



## APERTIF/COCKTAILS

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

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## APERTIVO/SNACKS

Olives · 6  
Arancini Telefono · 9  
Toasted Ravioli · 12  
Burrata, Blistered Tomatoes, Garlic Crostini · 15  
\*Carpaccio, Arugula, Horseradish, Parmesan · 11  
Baked Feta & Spicy Marinara, Garlic Crostini · 13  
Fritto Misto · 15

## 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

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## PASTA/GRAINS

Rigatoni al'Arrabbiata & Sausage · 21  
Mushroom Ravioli · 23  
Orecchiette Bolognese · 19  
Spring Pea Risotto & Sea Scallops · 29  
Ricotta Cavatelli, Asparagus, Spring Onion, Bacon · 23  
Baked Penne & 4 Cheeses · 16  
Pappardelle al' Pesto & Gulf Shrimp · 28  
Lasagna Bolognese, Spinach Pasta · 21

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## SECONDI/MAIN PLATES *each served with one side*

Simply Grilled Fish · MP  
\*Faroe Island Salmon, Orzo Salad · 28  
Chicken Piccata · 21  
Chicken Marsala · 20  
Pork Scallopini, Capers & Butter · 24  
Dry Aged Bear Creek Meatballs & Sunday Sauce · 22  
\*8oz Beef Filet, Roasted Garlic · 44

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

Spaghetti/Marinara	Polenta/Pecorino	Asparagus/Grana Padano/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/ DBC 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

<b>ITALIANO WHITE</b>	<b>GLASS</b>	<b>BOTTLE</b>
Ogio Prosecco	9	34
Castello del Poggio Moscato	10	38
Borgo Paglianeto Verdicchio		45
Terre Gaie 'Kali' Sauvignon Blanc	11	42
Il Valore Pinot Grigio	9	34
Orsola Gavi		49
Santa Lucia Franciacorta		96

<b>AMERICANO WHITE</b>	<b>GLASS</b>	<b>BOTTLE</b>
Sparkle House Rosé Prosecco	10	38
One Stone Rosé of Pinot Noir		38
J. Lohr Bay Mist Riesling	10	38
Tassajara Chardonnay	11	42
Hayes Ranch Chardonnay	12	44

<b>ITALIANO RED</b>	<b>GLASS</b>	<b>BOTTLE</b>
La Favorita Lambrusco (Bubbly)		42
Wilhelm Walch 'Prendo' Pinot Noir		48
Monte Degli Angelo Pinot Noir	11	42
Anterra Merlot	9	34
Cortelunga Montepulciano d' Abruzzo	10	38
Il Pumo San Marzano Primitivo		40
Torre Del Falasco Valpolicella Ripasso		48
Renzo Masi Chianti Riserva	13	48
Ciacci Piccolomini (Super Tuscan)	13	48
Buon Tempo Rosso di Montalcino		68
Arnaldo Rivera Barolo Undicicomuni		120
Poggio Antico Brunello di Montalcino		175

<b>AMERICANO RED</b>	<b>GLASS</b>	<b>BOTTLE</b>
Conundrum Red Blend		46
Hedges Family Estate, CMS Cabernet	12	44
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*