



APERTIF/COCKTAILS

Limoncello · 13 Red Sangria · 8 Cider Sangria · 8 Negroni Fizz · 11
Benny Wu · 11 Brooklyn · 12 Dry Wedding (NA) · 9 St. Agrestsis Phony Negroni (NA) · 9

APERTIVO/SNACKS

Olives · 6
Arancini Telefono · 9
Toasted Ravioli · 12
Burrata, Blistered Tomatoes, Garlic Crostini · 15
*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 | Duck Prosciutto | 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 · 21
Orecchiette Bolognese · 19
Butternut Squash Risotto & Sea Scallops · 29
Ricotta Cavatelli, Cauliflower, Winter Squash, Bacon, Sage Brown Butter · 21
Baked Penne & 4 Cheeses · 16
Pappardelle and Gulf Shrimp Alfredo · 28
Lasagna Bolognese, Spinach Pasta · 21
Pappardelle and Beef Ragu · 24

SECONDI/MAIN PLATES *each served with one side*

Simply Grilled Fish · MP
*Faroe Island Salmon, Tuscan Cream Sauce · 28
Chicken Piccata · 19
Chicken Marsala · 20
Pork Scallopini, Capers & Butter · 24
Dry Aged Bear Creek Meatballs & Sunday Sauce · 21
*8oz Beef Filet, Roasted Garlic · 42

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

Spaghetti/Marinara	Polenta/Pecorino	Rainbow Carrots/Walnut/Balsamic
Roasted Broccoli/Garlic/Parmesan	Spaghetti Squash	Braised Collard Greens/Pancetta

**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
LaLuca Rose Prosecco (Bubbly)	11	42
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
I Clivi Friulano		56
Orsola Gavi		49
Barbi Orvieto Classico	11	42
AMERICANO WHITE	GLASS	BOTTLE
One Stone Rosé of Pinot Noir		38
Unknown Author 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
Renzo Masi Chianti Riserva	13	48
Flaio Primitivo		40
Accordini Stefano Valpolicella Superiore Ripasso		54
SerPasso Toscana Rosso (Super Tuscan)	12	44
Buon Tempo Rosso di Montalcino		68
Cardedu Monica di Sardegna		49
Ca' Del Baio Barbaresco		75
Arnaldo Rivera Barolo dell'Anuzziata		144
Salvalai Amarone della Valpolicella		97
Poggio Antico Brunello di Montalcino		169
AMERICANO RED	GLASS	BOTTLE
Four Graces Pinot Noir		65
Poppy Pinot Noir	11	42
Grayson Cabernet Sauvignon	10	38
Conundrum Red Blend		46
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