



APERTIF/COCKTAILS

Limoncello · 8 Red Sangria · 6 Benny Wu · 8 Seasonal Mule · 9
Aperol Spritz · 10 Rose Sangria · 6 Brooklyn · 9 Bellini · 10

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 · 19
Orecchiette Bolognese · 15
Cherry Tomato Risotto & Sea Scallops · 19
Ricotta Cavatelli, Basil Pesto, Roasted Tomato, Bacon · 18
Baked Penne & 4 Cheeses · 14
Garganelli & Shrimp Fra Diavolo · 19
Lasagna Bolognese, Spinach Pasta · 17

SECONDI/MAIN PLATES *each served with one side*

Faroe Island Salmon, Puttanesca · 21
Simply Grilled Fish · MP
Chicken Picatta · 15
Chicken Marsala · 17
Pork Scallopini, Capers & Butter · 17
Dry Aged Simpson Farms Meatballs & Sunday Sauce · 17
*8oz Beef Filet, Roasted Garlic · 34

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

Spaghetti/Marinara Polenta/Pecorino Corn/Field Pea/Pancetta
Roasted Broccoli/Garlic/Parmesan Spaghetti Squash "Zoodles"/Parmesan

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



Beer · Draft ·

Five Wits Lager · 6/ Highland Gaelic Ale · 6/ Wisecare Ananda IPA · 7 / Seasonal · 7

Beer · Bottle/Can

Bud Light · 3.5/ Miller Lite · 3.5/ Michelob Ultra · 3.5/ Samedorato · 4/ 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 (HG) · 5

ITALIANO WHITE

	GLASS	BOTTLE
Jeio Bisol Prosecco (Bubbly)	9	32
Mezzacorona Sparkling Rose (Bubbly)	7	26
Andriano Sauvignon Blanc		39
Mia Dolce Moscato d'Asti		26
Molino Inzolia	8	28
Clic Sauvignon Blanc	8	28
Cielo Pinot Grigio	7	26
Terra Alpina Pinot Grigio		36
Gran Passione Bianco		28
Nozzole "Le Bruniche" Chardonnay		30
Castel Noarna Nosiola		62

AMERICANO WHITE

	GLASS	BOTTLE
Schramsberg Blanc de Blanc (Bubbly)		80
Charles Smith Vino Rosé (Still)	7	26
Albertoni Chardonnay	6	22
Shannon Clay Chardonnay	10	40
Chalk Hill Chardonnay		64

ITALIANO RED

	GLASS	BOTTLE
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		48
Etna Rosso "Barbazzale"	11	40
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
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