



APERTIF/COCKTAILS

Limoncello · 8 Red Sangria · 6 Benny Wu · 8 Frosted Cranberry · 10
Seasonal · 9 Chatt Whiskey Sour · 9 Cider Sangria · 6 Brooklyn · 9

APERTIVO/SNACKS

Olives · 5
Fritto Misto, Marinara & Aioli · 12
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 · 15
Mushroom Ravioli · 18
Orecchiette Bolognese · 15
Risotto Milanese & Sea Scallops · 19
Ricotta Cavatelli, Brussel Sprouts, Sundried Tomato, Bacon · 17
Baked Penne & 4 Cheeses · 14
Spaghetti al'Amatriciana & Gulf Shrimp · 19
Lasagna Bolognese, Spinach Pasta · 16

SECONDI/MAIN PLATES *each served with one side*

Faroe Island Salmon, Rosemary Cream – 21
Simply Grilled Fish · MP
Chicken Picatta · 14
Chicken Marsala · 16
Pork Scallopini, Capers & Butter · 17
Dry Aged Simpson Farms Meatballs & Sunday Sauce · 16
*8oz Beef Filet, Roasted Garlic · 34

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

Spaghetti/Marinara Polenta/Pecorino Roasted Beets/Mozzarella/Balsamic
Roasted Broccoli/Garlic/Parmesan Spaghetti Squash Brussel Sprouts/Bacon

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



Beer · Draft ·

Peroni · 6/ Hutton & Smith Primo Strata · 6/ Oddstory Seasonal · 7

Beer · Bottle/Can

Bud Light · 3.5/ Miller Lite · 3.5/ Michelob Ultra · 3.5/ Stella Artois · 4/
 Ace Pear Cider · 6/ Yazoo Dos Perros · 5/ Hoegaarden Wheat · 6/ Founders All Day IPA · 5/
 Wiseacre Coffee Stout · 5/ Oddstory IPA · 6

ITALIANO WHITE

	GLASS	BOTTLE
071 Vino Frizzante Prosecco (Bubbly)	8	28
Mezzacorona Sparkling Rose (Bubbly)	7	24
Mia Dolcea Moscato	8	28
CasaSmith Vino Rosé (Still)	9	32
Andriano Sauvignon Blanc		39
Molino Inzolia	8	28
Clic Sauvignon Blanc	8	28
Cielo Pinot Grigio	7	24
Scarpetta Pinot Grigio		36
Nozzole “Le Bruniche” Chardonnay		30

AMERICANO WHITE

	GLASS	BOTTLE
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

ITALIANO RED

	GLASS	BOTTLE
Saliceto Lambrusco (Bubbly)		39
Anterra Merlot	6	20
Fantini Montepulciano	8	30
Campolietti Valpolicella Ripasso Superiore		46
Cetamura Chianti	9	32
Ciacci Piccolomini (Super Tuscan)	11	40
Villa Antinori Toscana Chianti		52
Etna Rosso “Barbazzale”	11	40
Fratelli Ponte Nebbiolo		50
Roccheviberti Barolo		90

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
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*