

COLD ANTIPASTI

TUNA AND AVOCADO TARTARE 23 calabrian-chili's, fennel, basil
PORCINI RUBBED BEEF CARPACCIO 20 arugula, parmigiano reggiano, truffle
BURRATA 19 wood fired focaccia add prosciutto \$6
WOOD ROASTED OLIVES 13 lemon zest, black pepper
TOMATO BRUSCHETTA 13 mighty vine cherry tomatoes, basil, parmigiano reggiano, balsamic
WHIPPED RICOTTA 12 honey, toast



HOT ANTIPASTI

NONNA'S MEATBALLS 15 ricotta, parmigiano reggiano, san marzano tomatoes
ARANCINI 14 beef bolognese, mozzarella
FRITTO MISTO 25 calamari, shrimp, calabrian chili cocktail sauce
BAKED CLAMS 18 lemon butter, ½ dozen
GRILLED CALAMARI 22 lemon vinaigrette, baby arugula

INSALATA

BABY GEM CAESAR 14 parmigiano reggiano, breadcrumbs	ROASTED BEETS SALAD 16 pistachio, goat cheese, baby spinach
FRESCA 14 arugula, cherry tomatoes, shaved parmigiano, balsamic vinaigrette	CAPRESE 14 fresh mozzarella, tomatoes, basil, balsamic reduction

WOOD FIRED PIZZA

MARINARA 14 san marzano tomatoes, pomodori di piennolo, oregano, fresh garlic, sea salt, basil	CAPRICCIOSA 20 san marzano tomatoes, artichokes, kalamata olives, organic mushrooms, prosciutto cotto, pecorino romano, fior di latte mozzarella, basil	DON CICCIO 23 san marzano tomatoes, fior di latte mozzarella, locally sourced sausage, imported speck, hot sopressata, pecorino romano, basil	PISTACCHIO 20 pistachio pesto, locally sourced sausage, fior di latte mozzarella, basil
MARGHERITA 17 san marzano tomatoes, fior di latte mozzarella, pecorino romano, basil	LOCALE 20 san marzano tomatoes, fior di latte mozzarella, locally sourced sausage, pecorino romano, organic mushrooms, basil	PROSCIUTTO E ARUGULA 24 fior di latte mozzarella, prosciutto di parma, arugula, parmigiano reggiano	TARTUFO 21 black truffle pate, porcini mushrooms con panna, locally sourced sausage, basil, fior di latte mozzarella
DIAVOLA 20 san marzano tomatoes, fior di latte mozzarella, hot sopressata, pecorino romano, basil		BARESE 20 rapini, locally sourced sausage, imported burrata, fior di latte mozzarella	ORTOLANA 20 sautéed spinach, organic mushrooms, roasted bell peppers, artichokes, fior di latte mozzarella, basil, finished with housemade spicy oil

HOMEMADE PASTA

Zuppa di Pesce
spaghetti, calamari, shrimp, clams, mussels, cherry tomato sauce 40
pairing suggestion | rose

POMODORO 18 bucatini, san marzano tomatoes, basil, parmigiano reggiano pairing suggestion pinot noir	LINGUINE & CLAMS 25 linguine, baby clams, cherry tomato, garlic, white wine pairing suggestion pinot grigio	ARUGULA & PISTACHIO PESTO 20 gemmeli, parmigiano reggiano, breadcrumbs pairing suggestion rose
BOLOGNESE 21 rigatoni, parmigiano reggiano pairing suggestion montepulciano	BAROLO BRAISED SHORT RIB 27 mafaldine, san marzano tomato, parmigiano reggiano pairing suggestion nebbiolo	SAUSAGE AND RAPINI 21 rigatoni, chili flakes pairing suggestion falanghina
SPICY RIGATONI 20 vodka sauce pairing suggestion aglianico	SHRIMP FRA DIAVOLA 25 shrimp, spaghetti, cherry tomatoes, chili flakes pairing suggestion pinot noir	CACIO E PEPE 18 pecorino romano, black pepper pairing suggestion chianti

Chef Phil's Prime Skirt Steak
baby arugula, parmigiano reggiano, aged balsamic 42
pairing suggestion | primitivo

ITALIAN CLASSICS

BONE IN VEAL MILANESE 48 arugula, cherry tomato pairing suggestion valpolicella	CHICKEN PARMIGIANA 25 fresh mozzarella, basil, san marzano tomatoes, served with spaghetti pomodoro pairing suggestion nebbiolo	DOUBLE CUT LAMB CHOPS 47 potatoes, herb oil pairing suggestion montepulciano
BONE IN VEAL PARMIGIANA 48 fresh mozzarella, basil, san marzano tomatoes pairing suggestion cabernet	CHICKEN MARSALA 26 sweet marsala, mushrooms, baby potatoes pairing suggestion pinot noir	GRILLED VEAL CHOP VESUVIO 48 white wine garlic sauce, green peas, baby potatoes pairing suggestion Aglianico
	CHICKEN LIMONE 26 lemon, white wine sauce, broccolini pairing suggestion chardonnay	

SEAFOOD

GRILLED BRANZINO 42 Butterflied mediterranean sea bass, salsa verde, lemon pairing suggestion gavi	SALMON PICCATO 32 spinach, lemon butter, capers pairing suggestion rose	GRIGLIATA DI PESCE 35 octopus, shrimp, calamari, lemon vinaigrette pairing suggestion falanghina
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SIDES

BROCCOLINI 12 calabrian chili, crispy garlic, lemon
ROASTED POTATOES 10 wild oregano, garlic, parmigiano reggiano
SAUTÉED SPINACH 9 garlic, olive oil

KIDS

KIDS PIZZA 11 mickey or nemo
KIDS PASTA 12 spaghetti or rigatoni with choice of marinara or butter & cheese

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



SPRITZ12

AMALFI SPRITZ elderflower liqueur, lemon, white wine fresh tarragon

ROSE SPRITZ aperol sparkling rose grapefruit and lime

APEROL SPRITZ aperol prosecco orange

PRICKLY PEARS SPRITZ prickly pear, lemon, aperol prosecco

NEGRONI14

BOULEVARDIER NEGRONI bourbon, campari, punt e mess

MEZCAL NEGRONI mezcal, campari, punt e mess

CLASSICO NEGRONI gin, campari, punt e mess

SPAGLIATO campari, punt e mess, prosecco

WINE

Red Wines

PINOT NOIR STEMMARI 11 44	light bodied, a hint of spice & oak, raspberry & cherry on the palate
CHIANTI GHIBELLO 11 44	intense ruby red color, dry & soft
CABERNET VILLA ROCCA 12 48	flavors of chocolate, cocoa & blackberry with dry tannic feature
MONTEPULCIANO CONTESA 12 48	medium bodied, ripe fruits & firm tannins
VALPOLICELLA RIPASSO VILLA SAN ZENO 12 48	vibrant medium bodied, ruby red color with aromas of vanilla & spices
NEBBIOLO ICARDI 12 48	baby barolo, soft & delicate, robust tannin & high acidity
PRIMITIVO BAROCCO 12 48	intense ruby red with notes of dry prunes, little peppery aftertaste
AGLIANICO L'ATTO 12 48	rich, full, intense with fine tannins that give length & persistence
BRUNELLO DI MONTALCINO UGGIANO 90	full-bodied, wild berry, licorice with high tannin & acidity
BOTROMAGNO PIER DELLE VIGNE 80	blend of montepulciano & aglianico with velvety texture & perfect equilibrium between fruit & oak
BARBERA D'ASTI VIETTI 65	ruby color with ripe red cherry aromas & vanilla, soft tannins
BAROLO VALTIGLIONE 95	nebiolo grape, medium body, harmonious & elegant taste
CHIANTI CLASSICO RSV MONSANTO 68	rich, intense & complex with notes of black cherry & spice
CABERNET PRISONER 95	california, flavors of ripe cherry & cedar with hints of rose petals & sweet oak
PINOT NOIR PRISONER 85	california, very soft, red berry, balanced acidity, smooth and fresh
ANTINORI IL BRUCIATO 68	flavors of currants blackberries, delicate hints of vanilla & tabacco
ANTINORI VILLA TOSCANA - SUPER TUSCAN 65	sangiovese /cabernet /merlot smooth, supple & elegant

BEER

italian craft beers12

BIRRA BALADIN NORA SPECIALTY 6.8%
unique brew ginger, myrrh, and orange peel create spiciness
unmalted kamut is used as grain

BIRRA BALADIN ISAAC WHITE ALE 5%
light apricot hue, citrus fruits perfect as an aperitif

BIRRA BALADIN SIDRO GLUTEN FREE CIDER 4.5%
apple juice from piedmont spontaneously fermented

BIRRA BALADIN SUPER BALADIN TRIPEL 8%
english yeast starter bottle conditioned with a belgian strain

BIRIFICIO DEL DUCATO TORRENTE PILSNER 7%
ripe citrus, peach, tropical fruit, pine and herbaceous bitterness

NON-ALCOHOLIC4

COKE, DIET COKE, SPRITE

LURISIA ARANCIATA

LURISIA GAZZOSA

SIGNATURE COCKTAILS14

LUCIA MARGARITA blood orange, lime, tequila, spicy bitter

FIORE DE FRAGOLA vodka, strawberry, white vermouth, hibiscus flower

ESPRESSO MARTINI vodka, espresso, coffee liquor, chocolate bitter

HEMINGWAY PASSION plantation rum, aperol, lime, passion fruit

ROSEMARY OLD FASHIONED

SMOKY OR TRADITIONAL bourbon, agostura bitter, demarera syrup

LA BELLA VITA empress gin, elderflower liqueur, rosemary, lemon

MULO DI BOSCO homemade wildberries syrup, vodka, ginger beer, lime

White Wine

CHARDONNAY TORMARESCA 12 48	pale straw yellow, fresh & elegant, notes of pineapple, mango & honeydew
SAUVIGNON BLANC NATALE VERGA 11 44	smooth & silky, minerality & citrusy notes, well balanced & good finishing acidity
PINOT GRIGIO LAVIS 11 44	deep golden yellow color, rich, warm & inviting aroma of ripe fruits and honey
VERMENTINO VITIANO FALESCO BIANCO 11 44	light-bodied, leading to flavors of nectarine & lemon curd on the finish
GAVI VILLA SPARINA 12 48	fresh and fruit bouquet with notes of peach & aromatic herbs
CHARDONNAY PLANETA 85	flavour of ripe yellow peaches, acacia honey, powerful balanced finish
CHARDONNAY FRANK FAMILY 90	california, rich, vibrant, flavors of baked apple & toasted oak
CHARDONNAY FAR NIENTE 90	napa valley, classically beautiful aromas of white peach blossom, citrus zest & vanilla
SAUVIGNON CHATEAU DE SANCERRE 80	flavors of white flowers and beautiful minerality, bright on palate

Rose

FRAPPATO STEMMARI 11 44
fine & refreshing rosato offers aromas & flavors of juicy red cherry & raspberry

Sparkling

PROSECCO VAL D'OCA 11 44
SPARKLING PROSECCO ROSE DE PAOLO 12 48
LAMBRUSCO GRASPAROSSA 11 44
MOSCATO CANDONI 11 44
VEUVE CLICQUOT 375ML 60.750ML 120
ROSE VEUVE CLICQUOT 135

local craft beer 6

REVOLUTION **ANTI HERO IPA**

REVOLUTION **SEASONAL**

imported bottled beers 6

PERONI

MENABREA BIONDA

MENABREA AMBRATA

Domestic bottled beers 5

MILLER LITE

LURISIA CHINOTTO

SAN BENEDETTO ICE TEA LEMON

SAN BENEDETTO ICE TEA PEACH