



APERTIF/COCKTAILS

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

APERTIVO/SNACKS

Olives · 6
Fritto Misto · 15
Arancini Telefono · 9
Toasted Ravioli · 12
Burrata, Blistered Tomatoes, Garlic Crostini · 14
*Carpaccio, Arugula, Horseradish, Parmesan · 10
Baked Feta & Spicy Marinara, Garlic Crostini · 12

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
Butternut Squash Ravioli, Sage Brown Butter · 20
Orecchiette Bolognese · 19
Risotto Milanese & Sea Scallops · 29
Ricotta Cavatelli, Brussels Sprouts, Bacon, Sundried Tomato · 21
Baked Penne & 4 Cheeses · 16
Pappardelle al Fungi & Curry · 20
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 Piccata · 19
Chicken Marsala · 20
Pork Scallopini, Capers & Butter · 22
Dry Aged Bear Creek Meatballs & Sunday Sauce · 19
*8oz Beef Filet, Roasted Garlic · 42

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

Spaghetti/Marinara Polenta/Pecorino Brussels Sprouts/Bacon
Roasted Broccoli/Garlic/Parmesan Spaghetti Squash Butternut Squash/Rosemary/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	9	34
La Perlina Moscato Frizzante		34
Terre Gaie 'Kali' Sauvignon Blanc	11	42
Il Valore Pinot Grigio	9	34
Orsola Gavi		47
Cantina Bolzano Alto Adige Pinot Grigio		48

AMERICANO WHITE	GLASS	BOTTLE
Trentadu Rosé Champagne	11	40
One Stone Rosé of Pinot Noir	10	38
Kings Ridge Riesling	10	38
Tassajara Chardonnay	9	34
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
Prendo Pinot Noir		48
Monte Degli Angelo Pinot Noir	11	40
Anterra Merlot	8	30
Podere Castorani Montepulciano d'Abruzzo	10	40
Il Pumo San Marzano Primitivo		40
Torre Del Falasco Valpolicella Ripasso		48
Torrebruna Annata Sangiovese	9	34
Renzo Masi Chianti Riserva		45
Ciacci Piccolomini (Super Tuscan)	12	44
Buon Tempo Rosso di Montalcino		65
Vietti Barolo		94
Salvalai Amarone della Valpolicella		97
Poggio Antico Brunello di Montalcino		190

AMERICANO RED	GLASS	BOTTLE
Conundrum Red Blend		42
Smith & Elliott Alexander Valley Cabernet Sauvignon	11	40
Bonanza Cabernet Sauvignon	13	48
Jordan Cabernet Sauvignon		124
Silver Oak Alexander Valley Cabernet Sauvignon		150
Caymus Napa Valley Cabernet Sauvignon		180

Happy Hour · Monday – Friday 4-6

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

**Parties of 8 or more will include a 22% gratuity*