



APERTIF/COCKTAILS

Limoncello · 11 Red Sangria · 7 Cider Sangria · 7 Michelangelo · 10 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 · 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
Mushroom Ravioli, Porcini Cream · 20
Orecchiette Bolognese · 19
Duck Confit, Porcini Mushroom Risotto, Cranberry Chutney · 29
Ricotta Cavatelli, Cauliflower, Root Vegetables, Bacon, Sage Brown Butter · 21
Baked Penne & 4 Cheeses · 16
Lasagna Bolognese, Spinach Pasta · 20
Pappardelle & Gulf Shrimp Alfredo · 23

SECONDI/MAIN PLATES *each served with one side*

*Faroe Island Salmon, Dill 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	Braised Collard Greens/Pancetta
Roasted Broccoli/Garlic/Parmesan	Spaghetti Squash	Butternut Squash/Rosemary/Balsamic

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



Beer · Draft

Birra Moretti · 7 Highland Gaelic Ale · 7 Five Wits Sunblaze 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
La Perlina Moscato Frizzante		34
Santa Lucia Franciacorta (Bubbly)		75
Poderi Arcangelo Vernaccia di San Gimignano		49
Cantina Bolzano Pinot Grigio		47
Terre Gaie 'Kali' Sauvignon Blanc	11	42
Il Valore Pinot Grigio	9	34
Fattoria San Lorenzo Verdicchio		48
Orsola Gavi		47
Barbi Orvieto Classico	11	42

AMERICANO WHITE

	GLASS	BOTTLE
Trentadu Rosé Champagne		40
One Stone Rosé of Pinot Noir	10	38
Tassajara Chardonnay	9	34
Noah River Napa Valley Chardonnay	12	44
Idlewild Flora & Fauna Piedmont Blend		58

ITALIANO RED

	GLASS	BOTTLE
Cantina della Pioppa Lambrusco (Bubbly)		38
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
Accordini Stefano Valpolicella Superiore Ripasso		54
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
Salvalai Amarone della Valpolicella		97
Poggio Antico Brunello di Montalcino		190

AMERICANO RED

	GLASS	BOTTLE
Four Graces Pinot Noir		65
Poppy Pinot Noir	11	42
Grayson Cabernet Sauvignon	10	38
Conundrum Red Blend		42
The Calling Cabernet Sauvignon	14	52
Silver Oak Alexander Valley Cabernet Sauvignon		150

Happy Hour · Monday – Friday 4-6

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