



APERTIF/COCKTAILS

Limoncello · 11 Red Sangria · 7 Cider Sangria · 7 Primo Margarita · 10
Seasonal Cocktail · 11 Golden Hour · 12 Benny Wu · 9 Brooklyn · 10

APERTIVO/SNACKS

Olives · 5
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

Five Wits Lager · 6/ Highland Gaelic Ale · 7/ 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 · 5/ Hutton & Smith Igneous IPA · 6

ITALIANO WHITE

GLASS

BOTTLE

Lot 071 Prosecco (Bubbly)	9	32
Mezzacorona Sparkling Rose (Bubbly)	7	26
Franciacorta Brut di SoloUva (Bubbly)		88
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

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
Oddero Barolo		94
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
Maxville Napa Valley Cabernet		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