



APERTIF/COCKTAILS

Limoncello · 11 Red Sangria · 7 Rosé Sangria · 7 Bourbon Cobbler · 11
Seasonal · 11 Chatt Whiskey Sour · 10 Benny Wu · 9 Brooklyn · 10

APERTIVO/SNACKS

Olives · 5
Fritto Misto · 14
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 · 7
Caesar Salad · 7
Arugula, Ricotta Salata, Aged Balsamic · 9
Soup · 7

PASTA/GRAINS

Rigatoni al'Arrabbiata & Sausage · 18
Mushroom Ravioli · 19
Orecchiette Bolognese · 17
Tomato Risotto & Sea Scallops · 29
Ricotta Cavatelli, Sage Brown Butter, Autumn Vegetables · 19
Baked Penne & 4 Cheeses · 16
Spaghetti di Mare · 23
Lasagna Bolognese, Spinach Pasta · 19

SECONDI/MAIN PLATES *each served with one side*

Faroe Island Salmon, Dill Cream · 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

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

Spaghetti/Marinara Polenta/Pecorino Braised Collard Greens/Pancetta
Roasted Broccoli/Garlic/Parmesan Spaghetti Squash Okra Pomodoro

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



Beer · Draft ·

Peroni · 7/ Hutton & Smith Promenade · 7/ Oddstory Seasonal · MP

Beer · Bottle/Can

Bud Light ·4.5/ Miller Lite ·4.5/ Michelob Ultra ·4.5/ Stella Artois ·5/
 Bravazzi Hard Soda ·7/ Yazoo Dos Perros ·6/ Founders All Day IPA ·6/
 Wiseacre Coffee Stout ·6/Sweetwater Blue ·6/ Oddstory Monkey Heart IPA·7

| ITALIANO WHITE | GLASS | BOTTLE |
|-------------------------------------|--------------|---------------|
| Ogio Prosecco (Bubbly) | 9 | 32 |
| Mezzacorona Sparkling Rose (Bubbly) | 7 | 26 |
| Mia Dolcea Moscato | 8 | 28 |
| La Spinetta Rosé (Still) | | 44 |
| Clic Sauvignon Blanc | 8 | 28 |
| Valore Pinot Grigio | 7 | 24 |
| Gavi Orsola | | 45 |
| Balestri Valda Soave Classico | | 39 |

| AMERICANO WHITE | GLASS | BOTTLE |
|-----------------------------------|--------------|---------------|
| Boundary Break Ovid Line Riesling | 9 | 32 |
| Albertoni Chardonnay | 6 | 22 |
| Raeburn Chardonnay | 12 | 44 |

| ITALIANO RED | GLASS | BOTTLE |
|--|--------------|---------------|
| Saliceto Lambrusco (Bubbly) | | 39 |
| Anterra Merlot | 6 | 20 |
| Fantini Montepulciano | 8 | 30 |
| Campolietti Valpolicella Ripasso Superiore | | 46 |
| Renzo Masi Chianti Reserva | | 40 |
| Torrebruna Annata Sangiovese | 9 | 32 |
| Ciacci Piccolomini (Super Tuscan) | 11 | 40 |
| Villa Antinori Toscana Chianti | | 52 |
| Fratelli Ponte Nebbiolo | | 50 |
| Buon Tempo Rosso di Montalcino | | 65 |
| Oddero Barolo | | 94 |
| Salvalai Amarone della Valpolicella | | 97 |

| AMERICANO RED | GLASS | BOTTLE |
|---|--------------|---------------|
| Pike Road Pinot Noir | 12 | 44 |
| Four Graces Pinot Noir | | 80 |
| Hendry Napa Valley Zinfandel | | 49 |
| Conundrum Red Blend | 11 | 42 |
| Grayson Cabernet | 8 | 28 |
| Auctioneer Napa Valley Cabernet Sauvignon | | 64 |
| Smith & Hook Cabernet Sauvignon | 13 | 48 |
| Jordan Cabernet | | 124 |
| Silver Oak “Alexander Valley” Cabernet | | 140 |

Happy Hour · Monday – Friday, 4-6
All Draft Beer · 5 ½ off all Glass Wine Well Liquors · 5