



APERTIF/COCKTAILS

Limoncello · 7 Red Sangria · 6 Benny Wu · 8 Spring Breeze · 10
Seasonal · 9 Rosé Sangria · 6 Brooklyn · 9

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 | Saint-Andre | 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

PASTA/GRAINS

Orecchiette & Bolognese · 15
Rigatoni al'Arrabbiata & Sausage · 14
Pappardelle & Beef Ragú, Cremini Mushrooms, Pecorino · 17
Mushroom Ravioli · 18
Risotto Milanese & Sea Scallops · 19
Baked Penne & 4 Cheeses · 14
Ricotta Cavatelli, Bacon, Spring Vegetables & Pecorino · 17
Tagliatelle, Shrimp, Mussels & Tomato Vodka Sauce · 17
Lasagna Bolognese, Spinach Pasta · 16

SECONDI/MAIN PLATES *each served with one side*

Sausage & Peppers, Fennel Pollen · 16
Faroe Island Salmon, Dill Cream Sauce · 19
Chicken Picatta · 13
Chicken Marsala · 15
Pork Scallopini, Capers & Butter · 17
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 Asparagus/Balsamic/Parmesan
Roasted Broccoli/Garlic/Parmesan Spaghetti Squash Roasted Beets/Balsamic/Mozzarella

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



Beer · Draft ·

Peroni 6 /Hutton & Smith IPA 7/ Odd Story Rotating 7

Beer · Bottle/Can

Bud Light ·3.5/ Miller Lite ·3.5/ Michelob Ultra ·3.5/ Stella Artois ·4/ Hap & Harry's · 2.5/ Argus Ciderkin· 6
 Mantra Amour Rouge·6/ Lagunitas Little Sumptin·6/ Hutton & Smith Pale Ale ·6/ NH Mad Hatter ·6
 Yee Haw IPA ·5/ Bells 2 Hearted ale ·6/Good People Brown ·6/ Wiseacre Stout ·5/ NH Dragon's Stout ·7

ITALIANO WHITE

GLASS

BOTTLE

Primaterra Prosecco (Bubbly)	7	26
Mia Dolcea Moscato d'Asti	8	28
Bastianich Rose (Still)	9	32
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
Andriano Floreado Sauvignon Blanc		52
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	10	36
Fantini Montepulciano	8	30
Masi Valpolicello		38
Brancaia Tre Rosso		40
Salcheto Chianti	8	30
Villa Antinori Toscana Chianti		52
Reverdito Barolo		85

AMERICANO RED

GLASS

BOTTLE

Coppola "Votre Sante" Pinot Noir	9	34
Four Graces Pinot Noir		80
Duckhorn Decoy Merlot		54
Mouton Noir Horseshoes & Hand Grenades	10	36
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

18% GRATUITY INCLUDED FOR PARTIES OF 8 OR MORE