



### APERTIF/COCKTAILS

Limoncello · 7      Red Sangria · 6      Benny Wu · 8      Summer Crush · 10  
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  
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 · 6  
Caesar Salad, Anchovy & Parmesan · 6  
Arugula, Ricotta Salata, Aged Balsamic · 9  
Soup · 5

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### PASTA/GRAINS

Orecchiette & Bolognese · 15  
Rigatoni al'Arrabbiata & Sausage · 14  
Mushroom Ravioli · 18  
Corn Risotto & Sea Scallops · 19  
Baked Penne & 4 Cheeses · 14  
Ricotta Cavatelli B.L.T. · 17  
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*

Faroe Island Salmon, Dill Cream Sauce · 19  
Chicken Picatta · 13  
Sausage & Peppers, Fennel Pollen · 16  
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      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.*

