



APERTIF/COCKTAILS

Limoncello · 8 Red Sangria · 6 Benny Wu · 8 Melon 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 · 6
Arugula, Ricotta Salata, Aged Balsamic · 9
Soup · 5

PASTA/GRAINS

Rigatoni al'Arrabbiata & Sausage · 14
Capellini Bottega & Shrimp · 19
Mushroom Ravioli · 18
Orecchiette & Bolognese · 15
Corn Risotto & Sea Scallops · 19
Ricotta Cavatelli BLT · 17
Baked Penne & 4 Cheeses · 14
Lasagna Bolognese, Spinach Pasta · 16

SECONDI/MAIN PLATES *each served with one side*

Swordfish & Summer Vegetable Spiedini · 24
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 "Zoodles"/Parmesan
Roasted Broccoli/Garlic/Parmesan Spaghetti Squash Corn / Field Pea/Pancetta

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



Beer · Draft ·

Heaven & Ale IPA (HG) 7/ Peroni 6/ Oddstory Vienna Lager 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

| | | |
|--------------------------------------|----|----|
| 071 Vino Frizzante Prosecco (Bubbly) | 8 | 28 |
| Mia Dolcea Moscato d’Asti | | 28 |
| CasaSmith Vino Rosé (Still) | 9 | 32 |
| Andriano Floreado Sauvignon Blanc | | 48 |
| Gran Passione Falanghina | | 32 |
| Principato Bianco | 6 | 20 |
| Cielo Pinot Grigio | 7 | 24 |
| Scarpetta Pinot Grigio | 10 | 36 |
| Tenuta Luisa Friulano | | 46 |
| 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 Chianti 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