



### APERTIF/COCKTAILS

Limoncello · 8      Red Sangria · 6      Benny Wu · 8      Summer Breeze · 9  
Seasonal · 9      Chatt Whiskey Sour · 9      Rose Sangria · 6      Brooklyn · 9

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### 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

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### 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

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### 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 ·**

Five Wits Helles Lager ·6 / Hutton & Smith Primo Strata ·7 / Seasonal ·7

**Beer · Bottle/Can**

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

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<b>ITALIANO WHITE</b>	<b>GLASS</b>	<b>BOTTLE</b>
“Lot 071” Vino Frizzante Prosecco (Bubbly)	8	28
Anterra Pinot Grigio	6	20
Primaterra Sparkling Rosé (Bubbly)	8	30
CasaSmith Vino Rosé (Still)		32
Mia Dolcea Moscato D’Asti	8	28
Scarpetta Pinot Grigio		36
Andriano Floreado Sauvignon Blanc		39
Beneventano Falanghina		50
Tenuta Luisa Friulano		46
Ruffino Orvieto Classico	8	28
<b>AMERICANO WHITE</b>	<b>GLASS</b>	<b>BOTTLE</b>
Shannon Ridge Sauvignon Blanc	7	26
Schramsberg Blanc de Blanc (Bubbly)		80
Boundary Break Ovid Line Riesling	9	32
Albertoni Chardonnay	6	22
Raeburn Chardonnay	12	44
Stag’s Leap “Hands of Time” Chardonnay		74

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<b>ITALIANO RED</b>	<b>GLASS</b>	<b>BOTTLE</b>
Saliceto Lambrusco (Bubbly)		39
Anterra Merlot	6	20
Fantini Montepulciano	8	30
Campolietti Valpolicella Ripasso Superiore		46
Flaio Primitivo		30
Aia Vecchia Toscana		48
Renzo Masi Chianti Reserva	9	32
Villa Antinori Toscana Chianti		52
Parusso Barolo		92
<b>AMERICANO RED</b>	<b>GLASS</b>	<b>BOTTLE</b>
Coppola “Votre Sante” Pinot Noir	9	34
Four Graces Pinot Noir		80
Duckhorn Decoy Merlot		54
Conundrum	11	42
Grayson Cabernet	8	28
Daniel Cohn “Bellacosa” Cabernet		54
Treana Cabernet Sauvignon	13	48
Venge Silencieux Cabernet		80
Jordan 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*