



APERTIF/COCKTAILS

Limoncello · 11 Red Sangria · 7 Rose Sangria · 7 Tequila Mockingbird · 11
Seasonal · 11 Chatt Whiskey Sour · 10 Benny Wu · 9 Brooklyn · 10 Arancia Spritz (NA) · 8

APERTIVO/SNACKS

Olives · 6
Fritto Misto · 14
Arancini Telefono · 9
Toasted Ravioli · 12
Burrata, Blistered Tomatoes, Garlic Crostini · 14
*Carpaccio, Arugula, Horseradish, Parmesan · 9
Baked Feta & Spicy Marinara, Garlic Crostini · 11

ANTIPASTI/MEAT & CHEESE · *Three Selections · 18 / Five Selections · 26*

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

INSALATA/GARDEN

Café Salad · 8
Caesar Salad · 8
Arugula, Ricotta Salata, Aged Balsamic · 9
Soup · 8

PASTA/GRAINS

Rigatoni al'Arrabbiata & Sausage · 19
Mushroom Ravioli · 20
Orecchiette Bolognese · 19
Cherry Tomato Risotto & Sea Scallops · 29
Ricotta Cavatelli, Bacon, Cherry Tomato, Corn, Green Beans · 19
Baked Penne & 4 Cheeses · 16
Lasagna Bolognese, Spinach Pasta · 20
Capellini Bottega and Gulf Shrimp · 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 Corn/Field Pea/Pancetta
Roasted Broccoli/Garlic/Parmesan Spaghetti Squash "Zoodles"/Parmesan/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/ 1911 Jam on it Cider · 7.5

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 | 34 |
| Mezzacorona Sparkling Rose (Bubbly) | 8 | 30 |
| La Perlina Moscato Frizzante | 9 | 34 |
| Kali Sauvignon Blanc | 11 | 40 |
| Il Valore Pinot Grigio | 8 | 30 |
| Orsola Gavi | | 45 |
| Cantina Bolzano Alto Adige Pinot Grigio | | 48 |

AMERICANO WHITE

| | GLASS | BOTTLE |
|---------------------------------------|--------------|---------------|
| One Stone Rosé of Pinot Noir | | 45 |
| Boundary Break Ovid Line Riesling | 9 | 34 |
| Albertoni Chardonnay | 8 | 30 |
| Noah River Napa Valley Chardonnay | 12 | 44 |
| Idlewild Flora & Fauna Piedmont Blend | | 58 |

ITALIANO RED

| | GLASS | BOTTLE |
|---|--------------|---------------|
| La Favorita Lambrusco (Bubbly) | 11 | 40 |
| Saliceto Lambrusco (Bubbly) | | 44 |
| Anterra Merlot | 8 | 30 |
| Prendo Pinot Noir | | 48 |
| Maiolica Montepulciano | 9 | 34 |
| Il Pumo San Marzano Primitivo | | 40 |
| Torre Del Falasco Valpolicella Ripasso | | 48 |
| Torrebruna Annata Sangiovese | 9 | 34 |
| Ciacci Piccolomini (Super Tuscan) | 12 | 44 |
| Renzo Masi Chianti Riserva | | 45 |
| Buon Tempo Rosso di Montalcino | | 65 |
| Vietti Barolo | | 94 |
| Salvalai Amarone della Valpolicella | | 97 |
| Poggio Antico Altero Brunello di Montalcino | | 190 |

AMERICANO RED

| | GLASS | BOTTLE |
|--|--------------|---------------|
| Poppy Pinot Noir | 11 | 40 |
| Conundrum Red Blend | | 42 |
| Grayson Cabernet | 10 | 36 |
| 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