



APERTIF/COCKTAILS

Limoncello · 9 Red Sangria · 6 Rosé Sangria · 6 Aperol Spritz · 10
Seasonal Cocktail · 11 Bellini · 11 Benny Wu · 9 Brooklyn · 10

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

PASTA/GRAINS

Rigatoni al'Arrabbiata & Sausage · 16
Mushroom Ravioli · 19
Orecchiette Bolognese · 16
Cherry Tomato Risotto & Sea Scallops · 24
Ricotta Cavatelli, Roasted Tomato, Sweet Corn, Bacon · 18
Baked Penne & 4 Cheeses · 14
Capellini Bottega & Gulf Shrimp · 19
Lasagna Bolognese, Spinach Pasta · 18

SECONDI/MAIN PLATES *each served with one side*

Faroe Island Salmon, Summer Squash Salad · 23
Simply Grilled Fish · MP
Chicken Picatta · 16
Chicken Marsala · 18
Pork Scallopini, Capers & Butter · 18
Dry Aged Simpson Farms Meatballs & Sunday Sauce · 17
*8oz Beef Filet, Roasted Garlic · 38

CONTORNI/SIDES *each side · 6/large · 12*

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

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



Beer · Draft

Five Wits Lager · 6/ Oddstory Golden Blackbird Ale · 6/ Hi Wire Hi-Pitch IPA · 7 / Seasonal · MP

Beer · Bottle/Can

Bud Light ·4.5/ Miller Lite ·4.5/ Michelob Ultra ·4.5/ Stella Artois · 5
 Gypsy Circus Cider ·6.5/ Narragansett ·2.5/ Peroni ·5/ Yazoo Gerst Amber Ale ·5
 Wiseacre Coffee Stout ·6/ Oddstory Monkey Heart IPA (HG)·6

ITALIANO WHITE

	GLASS	BOTTLE
Lot 071 Prosecco (Bubbly)	9	32
Mezzacorona Sparkling Rose (Bubbly)	7	26
La Spinetta Rosé (Still)		44
Molino Inzolia		28
Clic Sauvignon Blanc	8	28
Cielo Pinot Grigio	7	26
Mia Dolcea Moscato D'Asti		26
Terra Alpina Pinot Grigio		36
Gavi Orsola		45
Barbi Orvieto Classico	9	34
Balestri Valda Soave Classico		39

AMERICANO WHITE

	GLASS	BOTTLE
Schramsberg Blanc de Blanc (Bubbly)		80
Albertoni Chardonnay	6	22
Shannon Clay Chardonnay	11	40
Chalk Hill Chardonnay		64

ITALIANO RED

	GLASS	BOTTLE
Saliceto Lambrusco (Bubbly)		39
Stema Pinot Noir	9	32
Anterra Merlot	6	20
Fratelli Ponte Nebbiolo		50
Arboreto Montepulciano	8	30
Renzo Masi Chianti	10	36
Villa Antinori Toscana Chianti		52
Flaio Primitivo		36
Ciacci (Super Tuscan)	11	40
Le Muraie Valpolicella Ripasso Superiore		48
Buon Tempo Rosso di Montalcino		65
Roccheviberti Barolo		90
Salvalai Amarone della Valpolicella		97

AMERICANO RED

	GLASS	BOTTLE
Four Graces Pinot Noir		80
Mile 71 Pinot Noir	12	44
Sycamore Lane Cabernet Sauvignon	7	26
Conundrum Red Blend	11	40
Hendry Napa Valley Zinfandel		49
Treana Cabernet Sauvignon	13	48
Auctioneer Napa Valley Cabernet Sauvignon		64
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*