



APERTIF/COCKTAILS

Limoncello · 11 Red Sangria · 7 Rosé Sangria · 7 Italian Cosmo · 11
Seasonal · 11 Chatt Whiskey Sour · 10 Benny Wu · 9 Brooklyn · 10

APERTIVO/SNACKS

Olives · 5
Fritto Misto · 12
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 · 16/Five Selections · 24*

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 · 25
Simply Grilled Fish · MP
Chicken Piccata · 17
Chicken Marsala · 19
Pork Scallopini, Capers & Butter · 18
Dry Aged Simpson Farms Meatballs & Sunday Sauce · 17
*8oz Beef Filet, Roasted Garlic · 38
Swordfish & Summer Vegetable Spiedini · 26

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 ·

Peroni · 6/ Hutton & Smith Promenade · 7/ Oddstory Seasonal · MP

Beer · Bottle/Can

Bud Light ·4.5/ Miller Lite ·4.5/ Michelob Ultra ·4.5/ Stella Artois ·5/
 Ace Pear Cider ·6/ Yazoo Dos Perros ·6/ Founders All Day IPA ·6/
 Wiseacre Coffee Stout ·6/Sweetwater Blue ·6/ Oddstory Monkey Heart IPA·7

ITALIANO WHITE

	GLASS	BOTTLE
Ogio Prosecco (Bubbly)	9	32
Mezzacorona Sparkling Rose (Bubbly)	7	26
Franciacorta Brut di SoloUva (Bubbly)		88
Mia Dolcea Moscato	8	28
La Spinetta Rosé (Still)		44
Clic Sauvignon Blanc	8	28
Cielo Pinot Grigio	7	24
Gavi Orsola		45
Balestri Valda Soave Classico		39

AMERICANO WHITE

	GLASS	BOTTLE
Boundary Break Ovid Line Riesling	9	32
Albertoni Chardonnay	6	22
Raeburn Chardonnay	12	44
Stag's Leap "Hands of Time" Chardonnay		74

ITALIANO RED

	GLASS	BOTTLE
Saliceto Lambrusco (Bubbly)		39
Anterra Merlot	6	20
Fantini Montepulciano	8	30
Campolietti Valpolicella Ripasso Superiore		46
Renzo Masi Chianti Reserva	10	36
Ciacci Piccolomini (Super Tuscan)	11	40
Villa Antinori Toscana Chianti		52
Fratelli Ponte Nebbiolo		50
Buon Tempo Rosso di Montalcino		65
Roccheviberti Barolo		90
Salvalai Amarone della Valpolicella		97

AMERICANO RED

	GLASS	BOTTLE
Mile 71 Pinot Noir	12	44
Coppola "Votre Sante" Pinot Noir	9	32
Four Graces Pinot Noir		80
Hendry Napa Valley Zinfandel		49
Conundrum Red Blend	11	42
Grayson Cabernet	8	28
Auctioneer Napa Valley Cabernet Sauvignon		64
Treana Cabernet Sauvignon	13	48
Jordan Cabernet		92
Silver Oak "Alexander Valley" Cabernet		140

*Happy Hour · Monday – Friday, 4-6
 All Draft Beer 4, ½ off all Glass Wine, 4 Well Cocktails*