



APERTIF/COCKTAILS

Limoncello · 8 Red Sangria · 6 Benny Wu · 8 Basil Berry Mule · 9
Seasonal · 10 Rosé 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 - Saint-Andre | Taleggio | Gorgonzola | Seasonal | Ubriaco del Piave
Salumi - Chef Selection | Bresaola | Sopressata | Pepperoni | Prosciutto di Parma

INSALATA/GARDEN

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

PASTA/GRAINS

Rigatoni al'Arrabbiata & Sausage · 14
Tagliatelle, Shrimp, Tomato Vodka Sauce · 19
Mushroom Ravioli · 18
Orecchiette & Bolognese · 15
Spring Pea Risotto & Sea Scallops · 19
Ricotta Cavatelli, Spring Vegetables, Bacon & Grana Padano · 17
Baked Penne & 4 Cheeses · 14
Lasagna Bolognese, Spinach Pasta · 16

SECONDI/MAIN PLATES *each served with one side*

*Grilled New Zealand Lamb Rack, Sicilian Mint Pesto · 32
Simply Grilled Fish · MP
Faroe Island Salmon, Panzanella · 20
Chicken Picatta · 14
Chicken Marsala · 16
Pork Scallopini, Capers & Butter · 17
Dry Aged Simpson Farms Meatballs & Sunday Sauce · 16
*Grilled 8oz Beef Filet, Roasted Garlic · 34

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

Spaghetti/Marinara Polenta/Pecorino Asparagus/Grana Padano/Balsamic
Roasted Broccoli/Garlic/Parmesan Spaghetti Squash Sugar Snap Pea/Spring Onion

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



Beer · Draft ·

Heaven & Ale Devil's Armpit IPA (HG) 7/ Moretti 6/ Hutton & 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/ Bells Oberon ·5
 Good People IPA (HG) ·5/ Jackalope Rompo Red Rye Ale ·4/ Wiseacre Coffee Stout ·5/ Narragansett ·2.5

ITALIANO WHITE

GLASS

BOTTLE

Primaterra Prosecco (Bubbly)	7	26
Mia Dolcea Moscato d'Asti		28
CasaSmith Vino Rosé (Still)	9	32
Andriano Floreado Sauvignon Blanc		39
Gran Passione Falanghina		32
Principato Bianco	6	20
Cielo Pinot Grigio	7	24
Bottega Vinaia Pinot Grigio	9	32
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		46
Hendry Napa Valley Chardonnay		70
Boundary Break Ovid Line Riesling	9	32

ITALIANO RED

GLASS

BOTTLE

Saliceto Lambrusco (Bubbly)		39
Principato Rosso	6	20
Angelin Negro Nebbiolo	12	44
Luigi Giordano Barbera D'Alba		45
Fantini Montepulciano	8	30
Campolietti Valpolicella Ripasso Superiore		46
Aia Vecchia Toscana		48
Renzo Masi Chianto Reserva	9	32
Villa Antinori Toscana Chianti		52
Parusso Barolo		92

AMERICANO RED

GLASS

BOTTLE

Coppola "Votre Sante" Pinot Noir	9	32
Four Graces Pinot Noir		80
Duckhorn Decoy Merlot		54
Mouton Noir Horseshoes & Hand Grenades	10	35
Sycamore Lane Cabernet Sauvignon	7	26
Daniel Cohn Bellacosa Cabernet	14	48
Judge Palmer Cabernet Sauvignon		92
Silver Oak Alexander Valley Cabernet Sauvignon		140

Happy Hour · Monday – Friday, 4-6

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