

-Table 43.1-

STARTERS

Garlic Knots • \$13.50 

Served warm with butter, cheese, and fresh garlic

Shrimp Cocktail • \$15.95  

cocktail sauce, 7 pieces

Arancini • \$14.95 

5 crispy rice balls served with vodka sauce

Signature Giant Meatball • \$14.95

House jumbo meatball, house marinara, melted mozzarella, parmesan, parsley

Fried Ravioli • \$14.95 

8 pieces, marinara dipping

Truffled Prosciutto Asparagus & Burrata • \$18.95 

Asparagus wrapped in crispy prosciutto with truffle oil, burrata, served with crostini

Fried Mozzarella • \$18.95 

5 pieces, served with house vodka sauce

SIDES

Asparagus • \$9.95  

Grilled with extra virgin olive oil

Broccolini • \$9.95  

Sautéed with extra virgin olive oil

Yukon Gold Mashed Potatoes • \$9.95  

Butter and cream

Side of Pasta • \$12.95 

Choice of marinara or oil & garlic

SOUP & SALAD

Garden Salad • \$12.95  

Mixed greens, cherry tomatoes, red onion, cucumbers, black olives

Choice of Blue Cheese, Italian, Ranch, or Caesar Dressing

Caesar Salad • \$16.95

Crisp romaine, anchovies, parmesan tuille

Add: Grilled Chicken: \$8 • Seared Shrimp: \$10

Grilled Eggplant Stack • \$17.95 

Grilled eggplant, caprese, basil, balsamic glaze, arugula, shaved parmesan

Minestrone Soup • \$9.95

Tomato broth with vegetables, pasta, and beans

SANDWICHES

All sandwiches served with a side garden salad

Chef's Chicken Parm • \$19.95

Chicken cutlet, mozzarella, parmesan, tomato vodka cream sauce, toasted ciabatta

Meatball Parm • \$19.95

Meatball sub

Meatball Mondays • \$15 - Meatball sub with a salad

Eggplant Parmesan • \$19.95 

Breaded eggplant, mozzarella, parmesan, house marinara, basil, toasted ciabatta

Minestrone Soup • \$9.95

Tomato broth with vegetables, pasta, and beans

Table 43.1°

ENTREES

Chicken Piccata • \$26.95

Served with linguine and a twist on the classic lemon cream sauce

Eggplant Parmesan • \$26.95

Served with linguine

Chicken Parmesan • \$27.95

Tomato vodka cream sauce, served over fresh linguine

Baked Haddock • \$26.95

Butter panko topping, served with Yukon gold mashed potatoes and grilled asparagus

Shrimp Scampi • \$27.95

Served over linguine, lemon garlic butter sauce, parsley

Linguine with Clams • \$26.95

Fresh linguine, clams, garlic white wine sauce, parsley

*Garlic Butter Steak Tips • \$34

Served with Yukon gold mashed potatoes

Table 43.1 Pasta & Ball • \$28.95

Marinara, linguine, Table 43.1's signature jumbo meatball, shaved parmesan

*Prime Rib • \$32 - Fridays & Saturdays

14 oz, Yukon gold mashed potatoes

PASTA

Linguine with Garlic & Olive Oil • \$15.95

Linguine with Marinara • \$16.95

Linguine with Tomato Vodka Cream Sauce • \$19.95

Cheese Ravioli • \$23.95

Choice of marinara or vodka cream sauce

Butternut Squash Ravioli • \$26.95

Cranberry walnut sage brown butter

Lobster Ravioli • \$29.95

Sherry lobster cream sauce

CHILDREN'S MENU

Chicken Tenders & Kid Fries • \$16.95

Linguine with Butter or Marinara • \$14.95

Add: Meatball: \$3

Cheese Ravioli with Marinara • \$16.95

GLUTEN-FREE PASTA AVAILABLE UPON REQUEST



Vegetarian



Gluten Free



Vegan



Keto



Dairy Free

Room charges and parties of 6 or more are subject to 18% gratuity.
Payments can be split up to 4 ways.

*These items are served raw or undercooked. Consuming raw or undercooked shellfish, poultry, meat or eggs may increase your risk of foodborne illness. Major food allergens are used as ingredients. Please inform your server if you have an allergy or dietary restrictions.