



### APERTIF/COCKTAILS

Limoncello · 11   Red Sangria · 7   Rosé Sangria · 7   Watermelon Margarita · 11  
Benny Wu · 9   Water Lily · 11   Peach Smash · 11   Brooklyn · 10

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### APERTIVO/SNACKS

Olives · 5  
Arancini Telefono · 8  
Toasted Ravioli · 11  
Burrata, Blistered Tomatoes, Garlic Crostini · 14  
\*Carpaccio, Arugula, Horseradish, Parmesan · 9  
Baked Feta & Spicy Marinara, Garlic Crostini · 11

### ANTIPASTI/MEAT & CHEESE · *Three Selections · 16 / Five Selections · 24*

**Cheese** - Saint-Andre | Taleggio | Gorgonzola | Seasonal | Ubriaco del Piave  
**Salumi** - Chef Selection | Bresaola | Sopressata | Pepperoni | Prosciutto di Parma

### INSALATA/GARDEN

Café Salad · 6  
Caesar Salad · 6  
Arugula, Ricotta Salata, Aged Balsamic · 9  
Soup · 6

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### PASTA/GRAINS

Rigatoni al'Arrabbiata & Sausage · 18  
Mushroom Ravioli · 19  
Orecchiette Bolognese · 17  
Tomato Risotto & Sea Scallops · 29  
Ricotta Cavatelli, Corn, Tomato, Bacon · 19  
Baked Penne & 4 Cheeses · 16  
Pappardelle al'Pesto & Gulf Shrimp · 23  
Lasagna Bolognese, Spinach Pasta · 19

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### SECONDI/MAIN PLATES *each served with one side*

Faroe Island Salmon, Corn Relish · 28  
Simply Grilled Fish · MP  
Chicken Picatta · 17  
Chicken Marsala · 19  
Pork Scallopini, Capers & Butter · 19  
Dry Aged Simpson Farms Meatballs & Sunday Sauce · 18  
\*8oz Beef Filet, Roasted Garlic · 38

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### CONTORNI/SIDES *each side · 6 / large · 12*

Spaghetti/Marinara                      Polenta/Pecorino                      “Zoodles”/Grana Padano/Balsamic  
Roasted Broccoli/Garlic/Parmesan      Spaghetti Squash                      Corn/Field Pea/Pancetta

*\*Consuming raw or undercooked meats may increase your risk of foodborne illness.*



**Beer · Draft**

Primo Bambino · 7/ Highland Gaelic Ale · 7/ Good People IPA · 7 / Seasonal · 7

**Beer · Bottle/Can**

Bud Light · 4.5/ Miller Lite · 4.5/ Michelob Ultra · 4.5/ Stella Artois · 5  
 Gypsy Circus Cider · 6.5/ Narragansett · 2.5/ Peroni · 5/ Yazoo Gerst Amber Ale · 5  
 Bravazzi Hard Italian Soda · 5/ Hutton & Smith Igneous IPA · 6

**ITALIANO WHITE**

	<b>GLASS</b>	<b>BOTTLE</b>
Ogio Prosecco	9	32
Mezzacorona Sparkling Rosé (Bubbly)	7	26
Santa Lucia Franciacorta (Bubbly)		75
La Spinetta Rosé (Still)		44
Clic Sauvignon Blanc	8	28
Cielo Pinot Grigio	7	26
Fattoria San Lorenzo Verdicchio		44
Mia Dolce Moscato D'Asti		26
Terra Alpina Pinot Grigio		36
Gavi Orsola		45
Barbi Orvieto Classico	9	34
Balestri Valda Soave Classico		39

**AMERICANO WHITE**

	<b>GLASS</b>	<b>BOTTLE</b>
Albertoni Chardonnay	6	22
Shannon Clay Chardonnay	11	40
Luli Chardonnay		58

**ITALIANO RED**

	<b>GLASS</b>	<b>BOTTLE</b>
Saliceto Lambrusco (Bubbly)		39
Stema Pinot Noir	9	32
Anterra Merlot	6	20
Fratelli Ponte Nebbiolo		50
Arboreto Montepulciano	8	30
Renzo Masi Chianti	10	36
Villa Antinori Toscana Chianti		52
Flaio Primitivo		36
Ciacci (Super Tuscan)	11	40
Le Muraie Valpolicella Ripasso Superiore		48
Buon Tempo Rosso di Montalcino		65
Ca' Del Baio Barbaresco		75
Vietti Barolo		94
Salvalai Amarone della Valpolicella		97

**AMERICANO RED**

	<b>GLASS</b>	<b>BOTTLE</b>
Four Graces Pinot Noir		80
Sycamore Lane Cabernet Sauvignon	7	26
Conundrum Red Blend	11	40
Hendry Napa Valley Zinfandel		49
Smith & Hook Cabernet Sauvignon	13	48
Judge Palmer Cabernet Sauvignon		88
Silver Oak Alexander Valley Cabernet Sauvignon		140

*Happy Hour · Monday – Friday, 4-6*

*All Draft Beer · 5 ½ off all Glass Wine Well Liquors · 5*