



Hot Antipasti

Arancini house made rice balls coated with breadcrumbs filled with meat sauce, mozzarella, and peas	13
Burrata imported from Italy, buttery creamy center, served over focaccia	19
Focaccia oven-baked flatbread topped with olive oil, sea salt, oregano	8
Calamari Fritti* lightly floured calamari, deep-fried and served with tomato sauce	21
Calamari alla Griglia* char-grilled calamari marinated with balsamic vinaigrette and olive oil	21
Polpo alla Griglia* grilled baby octopus marinated with balsamic vinaigrette and olive oil	21
Grigliata di Pesce* grilled shrimp, calamari, baby octopus, served with arugula and balsamic vinegar, lemon and olive oil	24
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	16
Fritto Misto* fried calamari, shrimp and octopus	24
Wood Roasted Meatball meatballs, san marzano tomatoes, grana padano, crostini	16
Sausage & Pepper with roasted garlic sauce	16
Burrata al Forno	22

Red

Marinara san marzano tomatoes, pomodori di piennolo, oregano, fresh garlic, sea salt, basil	15
Margherita san marzano tomatoes, fior di latte mozzarella, pecorino romano, basil	16
Bufalina san marzano tomatoes, imported mozzarella di bufala, ciliegine di bufala, basil	21
Capricciosa san marzano tomatoes, artichokes, kalamata olives, organic mushrooms, prosciutto cotto, pecorino romano, fior di latte mozzarella, basil	20
Rosso Diavolo san marzano tomatoes, fior di latte mozzarella, hot sopressata, pecorino romano, basil	19
Carbonara* san marzano tomatoes, fior di latte mozzarella, pancetta, pecorino romano, organic egg, cracked black pepper, basil	18

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	10
Prosciutto e Bufala prosciutto di parma, mozzarella di bufala, basil	20
Salumi Misti assortment of Italian cured meats and cheeses, castelvetrano olives (for two people)	21

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	15
Rustico spring mix and tomatoes marinated in our basil-infused italian dressing	15 or Steak* 17
Sauteed Spinach sauteed spinach, imported smoked mozzarella, prosciutto cotto	14
Wood Roasted Meatball san marzano tomatoes, fior di latte mozzarella, meatballs, grana padano	16

Pizza

ALL PIZZA SERVED IN 6 SLICES

Locale san marzano tomatoes, fior di latte mozzarella, locally sourced sausage, pecorino romano, organic mushrooms, basil	18
Tre Carne san marzano tomatoes, fior di latte mozzarella, locally sourced sausage, imported speck, hot sopressata, pecorino romano, basil	21
Reginella pomodori di piennolo, san marzano tomatoes, organic mushrooms, imported mozzarella di bufala, basil, san daniele prosciutto	21
Rosso Cavallo san marzano tomatoes, imported caciocavallo della grotta, hot sopressata, kalamata olives, fior di latte mozzarella, basil	19
Vesuvio pomodori di piennolo, san marzano tomatoes, imported mozzarella di bufala, anchovies, kalamata olives, imported oregano, basil	21

Prosciutto e Arugula fior di latte mozzarella, san daniele prosciutto, arugula, parmigiano reggiano	21
Barese rapini, locally sourced sausage, imported burrata, fior di latte mozzarella	20
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	19
Affumicata smoked mozzarella di bufala, hot sopressata, roasted bell peppers, fior di latte mozzarella	18
Mais wood-fired corn on the cob, Italian panna, prosciutto cotto, finished with organic butter, fior di latte mozzarella, pecorino romano	20

White

Pistacchio Pizza pistacchio pesto, locally sourced sausage, fior di latte mozzarella, basil	21
Pizza Tartufo black truffle pate, porcini mushrooms con panna, locally sourced sausage, basil, fior di latte mozzarella	21
Ortolana sauteed spinach, organic mushrooms, roasted bell peppers, artichokes, fior di latte mozzarella, basil, finished with housemade spicy oil	20
Kids - mickey or nemo san marzano tomato sauce with fresh mozzarella and olive eyes in the shape of your choice mickey or nemo	11

* These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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	13
Fresca baby arugula, grape tomatoes, parmigiano reggiano, balsamic dressing	10
Toscana local spring mix with pear, gorgonzola cheese, walnuts, lemon, olive oil, balsamic glaze	12
Caprese fresh mozzarella, fresh tomatoes, basil, olive oil, balsamic glaze	14
Wood Roasted Beet Salad frisee, spinach, red & golden beets, naval oranges, white balsamic & honey vinaigrette, goat cheese & pistachio crumbled	15
Cesar Salad hearts of romaine, parmigiano reggiano, wood-fired croutons	12
Chopped Salad romaine, cherry tomatoes, garbanzo beans, avocado, red onion, carrots, castelvetrano olives, prosciutto crisp, sharp provolone, vinaigrette	13

Panzerotti

ADDITIONAL INGREDIENTS AVAILABLE

Al forno (baked)	16
Fritto (fried)	16

Homemade Pasta

ADD SAUSAGE \$5.00 • ADD CHICKEN \$7.00

Gnocchi Sorrentino	16
tomato sauce, basil, fior di latte mozzarella, parmigiano reggiano	
Rigatoni alla Vodka	19

Sparkling Wine

MOSCATO CAPOSALDO SWEET FLAVORS OF PEACH, ORANGE BLOSSOM & NECTARINE	10	40
PROSECCO MIONETTO INTENSE FRUITY BOUQUET WITH A HINT OF GOLDEN APPLES		40
MIONETTO SPLIT - PROSECCO OR ROSE		12
LAMBRUSCO ROSSO - CA DI MEDICI SLIGHTLY FRIZZANTE, REFRESHING WITH A HINT OF FLORAL CHARACTER IN THE NOSE	9	36

White Wine

CHARDONNAY - VILLA SAN ZENO WIDER BODIED, WITH RICH CITRUS AROMAS & BUTTERY	10	40
PINOT GRIGIO LAVIS LIGHT & REFRESHING	10	40
RIESLING SEEKER AROMATIC, DELICIOUSLY REFRESHING	10	40
SAUVIGNON DELLE VENEZIE CRISP, ELEGANT & FRESH, AROMATIC BOUQUET WITH NOTES OF RIPE MELON, CRISP & ELEGANT	10	40

Red Wine

ALLEGRI PALAZZO DELLA TORRE RICH & SMOOTH WINE MADE FROM CORVINA & RONDINELLA GRAPES – BABY AMARONE	11	44
CHIANTI QUERCETO VERY DRY RED , LIGHT BODIED	10	40
PINOT NERO LAVIS LIGHT BODIED, FRUITY & DELICIOUS	10	40
NEBBIOLO LANGHE / CA' GIALLA. BLEND OF MERLOT , SANGIOVESE & CABERNET SAUVIGNON STRAWBERRY & CHERRY AROMAS , STURDY TANNINS, NOTES OF DRIED ROSE PETALS , ELEGANT PERFUME	10	40
AVALON CABERNET SAUVIGNON FULL BODIED RED WITH DARK FRUIT FLAVORS	11	44
SUPER TUSCAN DOGAJOLO INTENSE FLAVOR – CABERNET SAUVIGNON & MERLOT	11	44
NERO D'AVOLA - CATALDO DRY TASTE, FULL-BODIED, GENEROUS, AMPLE & ELEGANT	10	40
MONTEPULCIANO D'ABRUZZO - MORANDO RUBY RED COLOR, SMOOTH & ARMONIOUS ON THE PALATE, DRY TASTE WITH INTENSE VINOUS BOUQUET, BUT SOFT & RICH	10	40
VALPOLICELLA CLASSICO SUPERIORE - VILLA SAN ZENO DEEP RUBY RED COLOR, DELICATE ETHEREAL BOUQUET, DRY WARM TASTE WITH A HINT OF BITTERNESS	11	44

Reserva

AMARONE PALLAZZO MAFFEI FULL BODIED, RAISINY RED WINE, BRIGHT WITH A LONG FINISH		70
BAROLO FRANCO FRANCESCO AROMATIC, WITH HINTS OF ROSES & DARK CHOCOLATE		74
BRUNELLO SAN FIORENZO 100% SANGIOVESE GRAPE, AROMAS OF BERRY & VIOLETS, SILKY SOFT		73
BARBARESCO VILLA DORIA MADE WITH NEBBIOLO GRAPE, BOUQUETS OF ROSES WITH FLAVOR NOTES OF CHERRY & LICORICE		69
CHIANTI CLASSICO RISERVA CARPINETO LIGHT BODIED, INTENSE FLAVOR AGED 2 YEARS IN OAK		59
PRIMITIVO DI MANDURIA PAPALE FULL-BODIED, INTENSELY FLAVORED & DEEPLY COLORED WITH LIVELY SPICY AFTER-TASTE		59

Craft Beers

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

Domestic Bottled Beer

MILLER LITE	
BLUE MOON	

Imported Bottled Beer

PERONI	
MENABREA BIONDA	
MENABREA AMBER	
STELLA ARTOIS	

Bottled soft drinks

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

Hand Crafted Cocktails

6	ROSSO STRAWBERRY BASIL MARTINI FRESH BASIL, FRESH STRAWBERRIES, FRESH LIME JUICE, ABSOLUTE, STRAWBERRY LIQUOR, STRAWBERRY SYRUP, CRANBERRY JUICE	12
6	ESPRESSO MARTINI VANILLA VODKA, FRESH SHOT OF ESPRESSO, MILK, KAHLUA, CREME DE CACAO	12
7	LIMONCELLO MARTINI LIMONCELLO, GREY GOOSE CITRON, LIMONATA, SUGAR	12
7	SPRITZ ME CAMPARI OR APEROL OR LIMONCELLO	12
5	NEGRONI COMPARI, TANQUERAY, SWEET VERMOUTH	12
5	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

6	BIRRA BALADIN - NORA SPECIALTY 6.8% UNIQUE BREW GINGER, MYRRH, AND ORANGE PEEL CREATE SPICINESS UNMALTED KAMUT IS USED AS GRAIN	12
6	BIRRIFICIO DEL DUCATO - TORRENTE PILSNER 7.0% RIPE CITRUS, PEACH, TROPICAL FRUIT, PINE AND HERBACEOUS BITTERNESS	12
6	BIRRA BALADIN-THE LEON AMBER 9% CHOCOLATE NOTES MIXED WITH THE AROMAS OF DRIED FRUIT, LICORICE AND TOFFEE	12
6	BIRRA BALADIN - ISAAC WHITE ALE 5% LIGHT APRICOT HUE, CITRUS FRUITS PERFECT AS AN APERITIF	12
6	BIRRA BALADIN - SUPER BALADIN TRIPEL 8% ENGLISH YEAST STARTER BOTTLE CONDITIONED WITH A BELGIAN STRAIN	12
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