



### APERTIF/COCKTAILS

Limoncello · 8      Red Sangria · 6      Benny Wu · 8      Yule Mule · 9  
Italian Greyhound · 10      Cider Sangria · 6      Brooklyn · 9

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### APERTIVO/SNACKS

Olives · 5  
Arancini Telefono · 8  
Fried Ravioli · 11  
Burrata, Blistered Tomatoes, Garlic Crostini · 14  
\*Carpaccio, Arugula, Horseradish, Parmesan · 9  
Baked Feta & Spicy Marinara, Garlic Crostini · 10

### 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 · 16  
Mushroom Ravioli · 19  
Orecchiette Bolognese · 16  
Butternut Squash Risotto & Sea Scallops · 21  
Ricotta Cavatelli, Artichoke, Sun Dried Tomato, Bacon · 18  
Baked Penne & 4 Cheeses · 14  
Spaghetti al'Amatriciana & Gulf Shrimp · 19  
Lasagna Bolognese, Spinach Pasta · 18

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

Faroe Island Salmon, Tuscan Cream · 23  
Simply Grilled Fish · MP  
Chicken Picatta · 15  
Chicken Marsala · 17  
Pork Scallopini, Capers & Butter · 18  
Dry Aged Simpson Farms Meatballs & Sunday Sauce · 17  
\*8oz Beef Filet, Roasted Garlic · 36

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

Spaghetti/Marinara      Polenta/Pecorino      Butternut Squash/Balsamic  
Roasted Broccoli/Garlic/Parmesan      Spaghetti Squash      Braised Collard Greens/Pancetta

*\*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 ·4/ Miller Lite ·4/ Michelob Ultra ·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
Cielo Pinot Grigio	7	26
Mia Dolce Moscato D'Asti		26
Terra Alpina Pinot Grigio		36
Barbi Orvieto Classico		35
Cincinnati 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
Stema Pinot Noir	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
Etna Rosso "Barbazzale"		44
Le Muraie Valpolicella Ripasso Superiore		48
Roccheviberti Barolo		90
Salvalai Amarone della Valpolicella		97

**AMERICANO RED**

**GLASS**

**BOTTLE**

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
Chalk Hill "Hook and Ladder" Cabernet Sauvignon		58
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*