

SPECIALI

INSALATA

Watermelon Panzanella 18
Tuscan summer salad with sourdough croutons, fresh watermelon, cucumber, tomato, olives, capers, basil, and ricotta salata w/red wine vinaigrette

PASTA

Gramigna con Salsiccia 21
Specialty dish from Bologna, fresh pasta curis with fennel-pork sausage in a rosemary cream sauce

ENTRÉE

Branzino 26
Pan-seared filet, butter, lemon, cherry tomatoes, olives, served on a bed of orzo
[Add side Pasta Pomodoro +9 or Salad +8 to any entree]

DOLCI

Tartufo 12
Vanilla and chocolate gelato ice cream in a hard chocolate shell, with a cherry and almond center

HAPPY HOUR

Everyday 4-6pm

Spaghetti+Meatballs Combo 12
Our classic combo, lunch portion of Spaghetti Pomodoro with a side of meatballs (2) in our Sunday Sauce

Bruschetta 9
A house staple, toasted filone bread with your choice of Pomodoro(fresh tomato/garlic/basil) and/or Pesto, w/parmesan

Draft Beer 5 House Wine 7 Spritz 10

PIATTI PICCOLI

Bruschetta 12
Toasted filone bread with your choice of Pomodoro (tomato/garlic/basil) and/or Pesto, topped with parmesan

Fresh Baked Italian Bread 6
Basket of filone with herbed butter

Crostini di Casa 12
Mozzarella, tomato, prosciutto

Charcuterie Board 15
Italian meat & cheese w/chestnut honey, roasted almonds, olives, bread

Gamberi in Padella 16
Shrimp, cherry tomatoes, white wine sauce

Meatballs 12
Made with beef, pork, veal, served in Sunday Sauce

INSALATE

Caesar Salad 16
Romaine & Iceberg lettuce, brioche croutons, shaved parmigiano reggiano, with a traditional Caesar dressing

Insalata di Casa 12
Mixed greens, tomatoes, parmigiano, mozzarella, red onion, Chicken +7, Tuna +7

Insalata Caprese 14
Arugula, mozzarella, tomatoes, basil

Insalata di Burrata 16
Burrata, arugula, tomato, parmigiano, pesto

PIZZE

Margherita 14
Mozzarella, tomato sauce, basil

Pesto 15
Pesto, mozzarella, tomatoes, parmigiano

Crudo 16
Prosciutto, mozzarella, parmigiano, arugula, tomato sauce

Salsiccia 16
Sausage, mushrooms, broccoli rabe, mozzarella

PASTA

Fusilli al Pesto v	19
<i>Fresh pesto, pine nuts, pecorino, parmigiano (no egg pasta)</i>	
Spaghetti Cacio e Pepe v	18
<i>Pecorino, black pepper</i>	
Tagliatelle al Ragù	21
<i>Traditional Bolognese meat sauce</i>	
Spaghetti alla Carbonara	21
<i>Parmigiano, pecorino, egg, pancetta</i>	
Spaghetti con Gamberi	24
<i>Sautéed shrimp with cherry tomatoes in a white wine sauce</i>	
Tagliatelle ai Funghi v	21
<i>Wild mushrooms, cream, parmigiano, sage</i>	
Spaghetti al Pomodoro v	17
<i>Our classic Sunday Sauce made with Jersey tomatoes, Garlic, basil</i>	

**Pasta is made fresh in-house and served al dente*

ENTRÉES

Salmone	26
<i>Pan-seared salmon served with roasted potatoes</i>	
Pollo al Marsala	23
<i>Chicken cooked in Marsala wine sauce, mushrooms, roasted potatoes</i>	
Parmigiana di Melanzane v	21
<i>Eggplant parm, served with sunday sauce, mozzarella, pecorino, parmigiano</i>	

[Add side Pasta Pomodoro +9 or Salad +8 to any entree]

WINE

Red

Battaglio Ribota Langhe Dolcetto 2023	12/45
<i>Piemonte - clean light body, silky smooth, bright red fruits, full finish</i>	
Jasci Montepulciano 2020	11/42
<i>Abruzzo - balanced, soft tannins, hints of cinnamon & vanilla</i>	
Torrebruna Sangiovese 2020	10/38
<i>Toscana - robust & balanced, silky tannins, cherries & vanilla</i>	
Tenuta di Capraia Chianti Classico 2021	13/52
<i>Toscana - aromas of black fruit and pepper, bold tannins</i>	
Stema Pino Nero 2024	45
<i>Veneto - dry, light, juicy berries, cherry, smoke & balanced</i>	
Castelsina Toscana Cugnale 2019	39
<i>Super Tuscan - earthy, hints of plums, nutmeg, light finish</i>	
Atha Ruja Cannonau 2021	58
<i>Sardenga (blue zone) - think Cab, full body, long finish cherry, strawberry & oak</i>	
Cesanese Terre Antiche 2021	45
<i>Lazio - Cesanese grape, medium body, silky, red fruit & floral, served chilled</i>	
Rosso di Montalcino Corte dei Venti	70
<i>Toscana 2021 - big & bold, full bodied, dry with cherry notes, a persistent long finish, baby Brunello</i>	
Tenute Ugolini Valpolicella 2018	60
<i>Veneto - Corvina blend, medium body, fruity & fresh</i>	
Salcheto Riserva 2019	75
<i>Toscana - Vino Nobile di Montepulciano, dark chocolate, black cherry</i>	
Arnaldo Rivera Barolo 2017	77
<i>Piemonte - Undicimuni is a blending of fruit from eleven Barolo villages</i>	
Brunello di Montalcino Manapetra 2016	90
<i>Toscana - intense, red wild fruit, vanilla, spices, wonderfully nuanced</i>	

WINE

Sparkling

Santa Lucia Franciacorta 65

Lombardia - made in the Champagne method, acidity, hints of apples, lemons, pears

Duca di Dolle Prosecco, Brut DOCG 12/45

Veneto - Bright, nose of fine ripe fruits, yellow apple, pear, crisp with a long finish

White

Frassitelli Biancolella 2022 16/65

Ischia - dry, fragrant and floral, refreshing acidity with as crisp finish.

Janare Falanghina 2022 11/42

Campania - dry and fruity, peach and citrus, medium bodied

Pieropan Soave 2021 12/45

Veneto - aroma of wildflowers and almonds, tremendous length and finesse

La Lecciaia Orvieto 2022 10/38

Umbria - delicate, light and elegant, typical almond taste on the finish

La Magnolia Pinot Grigio DOC 2023 11/42

Friuli - foothills of the alps, buttery full body, aromatic, citrus, minerality

Rose / Orange

Caruso & Minini Frappo Rose 12/45

Sicilia - Organic, frappato grapes, fresh & lively, strawberry & cherry, subtle acidity, sophisticated

Caruso & Minini Arancino (Orange) 13/52

Sicilia - Organic, Catarratto grapes, made in the red wine maceration process to get its color, citrus fruit, herbs and subtle tannicity

Zeni Chiaretto Rose 11/42

Veneto - Rose from the shores of lake Garda, ripe strawberry, hints of spice

DOLCI

Tiramisu 12

Made in-house, mascarpone cream, espresso soaked ladyfingers, topped with cocoa

Crema Mascarpone 10

Mascarpone cream topped with crumbled cookies, cacao

Affogato 10

Vanilla bean ice cream topped with a shot of Illy espresso

Gelato 10

2 scoops - choose from Vanilla Bean, Hazelnut Crunch, Sicilian Pistachio, Belgian Dark Chocolate

Amari / Liqueur 12

Amaro Nonino Amaro Ciociaro

Amaro Averna Amaro Montenegro

Amaro Fernet-Branca Amaro Cynar

Luxardo Liqueur DiSaronno Liqueur

Sambuca Liqueur Limoncello Liqueur

Frangelico Liqueur

COCKTAILS 16

Garden Gimlet

Gin Gimlet with a refreshing combo of cucumber, herbs & fresh lime juice

Strawberry Paloma

Espolon Tequila, Muddled strawberries, Grapefruit soda, Lime juice

Paper Plane

Bulleit bourbon, Aperol, lemon juice, Amaro Nonino

Amaretto Baci

Tito's & Figenza Vodka, Disaronno, Lime juice, Cranberry, Orange juice

Roma Rita

Espolon Tequila, limoncello, lime juice, cointreau + hibiscus agave

Sicilian Ginger

Barrow's Intense Ginger, Brugal rum, Averna Amaro Siciliano, Lime juice

Mediterranean Mule

Figenza Vodka, ginger beer, lime juice

Doppio Espresso Martini

Tito's Vodka, Frangelico, Illy espresso, cream

MOCKTAILS 12

Hibiscus Limonata

Fresh lemon juice, hibiscus agave, splash of club soda

Virgin Mojito

(Traditional, Peach, Guava, Blood Orange) fresh mint, club soda, lime juice, simple syrup

Signature Spritzes 14

Aperol Spritz

Traditional, Blood Orange, Grapefruit or Orange Seltzer, Aperol + Prosecco

Hugo Spritz

St. Germain elderflower liqueur, mint, Prosecco + club soda

Limoncello Spritz

Limoncello, fresh lemon juice, simple, Prosecco + splash of club soda