



APERTIF/COCKTAILS

Limoncello · 8 Red Sangria · 6 Benny Wu · 8 Summer Crush · 9
Seasonal · 9 Chatt Whiskey Sour · 9 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 - Seasonal | Saint-Andre | Taleggio | Gorgonzola | 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

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

SECONDI/MAIN PLATES *each served with one side*

Swordfish & Summer Vegetable Spiedini · 24
Faroe Island Salmon, Panzanella · 20
Chicken Picatta · 14
Chicken Marsala · 16
Pork Scallopini, Capers & Butter · 17
Simply Grilled Fish · MP
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 ·

Peroni ·6 / Hutton & Smith IPA ·7 / Seasonal ·7

Beer · Bottle/Can

Bud Light ·3.5/ Miller Lite ·3.5/ Michelob Ultra ·3.5/ Stella Artois ·4/ Bells Oberon ·5/ Argus Ciderkin ·6
 Founders All Day IPA ·5/ Bells 2 Hearted Ale ·6/Yazoo Dos Perros ·5/ Wiseacre Stout ·5

ITALIANO WHITE

GLASS

BOTTLE

“Lot 071” Vino Frizzante Prosecco (Bubbly)	8	28
Mia Dolcea Moscato d’Asti	8	28
CasaSmith Vino Rosé (Still)	9	32
Principato Bianco	6	20
Cielo Pinot Grigio	7	24
Scarpetta Pinot Grigio	10	36
Andriano Floreado Sauvignon Blanc		48
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	34
Four Graces Pinot Noir		80
Duckhorn Decoy Merlot		54
Mouton Noir Horseshoes & Hand Grenades	10	36
Grayson Cabernet	8	28
Daniel Cohn “Bellacosa” Cabernet	14	48
Venge Silencieux Cabernet		80
Stag’s Leap Artemis Cabernet		92
Silver Oak “Alexander Valley” Cabernet		140
Caymus Napa Valley Cabernet		180

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