



### APERTIF/COCKTAILS

Limoncello · 7      Red Sangria · 6      Benny Wu · 8      Basil-Berry Mule · 9  
Seasonal · 9      Rosé Sangria · 6      Brooklyn · 9

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### APERTIVO/SNACKS

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

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

**Cheese** - Taleggio | Gorgonzola | Ubriaco del Piave | Saint-Andre | Sequatchie Seasonal  
**Salumi** - Speck | Bresaola | Sopressata | Pepperoni | Prosciutto di Parma

### INSALATA/GARDEN

Big Sycamore Farms Café Salad · 6  
Caesar Salad, Anchovy & Parmesan · 6  
Arugula, Ricotta Salata, Aged Balsamic · 9  
Soup · 5

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### PASTA/GRAINS

Rigatoni al'Arrabbiata & Sausage · 14  
Mushroom Ravioli · 18  
Orecchiette & Bolognese · 15  
Corn Risotto & Sea Scallops · 19  
Ricotta Cavatelli B.L.T. · 17  
Baked Penne & 4 Cheeses · 14  
Tagliatelle, Roasted Garlic, Basil, Heirloom Tomatoes, Gulf Shrimp · 17  
Lasagna Bolognese, Spinach Pasta · 16

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

Simply Grilled Fish · MP  
Faroe Island Salmon, Dill Cream Sauce · 19  
Chicken Picatta · 13  
Chicken Marsala · 15  
Pork Scallopini, Capers & Butter · 17  
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      Corn/Field Pea/Pancetta  
Roasted Broccoli/Garlic/Parmesan      Spaghetti Squash      Zucchini Noodles/Parmesan

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



**Beer · Draft ·**

Good People IPA (HG) 7/ Peroni 6/ Hutton and Smith On-Sight ALT 6/ Seasonal 7

**Beer · Bottle/Can**

Bud Light 3.5/ Miller Lite 3.5/ Michelob Ultra 3.5/ Stella Artois 4/ Argus Ciderkin 6.5/ Terrapin Hi-5 IPA 4.5  
Ballast Point Fathom 5/ Devils Backbone Vienna Lager 4/ Wiseacre Stout 5/ Narragansett 2.5

**ITALIANO WHITE**

**GLASS**

**BOTTLE**

Primaterra Prosecco (Bubbly)	7	26
Mia Dolcea Moscato d'Asti		28
Bastianich Rose (Still)	9	32
Andriano Floreado Sauvignon Blanc		52
Gran Passione Falanghina		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	11	38
Fantini Montepulciano	8	30
Masi Valpolicello		38
Brancaia Tre Rosso		40
Tiamo 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
Sycamore Lane Cabernet Sauvignon	7	26
Daniel Cohn Bellacosa Cabernet	14	48
Stag's Leap Artemis		92
Silver Oak "Alexander Valley" Cabernet		140

*Happy Hour · Monday – Friday, 4-6  
All Draft Beer 4, 1/2 off all Glass Wine, 4 Well Cocktails*