



APERTIF/COCKTAILS

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

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 | 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

PASTA/GRAINS

Rigatoni al'Arrabbiata & Sausage · 14
Mushroom Ravioli · 18
Orecchiette & Bolognese · 15
Butternut Squash Risotto & Sea Scallops · 19
Ricotta Cavatelli, Sage Brown Butter, Bacon, Autumn Squash · 17
Baked Penne & 4 Cheeses · 14
Mandilli di Seta, Shrimp, Kale Pesto · 17
Lasagna Bolognese, Spinach Pasta · 16

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 Meatballs & Sunday Sauce · 16
*Grilled 8oz Beef Filet, Roasted Garlic · 34

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

Spaghetti/Marinara Polenta/Pecorino Butternut Squash / Balsamic
Roasted Broccoli/Garlic/Parmesan Spaghetti Squash Tuscan Kale / Sultanas / Pecorino

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



Beer · Draft ·

Good People IPA (HG) 7/ Moretti 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
Principato Bianco	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

Principato Rosso	5	18
Biscardo Corvina		34
Villa Sparina Barbera	11	38
Fantini Montepulciano	8	30
Masi Valpolicello		38
Brancaia Tre Rosso		40
Renzo Masi Chianti Reserva	9	32
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

*Happy Hour · Monday – Friday, 4-6
All Draft Beer \$4, ½ off all Glass Wine, \$4 Well Cocktails*