

WINES BY THE GLASS

SPARKLING

Prosecco Brut, Maschio, 187ml	10
Rossa Rosa, Brachetto d'Acqui, 187ml	14
Lunetta Sparkling Rose, Trento, 187mL	12

BIANCO

Pinot Grigio, Maso Canali '18	6	12
Sauvignon Blanc, Vigna Del Lauro '18	5	10
Chardonnay, Tormaresca '17	5	10
Soave, Pieropan '18	6	12
Ca' d Gal Moscato d'Asti 'Lumine' '19	7	14

ROSE

Cantina Zaccagnini.	6	12
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ROSSO

Pinot Noir, Sartori di Verona '17	6	12
Merlot, Barone Fini '17	5	10
Barbera, Indigenous '14	6	12
Nebbiolo, Michele Chiarlo '16	7	14
Piazzano Chianti Classico NV	6	12
Chianti Riserva, Ducarosso '15	7	14
Super Tuscan Blend, Fossetti 2016.	6	12
Cabernet Sauvignon, Principi di Butera '16.	6	12
Zinfandel/ Primitivo, Monili '18	6	12
Montepulciano, Masciarelli '16	5	10
Locations I by Dave Phinney '15	7	14

HOUSE COCKTAILS

GOOD INVESTMENT

PENTA COSTAL

Buffalo Trace, Wild Turkey Rye, Lillet Blanc 12

FIRST VERSE

MOTHER TEQUILA

Silver Tequila, Pamplemousse, Lime, Cherry, Smoke 10

ROSE OF SHARON

Rosa Regale Sparkling Red, Fernet, Lemon 11

HOLY GHOST

Gin, Luxardo, Peychaud's, sweet vermouth 10

BLACK MANHATTAN

Woodford Rye, Avera, bitters, orange 11

WHOA NOAH

Tito's vodka, Aperol, Sparkling wine, Blue Pea Flower 11

PAPER PLANE

Aperol, Amaro Nonino, Larceny Bourbon, Lemon 12

APEROL SPRITZ

Aperol, club soda, Prosecco 9

NEGRONI

Campari, Contratto Rosso Vermouth, Beefeater's 10

ROSSINI

BELLINI

Prosecco, Peach Puree 9

P A S T A

CACIO E PEPE (V)

A simple Roman classic. House-made pici pasta tossed with pecorino romano and Bourbon Barrel Foods smoked black pepper 18

DOUBLE BACON CARBONARA

Smoked guanciale bacon, Broadbent hickory smoked bacon, pecorino romano, smoked black pepper, egg yolk, pici pasta 21

SPAGHETTI & MEATBALLS

Our famous meatballs (3) with hand-made spaghetti and San Marzano pomodoro 23

RAGU ALLA BOLOGNESE

Slow-stewed tomatoes, beef, pork, lamb, and pancetta tossed with house-made Rigatoni pasta and ricotta salata 24

LASAGNA

Seven decadent layers of house-made pasta and ragu alla Bolognese spiked with house sausage and ricotta 25

PESTO PRIMAVERA (V)

Seasonal vegetables tossed with hand-made rigatoni, house pesto, cream, and goat cheese 22

ADDITIONS:

ITALIAN SAUSAGE 9

(5) GRILLED SHRIMP 12

GRILLED CHICKEN 6

S E C O N D I

8-oz FILET MIGNON (GF)

Crispy-smashed fingerlings, grilled asparagus, bordelaise 45

VERLASSO SALMON (GF)

Crab risotto, sun-dried tomato, asparagus, beurre blanc 32

BAKED SEAFOOD IMPERIAL

Maine sea scallop, Gulf shrimp, lump crab, Maine lobster, fresh fish, house pasta, seafood broth 38

CHICKEN PARMIGIANA

Pounded, all-natural chicken breast breaded parmigiana style; served with house-made spaghetti 23

S I D E S

GRILLED ASPARAGUS 8

Pecorino Romano

BRUSSELS SPROUTS 11

Pickled Shallots, Saba vinegar

GARLICY SPINACH 7

Garlic, olive oil

CRISPY SMASHED POTATOES 6

Fresh Herb, pecorino

D E S S E R T S

LIMONCELLO TORTA

Sponge cake, lemon curd, black currant coulis, Italian meringue, macaron 12

TIRAMISU

House-made lady finger, mascarpone, espresso, whipped cream 10

BUDINO

Dark chocolate and hazelnut custard, salted caramel, hazelnut cookie 8

SPICED CARROT CAKE

Cream cheese mousse, pumpkin seed honeycomb, salted caramel 9

Mondays are made for Italian!

Every Monday we offer a multi-coursed supper.

Salad, an Italian-inspired entrée plus choice of wine & our famous focaccia

\$19/ Carry-out or Dine-in



V – vegetarian
VG – vegan
GF – gluten-free