

APPETIZERS

BRUSCHETTA POMODORO 9 v

tomato • fresh basil • parmigiano reggiano

***MEATBALLS** 13

creamy polenta • braised beef & pork meatballs
caramellina tomato sauce • grana padano cheese

CRISPY ARTICHOKEs 16

cheese fondue • crab dip • garlic toast

FRITTO MISTO 17

market fish • prawns • calamari
garlic aioli • marinara

ARANCINI 13 v

crispy risotto • mozzarella bocconcini
caramellina tomato sauce

BURRATA 15 v

burrata pugliese • pesto trapanese
fresh basil • focaccia

MINISTRONE 8 GF, VE

hearty vegetables • beans • tomato broth

SALADS

Chicken 9 • Salmon 13 • Shrimp 13

CAESAR SALAD 10

little gem romaine • anchovy • parmigiano reggiano
house caesar dressing

MEDITERRANEAN SALAD 13 GF

mixed greens • radicchio • chickpeas • artichoke
olives • almonds • cacioavallo • salami

SUMMER SALAD 15

strawberries • blueberries • mixed lettuce
minus 8 vinegar dressing

CITRUS SALAD 15

orange • burrata • salsa leeks verde
frisee

PIZZA

MARGHERITA 19 v

fresh mozzarella • tomato sauce • fresh basil • tomato

ITALIAN MEAT LOVERS 22

italian sausage • pepperoni • salami • ricotta
mozzarella • tomato sauce

QUATTRO FORMAGGI 21 v

mozzarella • gorgonzola • parmigiano reggiano
mascarpone • tomato sauce

VEGETARIAN 19 v

seasonal vegetables • tomato sauce
mozzarella • fresh basil

PEPPERONI 18

pepperoni • mozzarella • tomato sauce

PROSCIUTTO CRUDO 25

prosciutto di parma • mozzarella
tomato sauce • arugula

Substitute Gluten-free dough \$4

If you have any concerns regarding food allergies, please alert your server prior to ordering.
Please let us know if you have any dietary restrictions and we will do our best to accommodate.

GF = Gluten Free; V = Vegetarian

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses, especially if you have certain medical conditions

HOUSE MADE PASTA

BAKED RIGATONI 25

bolognese sauce • ricotta • fresh mozzarella

SHRIMP RISOTTO 22

shrimp • parmigiano reggiano • maitake mushrooms

SPICY RIGATONI ALLA VODKA 22

vodka sauce • basil • parmigiano reggiano
calabrian chili • sausage

TRUFFLED RICOTTA & PROSCIUTTO RAVIOLI 24

black truffle • calabro ricotta • prosciutto di parma

SHORT RIB MEZZE MANICHE 25

braised short rib • tomato • spinach
white bean • montasio extra vecchio

GNOCCHI QUATTRO FORMAGGI 23 v

mozzarella • gorgonzola • stracchino • pecorino romano

LOBSTER FRA DIAVOLA 33

lobster • celery • calabrian chili
preserved tomato

*SPAGHETTI & MEATBALLS 21

caramelized tomato sauce
braised beef & pork meatballs
basil • parmigiano reggiano

CHICKEN FETTUCCINE ALFREDO 23

classic alfredo sauce • parmigiano reggiano

SHRIMP SCAMPI 23

linguine • lemon • garlic • parsley

LASAGNA 23

bolognese sauce • mozzarella
bechamel

ENTRÉES

CHICKEN ALLA SENAPE 24 GF

crispy baby potatoes • mustard citrus jus

*BRANZINO 32 GF

barigoule • white beans • pork belly
artichokes

*PORCINI CRUSTED SALMON 29

porcini mushroom crusted
warm leek vinaigrette

CHILI CRUSTED SHORT RIBS 36 GF

lentils • caramelized onion
sherry wine vinaigrette

*8 OZ. FILET MIGNON 53 GF

potato puree • creamed leeks • sauce bordelaise
trumpet mushrooms

CHICKEN PARMESAN 23

mozzarella • tomato sauce • basil
parmigiano reggiano

EGGPLANT PARMESAN 21 v

mozzarella • tomato sauce • basil
parmigiano reggiano

SIDE DISHES

Crispy Broccoli 7 • Roasted Carrots 7 • Crispy Potatoes 7



• Substitute Gluten Free Pasta \$3 •

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SIGNATURE COCKTAILS

BLOOD ORANGE COSMOPOLITAN 14

ketel one oranje vodka
st-germain elderflower liqueur
lime

LIMONCELLO MARTINI 15

housemade limoncello • fresh lemon

ALMAFI MULE 15

housemade limoncello • fresh strawberry
ginger beer • basil

GINGER PEAR BOURBON MARTINI 14

bulleit bourbon • pear puree • lemon
honey • cinnamon

RASPBERRY, CUCUMBER & MINT MOJITO 15

bacardi rum • st-germain elderflower liqueur
raspberry • lemon

APEROL SPRITZ 14

aperol • prosecco rosé • orange

CALABRIAN MARGARITA 15

calabrian chili pepper infused casamigos blanco
peach • lime

HUGO 14

st-germain elderflower liqueur
prosecco • mint • lime

SICILIAN NEGRONI 14

hendrick's gin • campari
blood orange juice

SMOKED BLACK MANHATTAN 18

bulleit rye whiskey
amaro montenegro liqueur
angostura bitters

DRAFT BEER 8

Peroni • Bad Beat I♥Vegas • Lagunitas IPA
Modelo • Blue Moon • Leinenkugel Seasonal
Tenaya Creek • Atomic Duck IPA

DOMESTIC BOTTLED BEER 8

Budweiser • Bud Light • Coors Light
Miller Lite • Michelob Ultra

IMPORTED BOTTLED BEER 9

From Italy:

Menabrea Ambrata • Menabrea Blonda

Corona • Heineken • Guinness • Stella Artois

MINERAL WATERS 7

Acqua Panna • San Pellegrino

NON-ALCOHOLIC BEVERAGES

Pepsi • Diet Pepsi • Starry • Ginger Ale • Root Beer
Mountain Dew • Iced Tea • Raspberry Iced Tea

Orange Juice • Pineapple Juice • Cranberry Juice
Grapefruit Juice

Coffee • Tea • Espresso • Cappuccino

Ask about our Flavored Italian Sodas

PREMIER ITALIAN WINES OFFERED AT \$35 PER BOTTLE

We love Italian wines for its diversity of styles, varieties, food-friendliness and, quite often, great value. While there are seemingly endless varieties of Italian wine, our \$35 wine list provides an enjoyable journey through some of the most popular of the country's 20 wine regions.

Frizzante

- La Marca Prosecco
- Caposaldo Moscato
- Placido Moscato d'Asti
- Riunite Lambrusco

Vino Blanco

- Remo Farina, Bianco di Custoza
-  Campo di Fiori, Rubicone Pinot Grigio
- Dipinti, Vigneti delle Dolomiti Chardonnay
- Dipinti, Vigneti delle Dolomiti Sauvignon
- Falesco Vitiano Bianco
-  Piccolo Fiore Bianco
- Villa Matilde, Falanghina Rocco Dei Leoni

Vino Rosato

- Tormaresca Calafuria Rosé
- Sirena Del Mare, Rubicone Rosé

Vino Rosso

- Placido Chianti
-  Cavaliere D' Oro Chianti
- Piccolo Fiore Rosso
- Masciarelli, Montepulciano d'Abruzzo
-  Barbera d'Asti Le Orme
- Fable Roots, Red Blend
- Mille Gradi Sangiovese
- Anterra Merlot
-  Feudo Zirtari, Terre Siciliane Colosi Nero d' Avola
- Donna Laura, Toscana Sangiovese Ali

RESERVE WINES

Sparkling • Champagne

| | Glass | Bottle |
|---------------------------------|-------|--------|
| Caposaldo Prosecco D.O.C., Brut | 15 | 74 |
| Caposaldo Prosecco Brut Rosé | 14 | 69 |
| Caposaldo Moscato | 9 | 35 |
| Mumm Brut Champagne | 20 | 99 |
| Tattinger La Francaise | | 140 |

White

| | | |
|--|----|----|
| Chardonnay, Vigneti delle Dolomiti | 9 | 35 |
| Sonoma Cutrer, Chardonnay | 15 | 59 |
| Jordan, Chardonnay | | 79 |
| Pinot Grigio Campo di Fiori | 9 | 35 |
| Santa Margherita, Pinot Grigio | 19 | 75 |
| Villa Maria, Sauvignon Blanc | 16 | 63 |
| Cloudy Bay, Sauvignon Blanc, New Zealand | | 79 |

Rosé

| | | |
|--------------------------------|---|----|
| Sirena Del Mare, Rubicone Rosé | 9 | 35 |
| Beringer White Zinfandel | 9 | 35 |

Red

| | Glass | Bottle |
|--|-------|--------|
| Barbera d'Asti Le Orme | 9 | 35 |
| Cavaliere D' Oro Chianti | 9 | 35 |
| Meiomi Pinot Noir | 16 | 63 |
| Argyle Pinot Noir | | 82 |
| Rodney Strong Merlot | 14 | 55 |
| White Lane Merlot | | 87 |
| Joel Gott Cabernet Sauvignon | | 54 |
| Justin Cabernet Sauvignon | 18 | 71 |
| J Lohr Hilltop Cabernet Sauvignon | | 75 |
| Austin Hope Cabernet Sauvignon, 1L | | 140 |
| Jordan Cabernet Sauvignon | | 140 |
| Malbec Catena, Mendoza | 18 | 71 |
| Fable Roots Red Blend | 9 | 35 |
| Stags Leap Wine Cellars Hands of Time, Red Blend | | 85 |
| Remole Toscana, Frescobaldi, Red Blend | | 88 |
| The Prisoner Red Blend, Napa Valley | | 135 |
| Caymus, Cabernet Sauvignon, Napa Valley | | 250 |