



APERTIF/COCKTAILS

Limoncello · 11 Red Sangria · 7 Rosé Sangria · 7 Prickly Pear Martini · 13
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 | “Prosciutto” di Anatra | 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
Spring Pea Risotto & Sea Scallops · 29
Ricotta Cavatelli, Spring Pea, Asparagus, Spring Onion, Bacon · 21
Baked Penne & 4 Cheeses · 16
Lasagna Bolognese, Spinach Pasta · 20
Spaghetti al'Amatriciana & Gulf Shrimp · 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	Okra/Pomodoro

**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 Seasonal 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	9	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
Trentadue Rosé Champagne	11	42
One Stone Rosé of Pinot Noir		38
J. Lohr Bay Mist Riesling	10	38
Tassajara Chardonnay	9	34
Submission Chardonnay	12	44
Idlewild Flora & Fauna Piedmont Blend		58

ITALIANO RED

	GLASS	BOTTLE
La Favorita Lambrusco (Bubbly)	11	42
Saliceto Lambrusco (Bubbly)		44
Prendo Pinot Noir		48
Monte Degli Angelo Pinot Noir	11	42
Anterra Merlot	8	30
Podere Castorani Montepulciano d'Abruzzo	10	38
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
J. Lohr "The Wildflower" Valdiguié	10	38
Smith & Elliott Alexander Valley Cabernet Sauvignon	11	42
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*