



APERTIF/COCKTAILS

Limoncello · 13 Red Sangria · 8 Cider Sangria · 8 Autumn Martini · 13
Seasonal · 11 Chatt Whiskey Sour · 11 Benny Wu · 11 Brooklyn · 12 Arancia Spritz (NA) · 9

APERTIVO/SNACKS

Olives · 6
Arancini Telefono · 9
Fritto Misto · 15
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

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 Heineken (NA) 5

ITALIANO WHITE	GLASS	BOTTLE
Ogio Prosecco	9	34
LaLuca Rosé Prosecco	10	38
La Perlina Moscato Frizzante		34
Terre Gaie 'Kali' Sauvignon Blanc	11	42
Il Valore Pinot Grigio	9	34
Orsola Gavi		49
Cantina Bolzano Alto Adige Pinot Grigio		48
AMERICANO WHITE	GLASS	BOTTLE
One Stone Rosé of Pinot Noir		38
J. Lohr Bay Mist Riesling	10	38
Tassajara Chardonnay	9	34
Highway 12 Chardonnay	12	44
Idlewild Flora & Fauna Piedmont Blend		58

ITALIANO RED	GLASS	BOTTLE
La Favorita Lambrusco (Bubbly)		42
Wilhelm Walch 'Prendo' Pinot Noir		48
Monte Degli Angelo Pinot Noir	11	42
Anterra Merlot	8	30
Cortelunga Montepulciano d' Abruzzo	11	42
Il Pumo San Marzano Primitivo		40
Torre Del Falasco Valpolicella Ripasso		48
Renzo Masi Chianti Riserva	13	48
Ciacci Piccolomini (Super Tuscan)	12	44
Buon Tempo Rosso di Montalcino		68
Arnaldo Rivera Barolo dell'Anuzziata		144
Salvalai Amarone della Valpolicella		97
Poggio Antico Brunello di Montalcino		169
AMERICANO RED	GLASS	BOTTLE
Conundrum Red Blend		46
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*