



APERTIF/COCKTAILS

Limoncello · 11 Red Sangria · 7 Cider Sangria · 7 Barrel Aged Negroni · 11 Seasonal · 11
Benny Wu · 9 Brooklyn · 10 Mirtillo Rosso (NA) · 8 St. Agrestsis Amaro Falso (NA) · 9

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 · 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

Five Wits Lager · 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 Athletic Brewing IPA (NA) · 5
 Bravazzi Hard Italian Soda · 5 Hutton & Smith Igneous IPA · 6 Wiseacre Coffee Stout · 6

ITALIANO WHITE	GLASS	BOTTLE
Ogio Prosecco	9	32
Mezzacorona Sparkling Rosé (Bubbly)	7	26
Santa Lucia Franciacorta (Bubbly)		75
La Spinetta Rosé (Still)		44
Clic Sauvignon Blanc	9	32
Il Valore Pinot Grigio	7	26
Fattoria San Lorenzo Verdicchio		44
La Perlina Moscato		26
Terra Alpina Pinot Grigio		36
Gavi Orsola		45
Barbi Orvieto Classico	9	34
AMERICANO WHITE	GLASS	BOTTLE
Albertoni Chardonnay	6	22
Noah River Napa Valley Chardonnay	11	40
Idlewilds Flora & Fauna		58

ITALIANO RED	GLASS	BOTTLE
Saliceto Lambrusco (Bubbly)		39
Biagio Pinot Noir	9	32
Anterra Merlot	6	20
Fratelli Ponte Nebbiolo		50
Arboreto Montepulciano	8	30
Torrebruna Annata Sangiovese	9	32
Renzo Masi Chianti Riserva		45
Flaio Primitivo		36
Ciacci (Super Tuscan)	11	40
Cardedu Monica di Sardegna		47
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
Poggio Antico Altero Brunello di Montalcino		190
AMERICANO RED	GLASS	BOTTLE
Four Graces Pinot Noir		80
Sycamore Lane Cabernet Sauvignon	7	26
Conundrum Red Blend		40
Smith & Hook Cabernet Sauvignon	13	48
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