



APERTIF/COCKTAILS

Limoncello · 11 Red Sangria · 7 Cider Sangria · 7 Bourbon Cobbler · 11
Seasonal · 11 Chatt Whiskey Sour · 10 Benny Wu · 9 Brooklyn · 10 Mirtillo Rosso (NA) · 8

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
Risotto Milanese & Sea Scallops · 29
Ricotta Cavatelli, Winter Vegetables, Sage Brown Butter, Bacon · 19
Baked Penne & 4 Cheeses · 16
Beef Ragu, Polenta Cake · 21
Garganelli & Shrimp Fra Diavolo · 23
Lasagna Bolognese, Spinach Pasta · 19

SECONDI/MAIN PLATES *each served with one side*

Faroe Island Salmon, Tuscan Cream Sauce · 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 Butternut Squash/Balsamic

**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/ Athletic Brewing IPA (NA) · 5

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	9	32
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
Noah River Napa Valley Chardonnay	12	44
Idlewilds Flora & Fauna		58

ITALIANO RED

GLASS

BOTTLE

Saliceto Lambrusco (Bubbly)		39
Biagio Pinot Noir	9	32
Anterra Merlot	6	20
Fantini Montepulciano	8	30
Campolietti Valpolicella Ripasso Superiore		46
Renzo Masi Chianti Riserva		45
Torrebruna Annata Sangiovese	9	32
Ciacci Piccolomini (Super Tuscan)	11	40
Fratelli Ponte Nebbiolo		50
Buon Tempo Rosso di Montalcino		65
Oddero Barolo		94
Salvalai Amarone della Valpolicella		97
Poggio Antico Altero Brunello di Montalcino		300

AMERICANO RED

GLASS

BOTTLE

Four Graces Pinot Noir		80
Hendry Napa Valley Zinfandel		49
Conundrum Red Blend	11	42
Grayson Cabernet	8	28
Bonanza Cabernet Sauvignon	13	48
Jordan Cabernet		124
Silver Oak “Alexander Valley” Cabernet		140
Caymus Napa Valley Cabernet Sauvignon		180

Happy Hour · Monday – Friday, 4-6

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