

Cocktails

ITALIAN 75 15

Roku Gin, Prosecco, Lemon Juice, Simple Syrup

MULE 15

Wodka Vodka, Ginger Beer, Lime Juice

MELAGRANA 16

Ketel One Citron, Cointreau, Pomegranate, Lemon

ITALIAN MANHATTAN 15

Maker's Mark Bourbon, Averna, Sweet Vermouth

ESPRESSO MARTINI 16

Effen Vodka, Espresso, Kahlua, Baileys

OLD FASHIONED 15

Knob Creek Bourbon, Bitters, Orange, Cherry

NEGRONI SBAGLIATO 15

Campari, Sweet Vermouth, Prosecco

NEGRONI CLASSICO 15

Tanqueray Gin, Campari, Sweet Vermouth

BELLINI 15

Prosecco, Peach Purée

APEROL SPRITZ 15

Aperol, Prosecco, Soda, Orange Garnish

Vini al Bicchiere

FRIZZANTE

PROSECCO Le Pianure NV Brut 187 ml 12

PROSECCO Le Pianure NV Brut Rosé 187 ml 12

BIANCHI

FALANGHINA Terre Stregate 2020 13

GRECO DI TUFO Villa Matilde 2019 14

VERDICCHIO CLASSICO Andrea Felici 2020 14

SAUVIGNON BLANC Pitars 2020 15

PINOT GRIGIO Paladin 2020 15

CHARDONNAY *Ricciobianco* Lanciola 2019 15

ZIBIBBO Jasmin Firriato 2020 16

ROSATO

SANGIOVESE Il Borro 2020 12

ROSSI

CHIANTI CLASSICO Castello di Meleto 2019 14

NERO D'AVOLA *Chiaramonte* Firriato 2018 14

PINOT NOIR Saracco 2018 15

MERLOT/CAB SAUV/SANG *Elcione* Vitalonga 2019 15

MONTEPULCIANO RIS Barone di Valforte 2017 16

MONTESSU Isola dei Nuraghi 2019 18

BAROLO I Colli Rossi 2016 25

Birra

PERONI	7	<u>LA GROW ORGANIC</u>	
MORETTI	8	APA	7
DOLOMITI ROSSO	7	IPA	8
DOLOMITI PILS	7	CITRA BLONDE	7
HEINEKEN	7	AMSTEL LIGHT	7
		BUCKLER NON ALC	7

* THIS ITEM MAY BE RAW OR UNDERCOOKED

[These food items are cooked to order. Consuming meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne-illness, especially if you have certain medical conditions]

ANTIPASTI

MISTO TERRA	16
SEASONAL WOOD ROASTED VEGETABLES	
MOZZARELLA DI BUFALA	18
MOZZARELLA DI BUFALA, TOMATOES, BASIL	
CALAMARI FRITTI	18
CRISPY FRIED CALAMARI, ZUCCHINI, FENNEL, LEMON, SPICY TOMATO SAUCE	
GUAZZETTO DI COZZE	17
STEEPED PEI MUSSELS, SAFFRON BROTH, PEPPERONCINO, CROSTINI	
CARPACCIO DI MANZO*	19
THINLY SLICED BEEF TENDERLOIN, CAPERS, OLIVES, ARUGULA, PARMESAN, MUSTARD AIOLI	
SALUMI	18
CURED MEATS, OLIVES, PEPPERS, PARMESAN	

INSALATA

INSALATINA	9
ASSORTED GREENS, CUCUMBER, RADISH, TOMATOES, SHERRY VINAIGRETTE	
BARBABIETOLE	12
ROASTED ORGANIC BEETS, GOAT CHEESE, SPICED WALNUTS, APPLE CIDER VINAIGRETTE	
CARCIOFINI	12
SHAVED BABY ARTICHOKEs, ARUGULA, LEMON OIL, PARMESAN	

PIZZA

MARGHERITA	20
TOMATO, BASIL, MOZZARELLA	
FUNGHI E GORGONZOLA	21
WHITE PIZZA, GORGONZOLA, MIXED MUSHROOMS	
DIAVOLA	22
TOMATO, MOZZARELLA, SPICY SALAMI	
SALSICCIE E SHISHITO	22
WHITE PIZZA, MOZZARELLA, FENNEL SAUSAGE, SHISHITO & CALABRIAN PEPPERS	

PASTA

GNOCCHETTI	20
POTATO GNOCCHETTI, TOMATO SAUCE, RICOTTA	
AGNOLOTTI FAVE E PISELLI	22
RICOTTA-PECORINO-FAVA-MINT FILLED, BLACK TRUFFLE SAUCE, FAVA BEANS, PEAS	
PENNE ALL 'ARRABBIATA'	20
EGGPLANT, SPICY TOMATO SAUCE "ARRABBIATA" STYLE	
TAGLIOLINI NERI	23
SQUID INK PASTA, MIXED SEAFOOD, RAPINI, HERBED BREAD CRUMBS	
CAVATELLI ALLE COZZE	22
HOUSEMADE CAVATELLI, MUSSELS, TOMATOES, PARSLEY, WHITE WINE, PEPPERONCINO	
TAGLIATELLE BOLOGNESE	22
HOUSEMADE NOODLES, CHEF ERIC'S TUSCAN STYLE MEAT RAGÚ	
RIGATONI ALLA BUTTERA	22
HOUSEMADE FENNEL SAUSAGE, SWEET PEAS, TOMATO, PARMESAN, CREAM	
RISOTTO O FARROTTO	PA
CHEF'S DAILY SELECTION	

SECONDI

MELANZANE PARMIGIANA	24
BAKED EGGPLANT PARMIGIANA STYLE	
FRITTATA DEL GIORNO	19
ITALIAN OMELET OF THE DAY	
CESARE AL TAVOLA	16
CLASSIC CAESAR—PREPARED TABLESIDE (ADD SALMON \$12, SHRIMP \$10, CHICKEN \$10)	
SALMONE ARROSTO	28
WOOD ROASTED FAROE ISLAND SALMON, FREGOLA, ASPARAGUS, CHERRY TOMATO RELISH	
POLPO AL FORNO	26
WOOD ROASTED OCTOPUS, CRISPY POTATOES, OLIVES, TOMATOES, GREENS	
POLLO ALLA MILANESE	24
CRISPY BREADED CHICKEN BREAST, ARUGULA, GRAPE TOMATOES	
ANATRA E FUNGHI	24
DUCK LEG CONFIT, SHREDDED RADICCHIO, WOOD ROASTED MUSHROOMS, BALSAMIC REDUCTION	

Chef: Eric Hammond