



APERTIF/COCKTAILS

Limoncello · 11 Red Sangria · 7 Rose Sangria · 7 Nonna's Garden · 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 · 19
Mushroom Ravioli · 20
Orecchiette Bolognese · 18
Spring Pea Risotto & Sea Scallops · 29
Ricotta Cavatelli, Asparagus, Spring Onion, Sugar Snap Pea · 19
Baked Penne & 4 Cheeses · 16
Spinach Ricotta Canneloni, Mozzarella, Pomodoro · 19
Lasagna Bolognese, Spinach Pasta · 20
Pappardelle & Gulf Shrimp Alfredo · 23

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 · 20
Dry Aged Simpson Farms Meatballs & Sunday Sauce · 19
*8oz Beef Filet, Roasted Garlic · 42

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

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

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



Beer · Draft

Five Wits Lager · 7 Highland Gaelic Ale · 7 Oddstory Monkeyheart 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 Hutton & Smith Igneous IPA · 6
 Bravazzi Hard Italian Soda · 5 Athletic Brewing IPA (NA) · 5

ITALIANO WHITE

GLASS

BOTTLE

Ogio Prosecco	9	34
Mezzacorona Sparkling Rosé (Bubbly)	7	26
La Perlina Moscato Frizzante		32
Santa Lucia Franciacorta (Bubbly)		75
La Spinetta Rosé (Still)		44
Clic Sauvignon Blanc	9	34
Il Valore Pinot Grigio	7	26
Fattoria San Lorenzo Verdicchio		44
Terra Alpina Pinot Grigio		36
Orsola Gavi		45
Barbi Orvieto Classico	9	34

AMERICANO WHITE

GLASS

BOTTLE

Albertoni Chardonnay	7	26
Noah River Napa Valley Chardonnay	12	44
Idlewild Flora & Fauna Piedmont Blend		58

ITALIANO RED

GLASS

BOTTLE

Cantina della Pioppa Lambrusco (Bubbly)	10	36
Anterra Merlot	7	26
Fratelli Ponte Nebbiolo		50
Arboreto Montepulciano d'Abruzzo	8	32
Torrebruna Annata Sangiovese	9	34
Renzo Masi Chianti Riserva		45
Flaio Primitivo		36
Ciacci Piccolomini (Super Tuscan)	11	40
Le Muraie Valpolicella Ripasso Superiore		48
Buon Tempo Rosso di Montalcino		65
Cardedu Monica di Sardegna		47
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		65
Poppy Pinot Noir	11	40
Grayson Cabernet Sauvignon	9	34
Conundrum Red Blend		42
Serial 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