



### APERTIF/COCKTAILS

Limoncello · 8      Red Sangria · 6      Benny Wu · 8      Seasonal Mule · 9  
Aperol Spritz · 10      Cider 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 · 6

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### PASTA/GRAINS

Rigatoni al'Arrabbiata & Sausage · 15  
Mushroom Ravioli · 19  
Orecchiette Bolognese · 15  
Butternut Squash Risotto & Sea Scallops · 19  
Ricotta Cavatelli, Sage Brown Butter, Autumn Vegetables · 18  
Baked Penne & 4 Cheeses · 14  
Garganelli & Shrimp Fra Diavolo · 19  
Lasagna Bolognese, Spinach Pasta · 17

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

Faroe Island Salmon, Tuscan Cream · 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      Butternut Squash/Balsamic  
Roasted Broccoli/Garlic/Parmesan      Spaghetti Squash      Braised Collard Greens

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



**Beer · Draft ·**

Five Wits Lager · 6/ Highland Gaelic Ale · 6/ Hi Wire Hi-Pitch 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

Wisecre Coffee Stout · 5/ Oddstory Monkey Heart IPA (HG) · 5

**ITALIANO WHITE**

**GLASS**

**BOTTLE**

Lot 071 Prosecco (Bubbly)	9	32
Mezzacorona Sparkling Rose (Bubbly)	7	26
Molino Inzolia	8	28
Clic Sauvignon Blanc	8	28
Bolla Pinot Grigio	7	26
Terra Alpina Pinot Grigio		36
Gran Passione Bianco		28
Cincinnato Bellone		37
Castel Noarna Nosiola		62

**AMERICANO WHITE**

**GLASS**

**BOTTLE**

Schramsberg Blanc de Blanc (Bubbly)		80
Charles Smith Vino Rosé (Still)		26
Albertoni Chardonnay	6	22
Shannon Clay Chardonnay	11	38
Chalk Hill Chardonnay		64

**ITALIANO RED**

**GLASS**

**BOTTLE**

Saliceto Lambrusco (Bubbly)		39
Messer del Fauno Nero D'avola	9	32
Anterra Merlot	6	20
Fratelli Ponte Nebbiolo		48
Arboreto Montepulciano	8	30
Cetamura Chianti	9	32
Roeno Dossi Teroldego		45
Villa Antinori Toscana Chianti		52
Flaio Primitivo		30
Ciacci (Super Tuscan)	11	39
Luigi Righetti Valpolicella Ripasso Superiore		48
I Turri Dolcetto d'Ovada		37
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
Sycamore Lane Cabernet Sauvignon	7	26
Conundrum Red Blend	11	39
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*