



Cold Antipasti

- Prosciutto e Bufala** 23
san danielle prosciutto, imported mozzarella di bufala, basil
- Verdure Miste** 15
marinated eggplants, grilled artichokes, sundried tomatoes, spicy calabrian peppers and imported olives
- Salumi** 27
a selection of hand cut local salumi's, artisanal cheese and imported olives
- Pomodoro Bruschetta** 11
marinated tomatoes, fresh mozzarella
- Caponata** 13
eggplant, olives, onions, celery, capers, crostini
- Tuna Crudo** 20
calabrian chili's, fennel, citrus
- Beef Carpaccio** 19
arugula, parmigiano reggiano, truffle

Homemade Pasta

- Gnocchi Sorrentina** 16
tomato sauce, basil, fior di latte mozzarella, parmigiano reggiano

Hot Antipasti

- Burrata** 21
imported, buttery creamy center, on focaccia
- Focaccia** 15
stracciatella, sea salt, arugula, black pepper, fig and honey beer spread
- Bufala e Speck Involtini** 15
wood roasted bufala mozzarella, speck, balsamic glaze
- Wood Roasted Meatballs** 17
meatballs, san marzano tomatoes, grana padano, crostini
- Wood Roasted Olives** 10
castelvetrano olives, gaeta olives, lemon zest, evoo, black pepper

Caputo Cup Winning Pizza



Datterino tomato sauce, mozzarella di bufala, red piennolo tomatoes, basil, colle del giachi evoo, ciliegine di bufala 24



Insalate (salads)

- Panzanella** 13
baby arugula, wood-fired croutons, grape tomatoes, prosciutto crisps, red onion, cucumber, shaved parmigiano reggiano, red wine vinaigrette
- Fresca** 11
baby arugula, grape tomatoes, parmigiano reggiano, balsamic vinaigrette
- Caesar Salad** 16
Baby gem lettuce oven roasted croutons, white anchovies, Parmigiano
- Toscana** 14
local spring mix, pear, gorgonzola cheese, walnuts, lemon vinaigrette, balsamic glaze
- Wood Roasted Beet Salad** 18
roasted red and golden beets, frisee, goat cheese, baby spinach, pistachio vinaigrette
- Caprese Bufala** 18
imported mozzarella di bufala, fresh tomatoes, basil, evoo, balsamic glaze

Calzone

- Al Forno** 17
fior di latte, san marzano tomatoes, pecorino romano, evoo, basil
- Spinach and Ricotta** 17
fior di latte, sautéed spinach, bufala ricotta, evoo
- Sausage e Roasted Bell Peppers** 17
san marzano tomatoes, fior di latte, roasted bell peppers, specially made local sausage, pecorino romano, evoo
- Sweet Salami & Black Pepper** 17
fior di latte, bufala ricotta, sweet salami, black pepper, evoo

additional ingredients available

Red

- Marinara** 15
san marzano tomatoes, pomodori di piennolo, oregano, fresh garlic, sea salt, basil
- Margherita** 19
san marzano tomatoes, fior di latte mozzarella, pecorino romano, basil
- Bufalina** 23
san marzano tomatoes, imported mozzarella di bufala, ciliegine di bufala, basil
- Capricciosa** 22
san marzano tomatoes, artichokes, kalamata olives, organic mushrooms, prosciutto cotto, pecorino romano, fior di latte mozzarella, basil
- Rosso Diavolo** 21
san marzano tomatoes, fior di latte mozzarella, hot sopressata, pecorino romano, basil
- Carbonara** 21
san marzano tomatoes, fior di latte mozzarella, pancetta, pecorino romano, organic egg, cracked black pepper, basil

Pizza

All pizza served in four slices.

- Locale** 22
san marzano tomatoes, fior di latte mozzarella, locally sourced sausage, pecorino romano, organic mushrooms, basil
- Tre Carne** 24
san marzano tomatoes, fior di latte mozzarella, locally sourced sausage, imported speck, hot sopressata, pecorino romano, basil
- Reginella** 23
pomodori di piennolo, san marzano tomatoes, organic mushrooms, imported mozzarella di bufala, basil, san danielle prosciutto
- Rosso Cavallo** 22
san marzano tomatoes, imported caciocavallo della grotta, hot sopressata, kalamata olives, fior di latte mozzarella, basil
- Vesuvio** 22
pomodori di piennolo, san marzano tomatoes, imported mozzarella di bufala, anchovies, kalamato olives, imported oregano, basil
- Prosciutto e Arugula** 24
fior di latte mozzarella, san danielle prosciutto, arugula, parmigiano reggiano
- Barese** 24
rapini, locally sourced sausage, imported burrata, fior di latte mozzarella
- Quattro Formaggi** 23
fior di latte mozzarella, smoked mozzarella, gorgonzola, pecorino romano
- Veneto** 21
asiago cheese, locally sourced sausage, caramelized onions, speck, fior di latte mozzarella
- Affumicata** 21
smoked mozzarella di bufala, hot sopressata, roasted bell peppers, fior di latte mozzarella
- Primavera** 21
fior di latte mozzarella, arugula, wild oregano, calabrian peppers, thyme, garlic, evoo, lemon zest

White

- Pistacchio Pizza** 24
pistacchio pesto, locally sourced sausage, fior di latte mozzarella, basil
- Pizza Tartufo** 24
black truffle pate, porcini mushrooms con panna, locally sourced sausage, basil, fior di latte mozzarella
- Ortolana** 23
sauteed spinach, organic mushrooms, roasted bell peppers, artichokes, fior di latte mozzarella, basil, finished with housemade spicy oil

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

WINES

WHITE

	GLASS	BOTTLE
Pinot Grigio Danzante Veneto Italy <i>bright, fresh & clean - honey & apricot on the palate</i>	10	38
Sauvignon Blanc Napa Cellars Napa Valley <i>citrus & grapefruit flavors with fresh grass on the nose</i>	10	38
Chardonnay Benziner Sonoma County <i>rich vanilla flavors with a touch of spice & minerality</i>	11	42
Falanghina IGP La Capranera Campania , Italy <i>light-bodied white ,leading to flavors of nectarine with hints of pastry cream & lemon curd on the finish</i>	11	42
Rose Ferrari Carano Sonoma County <i>bright orange, grapefruit & lime flavors meet stronger tastes of red cherry & tart cranberry</i>	10	38
Soave Classico Pieropan Veneto, Italy <i>fresh & clean acidity with classic aromas of white flowers & almond blossom</i>	11	42
Gavi Di Gavi DOCG Piedmonte, Italy <i>100% Cortese Grapes, Gavi offers intense floral notes on the nose with hints of melon and citrus</i>	11	42

RED

Valpolicella Brigaldara San Floriano, Italy <i>vibrant medium bodied ruby red color with aromas of vanilla & spices, dry & velvety on the palate</i>	11	42
Chianti Classico Chianti Colli Senesi DOCG Tuscany, Italy <i>intense ruby red color & an enveloping flavor with persistent aftertaste, produced by Organic Farming in the hills of San Gimignano</i>	10	38
Chianti Classico Riserva DOCG Tenuta Di Nozzole Tuscany, Italy <i>cherry & violet aromas, persistent & rounded flavors of spices & mushrooms, great structure with elegant finesse</i>		50
Campo Al Mare Bolgheri Tuscany <i>intense small berry fruit, great acidity & a velvet sensation, soft tannins with a long & persistent finish</i>		56
Rosso Di Montalcino Tuscany <i>intense ruby red with violet reflections, gentle, full & soft, with surprising length</i>		54
Sangiovese Ali Tuscany, Italy <i>dark cherries, black stone fruit, dried herbs, plum, wild raspberry.</i>	10	38
Montepulciano D'Abruzzo Contesa Abruzzo, Italy <i>powerful modern red ,ripe fruits & firm tannins, intense & persistent of fine quality</i>	11	42
Primitivo Bruno Vespa Puglia, Italy <i>intense ruby red with notes of dry prunes, raspberry & forest fruits, mature tannins on the palate</i>	12	46
Aglianico L'Atto Cantine Del Notaio Basilicata <i>rich, full, intense with fine tannins that give length & persistence</i>	12	46
Pinot Noir Z.Alexander Brown North Coast California <i>light bodied, a hint of spice & oak, raspberry & cherry on the palate</i>	11	42
Cabernet Sauvignon Tom Gore Central North Coast California <i>flavors of chocolate, cocoa & blackberry with dry tannic features</i>	12	46
Cabernet Sauvignon Ravel & Stitch Central Coast California <i>inviting aromatics of vanilla & bright red fruit, rich & lush on the mid-palate and a clove like spiciness on the finish</i>		52
Nebbiolo Pertinace Piemonte <i>fresh & clean on the nose with lush aromas of cherry & red raspberries, well-balanced & elegant</i>	13	50

WINES

FRIZZANTE

Prosecco Avissi Veneto, Italy <i>fresh and lively with aromas golden apples, pear and honey.</i>	10	38
Sparkling Rose Villa Sandi Veneto, Italy <i>well balanced with notes of red raspberry and strawberry and a fine persistent</i>	11	43
Moscato D'Asti DOCG Vigneto, Veneto <i>straw yellow with greenish reflections, white & persistent foam pleasantly sweet, fresh & intense</i>	10	38
Cuvee Prestige Brut Ca' Bosco Franciacorta <i>beautiful sparkling wine with unique aromatic profile of spicy notes of spearmint, honeydew melon & blanched almond</i>	375ML 54	750ML 94
Veuve Clicquot Champagne <i>strength & silkiness - perfect balance with aromatic intensity & a lot of freshness</i>	375ML 58	750ML 98

CRAFT BEERS

Revolution Anti Hero IPA 6.5%	8
Revolution Seasonal	9
Half Acre Daisy Cutter 5.2%	9
Half Acre Seasonal	9

DOMESTIC BOTTLED BEER

Miller Lite	6
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IMPORTED BOTTLED BEER

<i>Peroni</i>	7
Menabrea Bionda	8
Menabrea Ambrata	8

BOTTLED SOFT DRINKS

Coke	4
Diet coke	4
Sprite	4
Juices	2
Lurisia Aranciata	4
Lurisia Gazzosa	4
Lurisia Chinotto	4
San Benedetto Ice Tea Lemon	3
San Benedetto Ice Tea Peach	3

SIGNATURE COCKTAILS 15

Espresso Martini
vodka, espresso, coffee liquor, chocolate bitter

Isola Bella
empress gin, white porto, yuzu orchid

Etna
mezcal, china, aperol, grapefruit

Girovita
bourbon, amaro nonino, aperol, lemon

Rosemary Old Fashioned SMOKY or TRADITIONAL
bourbon, agostura bitter, spicy bitter, demarera syrup

Rosso Strawberry Basil Martini
fresh basil, fresh strawberries, fresh lime juice, absolute, strawberry liquor, strawberry syrup, cranberry juice

Limoncello Martini
limoncello, greycgoose citron, limonata

Girovita
aperol, bourbon, amaro nonnino, fresh lemon juice

Sicilian Mule
averna, marolo barolo grappa, lemon, ginger beer

Hemingway's Passion
passion fruit, aperol, lime, rum

Oaxaca Cactus
prickly pear, mezcal, lime

SPRITZ 15

Amalfi Spritz
elderflower liqueur, lemon, white wine, fresh tarragon

Rose Spritz
aperol, sparkling rose, grapefruit and lime

Aperol Spritz
aperol, prosecco, orange

Prickly Pear Spritz
prickly pear, lemon, aperol, prosecco

NEGRONI 15

Boulevardier Negroni
bourbon, campari, punt e mess

Mezcal Negroni
mezcal, campari, punt e mess

Classico Negroni
gin, campari, punt e mess

Lite Negroni
gin, aperol, white porto

ITALIAN CRAFT BEER

Birra Baladin - Nora Specialty 6.8% 12
unique brew ginger, myrrh, and orange peel create spiciness unmalted kamut is used as grain

Birra Baladin - Isaac White Ale 5% 12
light apricot hue, citrus fruits perfect as an aperitif

Birra Baladin - Sidro Gluten Free Cider 4.5% 10
apple juice from peidmont spontaneously fermented

Birra Baladin - Super Baladin Tripel 8% 12
english yeast starter bottle conditioned with a belgian strain

Birra Baladin - Leon-dark ale 9% 13
ripe citrus, peach, tropical fruit, pine and herbaceous bitterness

Birra Baladin - Leon-dark ale 9% 12
chocolate notes mixed with the aromas of dried fruit, licorice and toffee are unforgettable