

SPECIALI

INSALATA

Caesar Salad 16

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

PASTA

Gramigna con Salsiccia 21

Specialty dish from Bologna, fresh pasta curls 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

Cime di Rapa 8

Broccoli rabe

Fagiolini 8

String beans

INSALATE / ZUPPE

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

Zuppa del Giorno 8

soup of the day, cup

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

Stema Pino Nero 2024	12/45
<i>Veneto - dry, light, juicy berries, cherry, smoke & balanced</i>	
Atha Ruja Cannonau 2021	14/58
<i>Sardenga (blue zone) - think Cab, full body, long finish cherry, strawberry & oak</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>	
Castelsina Toscana Cugale 2019	10/39
<i>Super Tuscan - earthy, hints of plums, nutmeg, light finish</i>	
Battaglio Ribota Langhe Dolcetto 2023	45
<i>Piemonte - clean light body, silky smooth, bright red fruits, full finish</i>	
Cesanese Terre Antiche 2021	45
<i>Lazio - Cesanese grape, medium body, silky, red fruit & floral, served chilled</i>	
Jasci Montepulciano 2020	42
<i>Abruzzo - balanced, soft tannins, hints of cinnamon & vanilla</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

Red

Atha Ruja Cannonau 2020 14/58

Sardenga (blue zone) - think Cab, full body, long finish
cherry, strawberry & oak

Torrebruna Sangiovese 2019 9/38

Toscana - robust & balanced, silky tannins, cherries & vanilla

Battaglio Ribota Langhe Dolcetto 2021 12/45

Piemonte - clean light body, silky smooth, bright red
fruits, full finish

Tenuta di Capraia Chianti Classico 2020 13/52

Toscana - aromas of black fruit and pepper, bold tannins,
medium finish

Castelsina Toscana Cugnale 2019 10/39

Super Tuscan - earthy, hints of plums, nutmeg, mushrooms,
light finish

Stema Pino Nero 2022 12/45

Veneto - dry, light and acidic, juicy berries, cherry, oak &
smoke, balanced

Jasci Montepulciano 2020 11/42

Abruzzo - balanced, soft tannins, hints of cinnamon & vanilla

Tenute Ugolini Valpolicella 2018 60

Valpolicella Veneto - Corvina blend, medium body, fruity &
fresh

Rosso di Montalcino Corte Dei Venti 2021 70

Toscana - big & bold, full bodied, dry with cherry notes, a
persistent long finish

Salcheto Riserva 2019 75

Toscana - VINO Nobile di Montepulciano, dark chocolate,
black cherry

Arnaldo Rivera Barolo 2017 77

Piemonte - Undicimuni is a blending of fruit from eleven
Barolo villages

Brunello di Montalcino Manapetra 2016 90

Toscana - intense, red wild fruit, vanilla, spices,
wonderfully nuanced

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

Choice of any 2 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