



APERTIF/COCKTAILS

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

APERTIVO/SNACKS

House Marinated 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 | il Porcellino | 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
Pappardelle al Fungi & Curry · 20
Orecchiette Bolognese · 19
Walnut Gorgonzola Risotto & Sea Scallops · 29
Ricotta Cavatelli, Brussels Sprouts, Bacon, Sundried Tomato · 21
Baked Penne & 4 Cheeses · 16
Garganelli & Gulf Shrimp fra Diavolo · 28
Lasagna Bolognese, Spinach Pasta · 21

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
Cioppino · 28

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

Spaghetti/Marinara	Polenta/Pecorino	Cauliflower Gratin/Gruyere
Roasted Broccoli/Garlic/Parmesan	Spaghetti Squash	Braised Collard Greens/Pancetta



Beer · Draft

Peroni · 7/ Hutton & Smith Promenade · 7/ Go Man Go Seasonal · 8

Beer · Bottle/Can

Bud Light · 4.5/ Miller Lite · 4.5/ Michelob Ultra · 4.5/ Stella Artois · 5/ 1911 Seasonal Cider · 7.5

New Castle · 6/ Sweetwater Pineapple IPA · 7.50/ Wiseacre Coffee Stout · 6

Blue Moon · 6/Dogfishhead Grateful Dead Juicy IPA · 7.50/ Athletic Brewing IPA (NA) · 5 Heineken (NA) 5

ITALIANO WHITE	GLASS	BOTTLE
Ogio Prosecco	9	34
Sparkle House Rosé Prosecco	10	38
Borgo Pagliano Verdicchio		45
Terre Gaie 'Kali' Sauvignon Blanc	11	42
Il Valore Pinot Grigio	9	34
Orsola Gavi		49

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
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*