



APERTIF/COCKTAILS

Limoncello · 8 Red Sangria · 6 Benny Wu · 8 Summer Mule · 9
Seasonal · 10 Rose 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
Mushroom Ravioli · 18
Orecchiette & Bolognese · 15
Corn Risotto & Sea Scallops · 19
Ricotta Cavatelli, Bacon, Basil Pesto, Roasted Tomato · 17
Baked Penne & 4 Cheeses · 14
Capellini Bottega & Gulf Shrimp · 19
Lasagna Bolognese, Spinach Pasta · 16

SECONDI/MAIN PLATES *each served with one side*

Grilled Faroe Island Salmon, Summer Squash Salad – 21
Swordfish & Summer Vegetable Spiedini · 24
Simply Grilled Fish · MP
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 Okra/Pomodoro

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



Beer · Draft ·

Bells Two Hearted Ale (HG) · 7/ Hutton & Smith Primo Strata · 6/ Five Wits Helles Lager · 6/ Seasonal · 7

Beer · Bottle/Can

Bud Light · 3.5/ Miller Lite · 3.5/ Michelob Ultra · 3.5/ Stella Artois · 4/

AE Blood Orange Cider · 6.5/ Narragansett · 2.5/ Turtle Anarchy Red Ale · 4/ Yazoo Nomad Wheat Ale · 5/

Wisecre Coffee Stout · 5/ Oddstory Monkey Heart IPA · 6

ITALIANO WHITE

GLASS

BOTTLE

071 Vino Frizzante Prosecco (Bubbly)	8	28
Primaterra Sparkling Rose (Bubbly)	8	28
Hendry Rosé (Still)		40
Andriano Sauvignon Blanc		39
Bellus Falanghina	7	24
Ruffino Orvieto	8	28
Anterra Pinot Grigio	7	24
Scarpetta Pinot Grigio		36
Beneventano Falanghina		46
Nozzole “Le Bruniche” Chardonnay		30

AMERICANO WHITE

GLASS

BOTTLE

Shannon Ridge Sauvignon Blanc	7	26
Schramsberg Blanc de Blanc (Bubbly)		80
Albertoni Chardonnay	6	22
Scholium “Prince in His Cave” Sauvignon Blanc		40
Raeburn Chardonnay	12	44
Hendry Napa Valley Chardonnay		64

ITALIANO RED

GLASS

BOTTLE

Saliceto Lambrusco (Bubbly)		39
Anterra Merlot	6	20
Arboreto Montepulciano	8	30
Campolietti Valpolicella Ripasso Superiore		46
Etna Rosso “Barbazzale”	11	40
Flaio Primitivo	8	30
Renzo Masi Chianti Reserva	9	32
Avigonesi Cantaloro (Super Tuscan)	9	32
Villa Antinori Toscana Chianti		52
Parusso Barolo		92

AMERICANO RED

GLASS

BOTTLE

Coppola “Votre Sante” Pinot Noir	9	32
Mile 71 Pinot Noir	12	44
Four Graces Pinot Noir		80
Duckhorn Decoy Merlot		54
Conundrum Red Blend	11	42
Sycamore Lane Cabernet Sauvignon	7	26
Treana Cabernet Sauvignon	13	48
Tensley Estate Syrah		65
Stag’s Leap 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