

ORTA RESTAURANT

PIATTINI

Small plates—a selection of individual antipasti designed to share at your table before salad, pasta or entrée.

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| Our own marinated olives | 5.00 |
| Caponata—a savory sauté of eggplant, peppers, tomato, celery, onions and olives | 4.00 |
| Braised chicken thigh sicilian style | 5.00 |
| Three cheese and fresh herb frittata | 4.00 |
| Gorgonzola, Pete and Jimmy's blue ribbon Scituate honey, fresh thyme, crostini | 5.00 |
| Bruschetta with shrimp sautéed in white wine, garlic, butter and herbs | 5.00 |
| Bruschetta with fire roasted peppers and white anchovy | 4.00 |
| Stewed calamari Palermo style over polenta | 5.00 |
| Ragout of cannellini beans with tomatoes and extra virgin olive oil | 4.00 |
| Crostini with fig marmalata, pears and pecorino cheese | 4.00 |
| Fegatini—chicken liver crostini with pickled red onions | 4.00 |

ANTIPASTI

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| Suppli al telefono—fried rice balls with mozzarella and basil filling | 7.25 |
| Grilled radicchio, stuffed with goat cheese, wrapped in pancetta with a balsamic drizzle | 6.95 |
| Affettati—San Daniele prosciutto, soppressata piccante, cheese and mustard fruits | 9.95 |
| Involtini al forno—brick oven baked three cheese stuffed eggplant with tomato sauce | 7.50 |
| Steamed mussels with white wine, chorizo, shallots, garlic, tomatoes and bruschetta | 9.25 |
| Polpette—homemade meatballs | 7.95 |
| Kobe beef carpaccio with shaved pecorino romano, capers and evoo | 8.95 |
| Pan seared crab cakes with roasted red pepper aioli | 7.95 |

**There will be a fee for substitutions.
We support local farmers, fishermen and local business. Take out and catering available.**

PIZZA

Handmade dough, San Marzano tomato sauce, brick-oven baked

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| Margherita—tomato sauce, basil and fresh whole milk mozzarella | 11.50 |
| Sausage, tomato sauce, anaheim chilies and mozzarella | 12.95 |
| Marinara—tomato sauce, garlic, oregano, basil and olive oil | 8.95 |
| Caramelized onions, pancetta, roast peppers, tomato sauce, mozzarella | 12.95 |
| Margherita Napoletana—buffalo mozzarella, tomato sauce, basil, olive oil and parmesan | 13.95 |
| Roasted peppers, chicken, tomato sauce and mozzarella | 13.95 |
| Salami, pancetta and sausage with tomato sauce and mozzarella | 13.95 |
| Tartufo—fontina, mozzarella, parmesan, spinach and white truffle oil | 14.95 |

SALADS

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| Caesar with parmesan croutons | 6.95 |
| Insalata mista—mixed baby greens | 5.95 |
| Arugula with salt roasted beets, toasted hazelnuts and goat cheese with citrus vinaigrette | 7.95 |
| Chopped salad of radicchio, endive, pears, toasted walnuts and gorgonzola | 7.95 |

PASTA

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| Fettuccine with spinach, mushrooms and sweet roasted garlic | 14.95 |
| Linguine with marinara or aglio e olio | 12.95 |
| Orechiette with pine nuts, broccoli rabe and sundried tomatoes | 14.75 |
| Linguine with red or white clam sauce | 15.95 |
| Linguine frutti di mare—scallops, shrimp and mussels in a light red sauce | 18.95 |
| Gnocchi alla Sorrentina—tomato, mozzarella, cream and basil sauce | 13.95 |
| Gemelli with grilled chicken, broccoli, cream, tomatoes, garlic and parmesan | 15.25 |
| Linguine with homemade meatballs and marinara sauce | 14.95 |
| Rigatoni with braised lamb and fontina | 16.95 |

ENTRÉES

Served with vegetable and starch of the day where applicable

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| Pan seared local sea scallops with celery root purée, caper lemon and thyme butter | 18.95 |
| Seasonal fish of the day | MARKET |
| Chicken parmesan with linguine | 15.95 |
| Costoletta of veal milanese with simple greens | 17.95 |
| Veal Parmesan with linguini | 17.95 |
| Breast of chicken Valle D'Aosta—Sautéed breast of chicken stuffed with fontina and sage and wrapped with prosciutto | 15.95 |
| Grilled “cowboy steak” brushed with rosemary and roasted garlic oil and served with a sweet onion and gorgonzola flan | 21.95 |
| Zuppa di Pesce—Fish and shellfish soup in a light saffron broth with grilled bread | 17.95 |
| Eight hour braised pork osso buco with root vegetables | 18.25 |
| Almond and panko crusted eastern salmon with lemon chive sauce | 18.50 |

WHITE WINE

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| Frascati Superiore <i>Cantine San Marco</i> | Glass 4.95 | Bottle 19.00 | Grillo ‘Parlante’ 2008 <i>Fondo Antico</i> | | 23.00 | Dry Riesling 07/08 <i>Chateau Ste Michelle</i> | 6.75 | 26.00 | Sauvignon Blanc Marlborough 2008 <i>Kato, New Zealand</i> | 7.25 | 28.00 | Gavi di Gavi 2008 <i>Ascheri</i> | 33.00 |
| Subtle, lightly dry, flavorful; made in the Roman hills and served at every restaurant in Rome | | | Grillo, the Sicilian grape, also resembles Sauvignon Blanc; a bit rounder, more body than the Cortese | | | This is a dry, crisp and refreshing Riesling from Columbia Valley | | | Vibrant aromas of passion fruit, melon and citrus; elegant fruit flavors | | | Full-body; apple, pear, kiwi and honeydew melon flavors with an intense, dry, mineral finish | |
| Chardonnay Grave del Friuli 2008 <i>Cabert</i> | 5.25 | 20.00 | Pinot Grigio Venezia-Giulia <i>Villa San Martino</i> | 6.25 | 24.00 | Orvieto Classico 2008 <i>Vignarco</i> | | 25.00 | Arneis Roero 2007 <i>Ascheri</i> | | 29.00 | Pinot Grigio Venezia-Giulia ‘Ronco Calaj’ 07/08 <i>Russolo</i> | 36.00 |
| Light-medium body; un-oaked; clean, soft and fruity; true Chardonnay bouquet and flavor | | | From the Friuli region in northern Italy; straightforward, light, moderately dry, very typical | | | Delicate wild flower, soft, dry texture with a hint of nuttiness | | | Full-bodied; creamy texture like Chardonnay; good wine to pair with white meats, fish and cheese sauces | | | Truly distinctive; beguiling bouquet; complex, integrated flavors; silky texture; long, penetrating finish | |
| Verdicchio di Matelica ‘Terre di Valbona’ 2007 <i>Belisario</i> | | 21.00 | Vernaccia di San Gimignano 2008 <i>Casa alle Vacche</i> | | 25.00 | Chardonnay Irony 2008 <i>Napa Valley, California</i> | 7.25 | 28.00 | Pinot Bianco Alto Adige ‘Weisshaus’ 2007 <i>Colterenzio</i> | 7.75 | 31.00 | Chardonnay Napa ‘Starmont’, Stanly Ranch, Hyde Vineyard 2003 <i>Merryvale Estate, California</i> | 37.00 |
| An intelligent wine; unique, refreshing, nicely-balanced flavors of grapefruit zest and tart tropical fruit | | | Tuscany’s historic white wine; medium-full body; dry, rich flavors with a hint of almond-skin in the finish | | | This Chardonnay layers juicy tropical fruit and mineral note with lively citrus, green apple and vanilla | | | Vibrant mouth-feel; lively fruit and acid; like a Granny Smith apple with a touch of cream | | | Bright notes of pear, white peach, nectarine and melon framed by hints of mineral, toast and vanilla bean | |

RED WINE

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| Merlot Venezia-Giulia <i>Villa San Martino</i> | Glass 4.95 | Bottle 19.00 | Chianti <i>Fattoria La Stricia</i> | 6.25 | 25.00* | Dolcetto d’Alba ‘Nirane’ 2007 <i>Ascheri</i> | | 31.00 | Cabernet Sauvignon Napa ‘Allomi Vineyard’ 2007 <i>Hess Estate, California</i> | | 40.00 | Chianti Rufina Riserva ‘Vigneto Bucerchiale’ 04/06 <i>Fattoria Selvapiana</i> | 63.00 |
| Soft, light, round and fruity; very drinkable with a lightly dry finish | | | Un-oaked, soft, round and easy; textbook young chianti made for current drinking | | | Fragrant, floral bouquet; full body; deep blackberry, plum, cherry, black pepper and roasted meat flavors | | | Toffee, vanilla bean bouquet; black cherry, pomegranate, black licorice flavors; dark chocolate finish | | | Bucerchiale is one of the great single vineyards in Chianti; a wine of truly distinctive character | |
| Sangiovese di Romagna ‘Vigna del Monte’ 2007 <i>Trere</i> | | 21.00 | Rosso di Montepulciano 2007 <i>Gracciano della Seta</i> | | 26.00 | Pinot Noir ‘Parker Station’ Santa Barbara County 2008 <i>Fess Parker Winery, California</i> | 8.25 | 32.00 | Palazzo Della Terre 2006 <i>Allegrini</i> | | 40.00 | Barolo ‘Vigna dei Pola’ 2005 <i>Ascheri</i> | 68.00 |
| Single-vineyard Sangiovese; bright purple; big, dark fruit; chewy texture; lightly tannic finish | | | The younger brother of Tuscany’s Vino Nobile; Sangiovese blended with a touch of Merlot and Cabernet | | | Medium-full body; cherry, plum and strawberry fruit with nuances of clove and herbs and toasty oak | | | Delicious wilde berry perfume, with flavor or raisins and a long elegant finish | | | In Italy Barolo is known as ‘the king of wines’; this is regal wine- harmonious, graceful and intense | |
| Nebbiolo delle Langhe 2008 <i>Guidobono</i> | | 22.00 | Chianti Colli Aretini 2008 <i>Bernardino</i> | | 28.00 | Barbera d’Alba ‘Fontanelle’ 2007 <i>Ascheri</i> | 8.95 | 36.00 | Zinfandel 2007, Dry Creek Valley <i>Quivira {Organic & Biodynamic}</i> | | 42.00* | Amarone della Valpolicella Classico ‘Vigneti di Ravazzol’ 2005 <i>Ca’ La Bionda</i> | 84.00 |
| Lush and juicy; velvety texture; bursting with ripe fruit; young Nebbiolo made in a very gulpable style | | | Eminently drinkable; big, smooth and fruity only 1,500 cases made at the estate in Arezzo | | | Medium body, lush texture; spicy cherry, plum flavors; great match for red and white meats, saucy dishes | | | Sophisticated with wild plum aromas and classic briar patch notes, very elegant organic Zinfandel | | | Single-vineyard, estate-bottled Amarone from one of the best yet almost unknown producers in Valpolicella | |
| Montepulciano-Sangiovese ‘Tolenus’ 2008 <i>Cantina Numa</i> | 6.25 | 24.00 | Valpolicella ‘Rio Albo’ 2007 <i>Ca’ Rugate</i> | | 29.00 | Chianti Classico 2007 <i>Castello La Leccia</i> | | 37.00 | Barbera d’Alba “Rinaldi” <i>Abbona</i> | | 44.00 | Brunello di Montalcino 2003 <i>Col d’Orcia</i> | 85.00 |
| A rich, medium-dry, full-bodied blend highlighting the grapey exuberance of the Montepulciano grape | | | Supple texture; lightly tannic entry balanced by intense black cherry, plum and blackberry fruit | | | Of the utmost quality; very stylish with depth, structure, richness and complexity; a complete wine | | | Deep, dark, purple wine full of extract, berries and a warm spicy undertone | | | A big, full-bodied wine loaded with dense ripe and spice nuances | |
| Cabernet Sauvignon <i>Cellar 8 - Sonoma County</i> | 6.25 | 23.00 | Cotes du Rhone villiages “Les Genevriers” 2004 <i>Domaine la Remejeanne</i> | | 30.00* | Pinot Noir Irony 2005 <i>Russian River Valley</i> | | 39.00 | Villa Antinori 2005 | | 46.00 | Barbaresco ‘Ovello’ 2004 <i>Cantina del Pino</i> | 88.00 |
| Nose of red berry fruit, wood and leather | | | Full-Bodied and powerful. Long lasting finish with red berry aromas, leather and spices | | | An easy drinking subtle wine with aroma's of cherry and raspberry to be enjoyed with a variety of foods, especially beef | | | “Super Tuscan”. Nice hints of berries with good structure and soft finish | | | If Barolo is king, Barbaresco is the crown prince; very full-bodied, deep, powerful and complex | |
| Montepulciano d’ Abruzzo <i>Masciarelli</i> | 6.50 | 25.00* | | | | | | | Pian di Nova 2006 <i>Il Borro</i> | | 49.00 | | |
| Bouquet of intense red berries, cherry, red currents, violets and hint of tobacco | | | | | | | | | Salvatore Ferragamo’s estate located in Tuscany The wine has an intense nose of spice and ripe fruit | | | | |

SPARKLING WINE

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| Prosecco dei Colli Trevigiani <i>Marsuret</i> | Glass 6.75 | Bottle 29.00 | Moscato d’Asti ‘La Caliera’ <i>Borgo Maragliano</i> | | ½ bottle 16.00 | Rosa Regale Braquetto d’Aqui <i>Borgo Maragliano</i> | | ½ bottle 22.00* | Champagne Louis Roederer Brut Premier NV | | 78.00 | | |
| Fruity and aromatic; fresh, full-bodied and well balanced | | | Lusciously sweet, delicate sparkling wine; gorgeous aromas and flavors of apricot, peach and honey | | | Off dry spritzzy wine with a floral fragrance and a sweet vivacious raspberry flavor. | | | Medium-dry; dense full body; apple, pear, blackberry and raspberry flavors with toast and almond notes | | | | |