



Hot Antipasti

Arancini house made rice balls coated with breadcrumbs filled with meat sauce, mozzarella, and peas	12
Burrata imported from Italy, buttery creamy center, served over focaccia	19
Focaccia oven-baked flatbread topped with olive oil, sea salt, oregano	7
Calamari Fritti* lightly floured calamari, deep-fried and served with tomato sauce	20
Calamari alla Griglia* char-grilled calamari marinated with balsamic vinaigrette and olive oil	19
Polpo alla Griglia* grilled baby octopus marinated with balsamic vinaigrette and olive oil	20
Grigliata di Pesce* grilled shrimp, calamari, baby octopus, served with arugula and balsamic vinegar, lemon and olive oil	23
Wood Roasted Olives castelvetrano olives, gaeta olives, lemon zest, extra virgin olive oil, black pepper, lemon	9
Grigliata di Verdure grilled eggplant, zucchini, red and yellow pepper served with balsamic vinaigrette and garlic	12
Fritto Misto* fried calamari, shrimp and octopus	23
Wood Roasted Meatball meatballs, san marzano tomatoes, grana padano, crostini	15

Cold Antipasti

Caponata della Nonna eggplant, olives, and capers salad served with crostini	14
Bruschetta grilled crostini topped with grape tomatoes, garlic, olive oil, salt, pepper, and fresh mozzarella	9
Prosciutto e Bufala prosciutto di parma, mozzarella di bufala, basil	19
Salumi Misti assortment of Italian cured meats and cheeses, castelvetrano olives (for two people)	19

Panini

WOOD-FIRED FLATBREAD SERVED WITH FRESH-CUT FRENCH FRIES, SEASONED WITH GRATED PARMIGIANO AND ROSEMARY

Prosciutto di Parma fresh mozzarella, prosciutto, tomatoes, fresh basil, olive oil	14
Rustico spring mix and tomatoes marinated in our basil-infused italian dressing	14 or Steak 16
Sauteed Spinach sauteed spinach, imported smoked mozzarella, prosciutto cotto	12
Wood Roasted Meatball san marzano tomatoes, fior di latte mozzarella, meatballs, grana padano	16

Insalate

ADD CHICKEN OR STEAK 7 • CALAMARI, OCTOPUS OR SHRIMP 8 *

Panzanella wood-fired croutons, grape tomatoes, prosciutto crisps, red onion, cucumber, baby arugula, shaved parmigiano reggiano, red wine vinaigrette	12
Fresca baby arugula, grape tomatoes, parmigiano reggiano, balsamic dressing	9
Toscana local spring mix with pear, gorgonzola cheese, walnuts, lemon, olive oil, balsamic glaze	10
Caprese fresh mozzarella, fresh tomatoes, basil, olive oil, balsamic glaze	13
Wood Roasted Beet Salad frisee, spinach, red & golden beets, naval oranges, white balsamic & honey vinaigrette, goat cheese & pistachio crumbled	13
Cesar Salad hearts of romaine, parmigiano reggiano, wood-fired croutons	11
Chopped Salad romaine, cherry tomatoes, garbanzo beans, avocado, red onion, carrots, castelvetrano olives, prosciutto crisp, sharp provolone, vinaigrette	11

Panzerotti

ADDITIONAL INGREDIENTS AVAILABLE

Al forno (baked)	15
Fritto (fried)	15

Homemade Pasta

Gnocchi Sorrentino 16
tomato sauce, basil, fior di latte mozzarella, parmigiano reggiano

Red

Marinara san marzano tomatoes, pomodori di piennolo, oregano, fresh garlic, sea salt, basil	13
Margherita san marzano tomatoes, fior di latte mozzarella, pecorino romano, basil	15
Bufalina san marzano tomatoes, imported mozzarella di bufala, ciliegine di bufala, basil	19
Capricciosa san marzano tomatoes, artichokes, kalamata olives, organic mushrooms, prosciutto cotto, pecorino romano, fior di latte mozzarella, basil	18
Rosso Diavolo san marzano tomatoes, fior di latte mozzarella, hot sopressata, pecorino romano, basil	17
Carbonara san marzano tomatoes, fior di latte mozzarella, pancetta, pecorino romano, organic egg, cracked black pepper, basil	17

Locale san marzano tomatoes, fior di latte mozzarella, locally sourced sausage, pecorino romano, organic mushrooms, basil	17
Tre Carne san marzano tomatoes, fior di latte mozzarella, locally sourced sausage, imported speck, hot sopressata, pecorino romano, basil	19
Reginella pomodori di piennolo, san marzano tomatoes, organic mushrooms, imported mozzarella di bufala, basil, san danielle prosciutto	20
Rosso Cavallo san marzano tomatoes, imported caciocavallo della grotta, hot sopressata, kalamata olives, fior di latte mozzarella, basil	18
Vesuvio pomodori di piennolo, san marzano tomatoes, imported mozzarella di bufala, anchovies, kalamata olives, imported oregano, basil	20

Pizza

All pizza served in four slices.

Prosciutto e Arugula fior di latte mozzarella, san danielle prosciutto, arugula, parmigiano reggiano	20
Barese rapini, locally sourced sausage, imported burrata, fior di latte mozzarella	19
Quattro Formaggi fior di latte mozzarella, smoked mozzarella, gorgonzola, pecorino romano	17
Veneto asiago cheese, locally sourced sausage, caramelized onions, speck, fior di latte mozzarella	18
Affumicata smoked mozzarella di bufala, hot sopressata, roasted bell peppers, fior di latte mozzarella	17
Mais wood-fired corn on the cob, Italian panna, prosciutto cotto, finished with organic butter, fior di latte mozzarella, pecorino romano	19

White

Pistacchio Pizza pistacchio pesto, locally sourced sausage, fior di latte mozzarella, basil	20
Pizza Tartufo black truffle pate, porcini mushrooms con panna, locally sourced sausage, basil, fior di latte mozzarella	20
Ortolana sauteed spinach, organic mushrooms, roasted bell peppers, artichokes, fior di latte mozzarella, basil, finished with housemade spicy oil	18

Kids - mickey or nemo 11
san marzano tomato sauce with fresh mozzarella and olive eyes in the shape of your choice mickey or nemo

Sparkling Wine

MOSCATO CAPOSALDO SWEET FLAVORS OF PEACH, ORANGE BLOSSOM & NECTARINE	9	34
PROSECCO MIONETTO INTENSE FRUITY BOUQUET WITH A HINT OF GOLDEN APPLES		34
MIONETTO SPLIT - PROSECCO OR ROSE		12
LAMBRUSCO ROSSO - CA DI MEDICI SLIGHTLY FRIZZANTE, REFRESHING WITH A HINT OF FLORAL CHARACTER IN THE NOSE	8	32

White Wine

CHARDONNAY - VILLA SAN ZENO WIDER BODIED, WITH RICH CITRUS AROMAS & BUTTERY	9	34
PINOT GRIGIO LAVIS LIGHT & REFRESHING	9	34
RIESLING SEEKER AROMATIC, DELICIOUSLY REFRESHING	9	34
SAUVIGNON DELLE VENEZIE CRISP, ELEGANT & FRESH, AROMATIC BOUQUET WITH NOTES OF RIPE MELON, CRISP & ELEGANT	9	34

Red Wine

ALLEGRI PALAZZO DELLA TORRE RICH & SMOOTH WINE MADE FROM CORVINA & RONDINELLA GRAPES - BABY AMARONE	10	39
CHIANTI QUERCETO VERY DRY RED, LIGHT BODIED	9	34
PINOT NERO LAVIS LIGHT BODIED, FRUITY & DELICIOUS	9	34
CIU CIU PICENO - BACCHUS BLEND OF MERLOT, SANGIOVESE & CABERNET SAUVIGNON	9	34
AVALON CABERNET SAUVIGNON FULL BODIED RED WITH DARK FRUIT FLAVORS	10	38
SUPER TUSCAN DOGAJOLO INTENSE FLAVOR - CABERNET SAUVIGNON & MERLOT	10	38
NERO D'AVOLA - CATALDO DRY TASTE, FULL-BODIED, GENEROUS, AMPLE & ELEGANT	9	34
MONTEPULCIANO D'ABRUZZO - MORANDO RUBY RED COLOR, SMOOTH & ARMONIOUS ON THE PALATE, DRY TASTE WITH INTENSE VINOUS BOUQUET, BUT SOFT & RICH	9	34
VALPOLICELLA CLASSICO SUPERIORE - VILLA SAN ZENO 1038 DEEP RUBY RED COLOR, DELICATE ETHEREAL BOUQUET, DRY WARM TASTE WITH A HINT OF BITTERNESS		

Reserva

AMARONE PALLAZZO MAFFEI FULL BODIED, RAISINY RED WINE, BRIGHT WITH A LONG FINISH		66
BAROLO FRANCO FRANCESCO AROMATIC, WITH HINTS OF ROSES & DARK CHOCOLATE		68
BRUNELLO VILLA POGGIO 100% SANGIOVESE GRAPE, AROMAS OF BERRY & VIOLETS, SILKY SOFT		69
BARBARESCO VILLA DORIA MADE WITH NEBBIOLO GRAPE, BOUQUETS OF ROSES WITH FLAVOR NOTES OF CHERRY & LICORICE		64
CHIANTI CLASSICO RISERVA CARPINETO LIGHT BODIED, INTENSE FLAVOR AGED 2 YEARS IN OAK		54
PRIMITIVO DI MANDURIA PAPALE FULL-BODIED, INTENSELY FLAVORED & DEEPLY COLORED WITH LIVELY SPICY AFTER-TASTE		48

Craft Beers

REVOLUTION ANTI HERO IPA 6.5%	5
REVOLUTION SEASONAL	5
HALF ACRE DAISY CUTTER 5.2%	7
HALF ACRE PONY PILSNER 5.5%	7

Domestic Bottled Beer

MILLER LITE	5
BLUE MOON	5

Imported Bottled Beer

PERONI	6
MENABREA BIONDA	6
MENABREA AMBER	6
STELLA ARTOIS	6

Bottled soft drinks

COKE	3
DIET COKE	3
SPRITE	3
JUICES	3
SAN PELLEGRINO ARANCIATA	3
SAN PELLEGRINO LIMONATA	3
SAN PELLEGRINO CHINOTTO	3
SAN PELLEGRINO SPARKLING WATER	3
SAN PELLEGRINO SPARKLING WATER LT	7
SAN BENEDETTO ICE TEA LEMON	3
SAN BENEDETTO ICE TEA PEACH	3
ACQUA PANNA STILL WATER	3

Hand Crafted Cocktails

ROSSO STRAWBERRY BASIL MARTINI FRESH BASIL, FRESH STRAWBERRIES, FRESH LIME JUICE, ABSOLUTE, STRAWBERRY LIQUOR, STRAWBERRY SYRUP, CRANBERRY JUICE	12
ESPRESSO MARTINI VANILLA VODKA, FRESH SHOT OF ESPRESSO, MILK, KAHLUA, CREME DE CACAO	12
LIMONCELLO MARTINI LIMONCELLO, GREY GOOSE CITRON, LIMONATA, SUGAR	12
SPRITZ ME CAMPARI, APEROL, OR LIMONCELLO	12
NEGRONI COMPARI, TANQUERAY, SWEET VERMOUTH	12
BASIL HAYDEN MULE BASIL HAYDEN'S BOURBON, GINGER BEER, FRESH LIME JUICE	15
GIROVITA APEROL, BOURBON, AMARO NONNINO, FRESH LEMON JUICE	13

Italian Craft Beer

BIRRA BALADIN - NORA SPECIALTY 6.8% UNIQUE BREW GINGER, MYRRH, AND ORANGE PEEL CREATE SPICINESS UNMalted KAMUT IS USED AS GRAIN	11
BIRRIFICIO DEL DUCATO - TORRENTE PILSNER 7.0% RIPE CITRUS, PEACH, TROPICAL FRUIT, PINE AND HERBACEOUS BITTERNESS	11
BIRRA BALADIN-THE LEON AMBER 9% CHOCOLATE NOTES MIXED WITH THE AROMAS OF DRIED FRUIT, LICORICE AND TOFFEE	11
BIRRA BALADIN - ISAAC WHITE ALE 5% LIGHT APRICOT HUE, CITRUS FRUITS PERFECT AS AN APERITIF	11
BIRRA BALADIN - SUPER BALADIN TRIPEL 8% ENGLISH YEAST STARTER BOTTLE CONDITIONED WITH A BELGIAN STRAIN	11

