



### APERTIF/COCKTAILS

Limoncello · 7      Red Sangria · 6      Benny Wu · 8      Yule Mule · 10  
Seasonal · 9      Cider Sangria · 6      Brooklyn · 9

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### APERTIVO/SNACKS

Olives · 5  
Arancini Telefono · 7  
Fried Ravioli · 10  
Burrata, Blistered Tomatoes, Garlic Crostini · 14  
Fritto Misto, Marinara & Aioli · 12  
\*Carpaccio, Arugula, Horseradish, Parmesan · 8  
Baked Feta & Spicy Marinara, Garlic Crostini · 9

### ANTIPASTI/MEAT & CHEESE · *Three Selections · 14/Five Selections · 21*

**Cheese** - Taleggio | Gorgonzola | Ubrico del Piave | Grana Padano | Sequatchie Seasonal  
**Salumi** - Speck | Bresaola | Sopressata | Pepperoni | Prosciutto di Parma

### INSALATA/GARDEN

Big Sycamore Farms Café Salad · 5  
Caesar Salad, Anchovy & Parmesan · 5  
Arugula, Ricotta Salata, Aged Balsamic · 8  
Soup · 5

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### PASTA/GRAINS

Orecchiette & Bolognese · 15  
Rigatoni al'Arrabbiata & Sausage · 14  
Pappardelle & Beef Ragú, Cremini Mushrooms, Pecorino · 17  
Mushroom Ravioli · 18  
Butternut Squash Risotto & Sea Scallops · 19  
Farro & Roasted Winter Vegetables, Ricotta Cheese · 15  
Baked Penne & 4 Cheeses · 14  
Lasagna Bolognese, Spinach Pasta · 16

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

Sausage & Peppers, Fennel Pollen · 16  
Chicken Picatta · 13  
Chicken Marsala · 15  
Pork Scallopini, Capers & Butter · 17  
Faroe Island Salmon, Caponata · 19  
Cioppino: Mussels, Shrimp, Calamari & Cod · 26  
Simply Grilled Fish · MP  
Dry Aged Barton Creek Meatballs & Sunday Sauce · 16  
\*Grilled 8oz Beef Filet, Roasted Garlic · 34

### CONTORNI/SIDES *each side · 5/large · 10*

Spaghetti/Marinara      Polenta/Pecorino      Roasted Butternut Squash/Balsamic  
Roasted Broccoli/Garlic/Parmesan      Spaghetti Squash      Roasted Brussels/Bacon

*\*Consuming raw or undercooked meats may increase your risk of foodborne illness.*



**Beer · Draft ·**

Peroni 6 /Hutton & Smith IPA 7/ OddStory Seasonal 7

**Beer · Bottle/Can**

Bud Light ·3.5/ Miller Lite ·3.5/ Michelob Ultra ·3.5/ Stella Artois ·4/ Narragansett · 2.5/Menabrea Bionda ·6.5  
 Devils Backbone Vienna Lager ·4/ Argus Ciderkin · 6/ Hutton & Smith Pale Ale · 6/ New Heights IPA·6.5  
 Yazoo Winter ·6/ Bells Winter White · 6/Good People Brown ·6/ Wiseacre Stout ·5/ New Holland Dragon's Stout 7

**ITALIANO WHITE**

**GLASS**

**BOTTLE**

Primaterra Prosecco (Bubbly)	7	26
Mia Dolce Moscato d'Asti	8	28
Bastianich Rose (Still)	9	32
Adriatico Friuliano		38
Gran Passione Gavi		32
Citra Trebbiano	5	18
Cielo Pinot Grigio	6	22
Bottega Vinaia Pinot Grigio		36
Ruffino Orvieto Classico	8	28
Nozzole "Le Bruniche" Chardonnay		30

**AMERICANO WHITE**

**GLASS**

**BOTTLE**

Shannon Ridge Sauvignon Blanc	7	26
Schramsberg Blanc de Blanc (Bubbly)		80
Gruet Blanc de Noirs (Bubbly)		38
Albertoni Chardonnay	6	20
Paul Hobbs Crossbarn Chardonnay		55
Sonoma Cutrer Chardonnay	12	42
Martinelli Bella Vigna Chardonnay		70
Boundary Break Ovid Line Riesling	9	32

**ITALIANO RED**

**GLASS**

**BOTTLE**

Citra Sangiovese	5	18
Biscardo Corvina		34
Villa Sparina Barbera		36
Fantini Montepulciano	8	30
Masi Valpolicello		38
Brancaia Tre Rosso		40
Contea de Luca Chianti	7	24
Villa Antinori Toscana Chianti		52
Reverdito Barolo		85

**AMERICANO RED**

**GLASS**

**BOTTLE**

Coppola "Votre Sante" Pinot Noir	8	28
Four Graces Pinot Noir		80
Conundrum Red Blend	10	38
Duckhorn Decoy Merlot		54
Mouton Noir Horseshoes and Hand Grenades		35
Grayson Cabernet	7	26
Daniel Cohn "Bellacosa" Cabernet	14	48
Venge Silencieux Cabernet		80
Stag's Leap Artemis Cabernet		92
Silver Oak "Alexander Valley" Cabernet		140
Rodney Strong Brothers Ridge Cabernet		140

*Happy Hour · Monday – Friday, 4-6*

*All Draft Beer 4, ½ off all Glass Wine, 4 Well Cocktails*