



### APERTIF/COCKTAILS

Limoncello · 8      Red Sangria · 6      Benny Wu · 8      Seasonal Mule · 9  
Aperol Spritz · 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 · 15  
Mushroom Ravioli · 18  
Orecchiette Bolognese · 15  
Spring Pea Risotto & Sea Scallops · 19  
Ricotta Cavatelli, Spring Onion, Asparagus, Peas & Jonah Crab · 24  
Baked Penne & 4 Cheeses · 14  
Capellini del Mare, Mussels & Gulf Shrimp · 19  
Lasagna Bolognese, Spinach Pasta · 16

---

---

### SECONDI/MAIN PLATES *each served with one side*

Faroe Island Salmon, Dill 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      Asparagus/Grana Padano/Balsamic  
Roasted Broccoli/Garlic/Parmesan      Spaghetti Squash      New Potatoes/Pomodoro

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



**Beer · Draft ·**

Five Wits Lager · 6/ Hutton & Smith Primo Strata · 6/ Wisecare Ananda IPA (HG) · 7 / Seasonal · 7

**Beer · Bottle/Can**

Bud Light ·3.5/ Miller Lite ·3.5/ Michelob Ultra ·3.5/ Stella Artois ·4  
 Gypsy Circus Cider ·6.5/ Narragansett ·2.5/ Peroni ·4/ Cigar City Red Ale ·4  
 Wisecare Coffee Stout ·5/ Oddstory Monkey Heart IPA·6

**ITALIANO WHITE**

	<b>GLASS</b>	<b>BOTTLE</b>
071 Vino Frizzante Prosecco (Bubbly)	8	28
Mezzacorona Sparkling Rose (Bubbly)	7	26
Andriano Sauvignon Blanc		39
Molino Inzolia	8	28
Clic Sauvignon Blanc	8	28
Cielo Pinot Grigio	7	26
Terra Alpina Pinot Grigio		32
Gran Passione Bianco		28
Nozzole “Le Bruniche” Chardonnay		30
Castel Noarna Nosiola		62

**AMERICANO WHITE**

	<b>GLASS</b>	<b>BOTTLE</b>
Schramsberg Blanc de Blanc (Bubbly)		80
Charles Smith Vino Rosé (Still)	7	26
Albertoni Chardonnay	6	22
Shannon Clay Chardonnay	10	40
Hendry Napa Valley Chardonnay		64

**ITALIANO RED**

	<b>GLASS</b>	<b>BOTTLE</b>
Saliceto Lambrusco (Bubbly)		39
Anterra Merlot	6	20
Arboreto Montepulciano	8	30
Campolietti Valpolicella Ripasso Superiore		46
Cetamura Chianti	9	32
Flaio Primitivo	8	30
Roeno Dossi Teroldego		48
Ciacci (Super Tuscan)	11	42
Villa Antinori Toscana Chianti		52
Fratelli Ponte Nebbiolo		50
Etna Rosso “Barbazzale”	11	40
Roccheviberti Barolo		90

**AMERICANO RED**

	<b>GLASS</b>	<b>BOTTLE</b>
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
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*