



APERTIF/COCKTAILS

Limoncello · 11 Red Sangria · 7 Rose Sangria · 7 Primo Paloma · 11 Seasonal · 11
Benny Wu · 9 Brooklyn · 10 Mirtillo Rosso (NA) · 8 St. Agrestsis Amaro Falso (NA) · 9

APERTIVO/SNACKS

Olives · 6
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

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)		32
La Perlina Moscato Frizzante		34
Santa Lucia Franciacorta (Bubbly)		75
Poderi Arcangelo Vernaccia di San Gimignano		45
Cantina Bolzano Pinot Grigio		46
Terre Gaie 'Kali' Sauvignon Blanc	11	40
Il Valore Pinot Grigio	8	30
Fattoria San Lorenzo Verdicchio		44
Orsola Gavi		45
Barbi Orvieto Classico	10	38

AMERICANO WHITE

	GLASS	BOTTLE
One Stone Rosé of Pinot Noir	10	38
Albertoni Chardonnay	8	30
Noah River Napa Valley Chardonnay	12	44
Idlewild Flora & Fauna Piedmont Blend		58

ITALIANO RED

	GLASS	BOTTLE
Cantina della Pioppa Lambrusco (Bubbly)		36
Wilhelm Walch 'Prendo' Pinot Noir		48
Anterra Merlot	8	30
Arboreto Montepulciano d'Abruzzo	9	34
Torrebruna Annata Sangiovese	9	34
Renzo Masi Chianti Riserva		45
Flaio Primitivo		40
Torre Del Falasco Valpolicella Ripasso		48
Ciacci Piccolomini (Super Tuscan)	12	44
Buon Tempo Rosso di Montalcino		65
Cardedu Monica di Sardegna		47
Ca' Del Baio Barbaresco		75
Vietti Barolo		94
Salvai 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	10	36
Conundrum Red Blend		42
Serial Cabernet Sauvignon	14	52
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