded and pan-fried, mozzarella, pomodoro, pasta choice 32
- Chicken Milanese**
panko breaded , pan-fried crispy, baby arugula, lemon-garlic aioli 33
- Pollo Limone**
chicken scallopine, lemon, capers, chopped tomato, zuchetti, spinach 34
- Parmigiana Crusted Haddock**
parmigiano-reggiano breaded Chatham haddock, lump crab risotto 42
- Branzino**
smashed fingerlings, blistered cherry tomatoes, lemon-caper sauce 44
- Porcini Rubbed Ribeye**
16 oz bone-in, roasted fingerlings, garlicky spinach, red wine demi 46

PIZZA

- 12 inch pies | Gluten Free add 2
- Classic Cheese** organic Bianco tomatoes, mozzarella 15
- Margherita** Bianco tomatoes, fresh mozzarella, basil 17
- Pepperoni** Bianco DiNapoli tomatoes, Ezzo pepperoni, mozzarella 19
- Anthony’s** Nana Jean’s meatballs, Italian sausage, mozzarella 21
- Anastasia** artichoke, mixed mushrooms, cherry tomato, truffle oil 20
- Calabrese** spicy Calabrian salami, nduja, Calabrian chilis, hot honey 21
- Funghi Misti** mixed mushrooms, imported fontina, thyme, truffle oil 21
- Add: cherry peppers, sausage, mushrooms, pepperoni, onion, peppers, extra cheese | 3**

Consuming raw or undercooked meat, eggs, seafood, shellfish and poultry can be hazardous to your health.
Before placing your order, please inform your server if anyone in your party has a food allergy.

SEASONAL SIPS

- 16 -

Melly's Margarita

pineapple infused gold tequila, fresh lime juice, orange liqueur

Becky's Hot + Skinny

jalapeno + habanero infused gold tequila, fresh lime, organic agave, jalapeno + salt rim

Pear Pressure

pear puree, Tahitian vanilla, fresh-squeezed lemon, prosecco

Garden Party

Grey Goose Vodka, watermelon puree, hibiscus, fresh citrus, basil, hibiscus salt rim

Cocoloma

Espolon Tequila Blanco, coconut water, grapefruit, fresh lime

Espresso Martini

888 Vanilla Vodka, Mr Black Cold Brew, Baileys, Kahlua, fresh brewed espresso

SPIRIT FREE

- 13 -

Lei'd Back

guava, coconut, Tahitian vanilla, almond, citrus juices, soda

Feelin' Blue

blueberry puree, Nantucket honey, fresh thyme, lemon seltzer

Phony Negroni

Bottles by St. Agrestis, wholly organic botanicals and citruses

BIRRA

Draught	Bottles + Cans	
Peroni Nastro Azzuro , Italy European Pale Lager 4.7% 8.5	Luppolo , Oxbow Brewing Company Newcastle, ME Italian Style Pilsner 5.0% 10	Bud Light 7
Lunch , Maine Beer Co., Freeport, ME India Pale Ale 7.0% 12.5	Whaler's Rise , Whaler's Brewing Company Wakefield, RI American Pale Ale 5.5% 8	Michelob Ultra 7
Stella Artois , Belgium Pilsner 5.0% 8	Upside Dawn , Athletic Brewing Company Milford, CT Gloden Non-Alcoholic 7.5	Heineken 7.5
		Modelo Especial 7.5

VINO			
Bubbles		Red	
NV PROSECCO, Zonin, Veneto	16	CHIANTI CLASSICO DOCG, Querciabella, Toscana, 2020	17 68
NV PROSECCO, Santa Margherita, Veneto	41		
NV BRUT PRESTIGE, Mumm Napa	49	CABERNET SAUVIGNON, Coppola, Black Label Claret, Monterey, CA 2022	16 64
Whites		PINOT NOIR, Fog & Light, Monterey, CA 2022	15 60
PINOT GRIGIO, Dipinti, Lombardia, 2024	15 60	MONTEPULCIANO D'ABRUZZO, Quercia, 2022	17 68
CHARDONNAY, Sea Sun, Monterey, CA, 2023	15 60	MALBEC, Santa Carolina, Argentina, 2023	14 55
SOAVE CLASSICO DOC, Pieropan, Verona, 2023	15 60	NEBBIOLO, Renato Ratti, Piedmont, 2022	18 72
SAUVIGNON BLANC, Brancott Estate, NZ, 2023	14 56	VALPOLICELLA RIPASSO, Farina, Veneto, 2020	61
SANCERRE, Chateau de Sancere, Loire Valley, 2023	61	BARBERA D'ASTI, Violetta, Piemonte, 2019	54
GAVI, Pio Cesare Cortese di Gavi, Piemonte, 2023	71	SUPER TUSCAN, Ca'Marcanda Promis, Toscana, 2022	81
VERMENTINO, Poggio al Tesoro, Toscana, 2022	67	BAROLO, Caviot DOCG, Ca'Viola, Piemonte, 2019	115
ROSE		AMARONE, Famiglia Paqua, Veneto, 2017	160
ROSE ROSATO, Sardi, Toscana, 2022	16 64	BARBARESCO, Col De Venti, Piedmonte, 2019	145