



# La Masseria

Authentic Italian Cuisine

401-398-0693

## LE CARNI & I PESCI

Entrée

BATTUTA DI POLLO ALLA 15.50

GRIGLIA CON PORRI BRASATI

Grilled thinly pounded chicken breast  
with braised leeks

POLLO NOVELLO AL MATTONE 26.50

Grilled young chicken old country style

BOCCONCINI DI POLLO AL 17.50

VIN COTTO, FUNGHI E SALSICCIA

Chunks of boneless chicken with  
Mushrooms & sausage, in a red wine  
And shallots sauce

CONIGLIO ALLA CAPRESE 27.50

Oven roasted rabbit with fresh herbs  
& wine sauce

COSTOLETTA DI VITELLO 33.50

ALLA MILANESE

Thinly pounded breaded veal chop  
with arugola e tomato salad

LOMBATA DI VITELLO 34.50

Grilled t-bone veal chop with fresh herbs

COSTATA DI MANZO AI FERRI 34.50

CON PATATINE FRITTE

Grilled aged prime rib eye steak  
served with shoestring fries

TRANCIO DI SALMONE CON 22.50

SALSA ALLA MOSTARDA

Grilled salmon fillet, with grilled  
Zucchini & Mustard sauce

GAMBERONI ALLA 30.50

TORRE SARACENA

Grilled prawns over  
a mix greens & tomato salad

QUANTO IL MARE HA DATO P.A.

What the sea gave

ZUPPA DEL GIORNO P.A.  
Soup of the day

I CUCUZIELLI FRITTI 7.50

ALLA PINO

Crispy fried zucchini

MOZZARELLA FARCITA 10.50

DELLO CHEF

Home made stuffed  
fresh Mozzarella Cheese

CARPACCIO DI MANZO 12.50

Thinly sliced raw beef with  
parmesan cheese,  
arugula salad & hearts of palm

TAVOLACCIO DEL SALUMIERE 15.50

Assortment of Italian  
cured meats and cheese

CAPESANTE E CARCIOFI 15.50

GRIGLIATI

Combination of grilled Sea  
Scallops and Artichokes hearts

TERRA MARE DEL 16.50

TAVOLIERE

Grilled baby Octopus & Cuttlefish,  
with broccoli rabe on a bed of fava  
beans puree'

FRITTO MISTO DEL MARE 17.50

Golden fried Calamari, Shrimp  
& Sea Scallops

POLPETTE DI MANZO 14.50

DELLA MASSERIA

Fresh Daily Made Meat Balls  
With Tomato Sauce and Basil

**INSALATE**

Salads

MISTICANZA ALL` ACETO BALSAMICO Mesculin Salad with balsamic vinegar dressing	7.50
INSALATA MASSERIA Arugula, radicchio, endive, mushrooms, olives, tomato & roast peppers Salad	8.50
INSALATA DI CAPRINO Mesculin Salad with string beans, cherry tomato & warm goat cheese	10.50
INSALATA RICCIA Frisee` Salad with parmesan cheese & crispy bacon	9.50
INSALATINA SAPORI ANTICHI Spinach Salad with pears, walnuts, & gorgonzola dressing	10.50

**I CONTORNI**

Side dish

SPINACI SALTATI AGLIO & OLIO Sauté spinach with garlic & oil	7.00
BROCCOLI DI RABE Sauté broccoli rabe with garlic & oil	9.50
PATATINE FRITTE Shoestring fried potatoes	6.00
BROCCOLETTI AGLIO & OLIO Sauté broccoli with garlic & oil	7.00

**RISO E GRANO**

Rice and Grain

RISOTTO DEL GIORNO Risotto of the day	P.A.
GRANOTTO AI FRUTTI DI MARE E FAGIOLI Special Pugliese grain with white beans & mix seafood sauce	23.50

**LE PASTE**

Pastas

SPAGHETTI ALLO SPUGNITO DI POMODORO Spaghetti with Cherry tomato sauce & fresh basil	12.50
LINGUINE ALLE VONGOLE Linguini with fresh baby clams, garlic and white wine sauce	17.50
BUCATINI VECCHIA ROMA Perciatelli pasta with onions, Italian bacon & pecorino cheese	14.50
SCHIAFFONI DELLA DOMENICA Large Rigatoni pasta with traditional Sunday Grandmother`s sauce	16.50
ORECCHIETTE ALLA BARI VECCHIA Little Ears shape pasta with broccoli Rabe & Italian sausage	16.50
RAVIOLI DI ANGELINA Homemade fresh caciotta cheese ravioli in a light tomato sauce Capri style	14.50
TAGLIATELLE ALLA BOLOGNESE Home made fresh fettuccine with meat sauce	15.50
MINCHIARIEDDHI TE FARRU DELL` ORTOLANO Whole wheat ziti pasta with mix vegetables sauce	14.50
TAGLIOLINI ALL` ASTICE Home made fresh thin fettuccine with fresh lobster and light tomato sauce	23.50
SCIALATIELLI QUATTRO PASSI Homemade short cut thick fettuccini with eggplant & smoked mozzarella	15.50
GNOCCHI AL TALEGGIO E RADICCHIO Homemade potatoes gnocchi with Radicchio & taleggio cheese sauce	15.50