



APERTIF/COCKTAILS

Limoncello · 11 Red Sangria · 7 Cider Sangria · 7 Bourbon Cobbler · 11
Seasonal · 11 Chatt Whiskey Sour · 10 Benny Wu · 9 Brooklyn · 10

APERTIVO/SNACKS

Olives · 5
Fritto Misto · 12
Arancini Telefono · 8
Toasted 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 · 17
Mushroom Ravioli · 19
Orecchiette Bolognese · 16
Butternut Squash Risotto & Sea Scallops · 29
Ricotta Cavatelli, Autumn Vegetables, Sage Brown Butter, Bacon · 19
Baked Penne & 4 Cheeses · 15
Garganelli & Gulf Shrimp Fra Diavolo · 21
Lasagna Bolognese, Spinach Pasta · 18

SECONDI/MAIN PLATES *each served with one side*

Faroe Island Salmon, Tuscan Cream · 28
Simply Grilled Fish · MP
Chicken Picatta · 17
Chicken Marsala · 19
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 Acorn Squash/Rosemary/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 ·

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

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
Oddero Barolo		94
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		124
Silver Oak “Alexander Valley” Cabernet		140

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