SPECIALTY COCKTAILS

Basilico Rosso
Herbaceous and refreshing. Basil-infused cranberry vodka and limoncello

Hello, Aperol
A lively introduction to aperitif, fresh lemon juice and aromatics

Have A Spritz
Prosecco with a choice of:
Aperol, elderflower, or limoncello

Pear alla Vodka
Crisp and delicately floral. Blend of pear vodka and elderflower

Lynchburg Limonata
Blackberry rich Jack Daniel's whisky and lemonade

French Dispatch
An artful blend of raspberry liqueur, pineapple, and vodka

CLASSIC COCKTAILS

Lemon Drop
Fresh lemon juice and citrus vodka uplifted with our famous limoncello

Manhattan
Smooth, bourbon forward cocktail with vermouth and bitters

Cosmopolitan
Cranberry and lime combine in this crisp, vodka-based modern classic

Negroni
Bold and balanced with equal parts gin, Campari, and vermouth

Vesper
A sophisticated martini with gin, vodka, Lillet

Margarita
Lime, orange liqueur, and of course tequila

BOTTLED BEER

Peroni (Italy)	Menabrea Amber (Italy)	Stella Artois
Firestone 805	Guinness	Modelo
Deschutes Fresh Squeezed IPA	Heineken 00 (NA)	Coors/Coors Light

MOCKTAILS

Sapphire Tonic
Bright and refreshing with mint and lemon

Thyme Off
Citrus, thyme and ginger beer

WINES BY THE GLASS

SPARKLING	Glass	Bottle
Prosecco | Torresella Brut | Italy	9	40
Sparling | Chandon Brut | Yountville, CA	15 (375ml)	
WHITE		
Chardonnay | Rombauer Vineyards | Carneros, CA	20	74
Chardonnay | JAM Cellars Butter | California	13	44
Chardonnay | Kendall-Jackson | California	11	40
Riesling | Chateau Ste. Michelle | Columbia Valey, WA	8	30
Fume Blanc | Ferrari-Carano | Sonoma County, California	11	40
Sauvignon Blanc | White Haven | Marlborough, NZ	12	44
Moscato d'Asti | Castello del Poggio | Piedmont, IT	9	34
Pinot Grigio | Ruffino Lumina | Delle Venezia, IT	9	32
RED		
Cabernet Sauvignon | Quilt | Napa Valley, CA	19	70
Cabernet Sauvignon | Joel Gott | Paso Robles, California	12	45
Chianti Classico | Castello Banfi Riserva | Tuscany, IT	15	56
Sangiovese | Cecchi | Tuscany, IT	11	42
Montepulciano | La Quercia | Abruzzo, IT	12	45
Red Blend | Ferrari Carano 'Siena' | Sonoma Valley, CA	15	56
Barbera | Franco Serra d'Asti | Piedmont, IT	10	38
Pinot Noir | Edna Valley Vineyards | Central Coast, CA	12	45
HOUSE		
Chardonnay, Merlot, Cabernet Sauvignon, or White Zinfandel	8	30

APPETIZERS

POLENTA PORCINI
Polenta with Porcini Mushrooms & Gorgonzola
13

BRUSCHETTA
Fresh Tomatoes, Garlic, Basil & Parma Cheese over Crostini
10

ANTIPASTO MISTO FOR TWO
Prosciutto, Mortadella, Soppressata, Bruschetta, Giardiniera, Assorted Olives, and Provolone
22

CARPACCIO
Thin Sliced Beef, Parma Cheese, Capers, Arugola with a Lemon Oil Drizzle
14

STEAMED CLAMS
Garlic, Wine, Olive Oil & Light Tomato Broth
16

MOZZARELLA CAPRESE
Fresh Mozzarella with Tomato, Basil, Oregano & EVOO
12

CALAMARI FRITTI
Classic Fried Calamari with a Spicy Marinara Dipping Sauce
14

GAMBERI CON PANCETTA
Prawns wrapped in Pancetta with a Balsamic Glaze
16

GARLIC CHEESY BREAD
Baked Garlic Bread with Cheese
Four Piece 4
Eight Piece 8

ZUPPA E INSALATA

ZUPPA DEL GIORNO
Cup 7 Bowl 9

INSALATA DELLA CASA
Mixed Greens with House Made Balsamic Vinaigrette
7

INSALATA DI CESARE
Romaine with House Made Caesar Dressing & Shaved Parma
9

INSALATA MEDITERRANEO
Mixed Greens, Feta, Kalamata Olives, Red Onion & Tomato with House Made Lemon Vinaigrette
10

SPINACH SALAD
Spinach, Sliced Apples, Candied Walnuts & Gorgonzola with House Made Honey Balsamic Vinaigrette
10

GOAT CHEESE SALAD
Mixed Greens, Fried Panko Crusted Goat Cheese, Pine Nuts, Pistachio, Dried Cranberries with a Pomegranate Vinaigrette
12

ENTRÉE SALADS

SALMON CAESAR
Romaine with House Made Caesar Dressing, Shaved Parma, and a Salmon Filet (choice of blackened or grilled)
28

NY STRIP STEAK SALAD
Seared NY Strip, Grilled Portobello Mushrooms with Gorgonzola, Green Beans, and Tomatoes over Mixed Greens with Balsamic Vinaigrette
28

PASTA

CAPPELLINI POMODORO
Angel Hair with Fresh Mozzarella, Fresh Tomato, Basil, Garlic & EVOO
20

FETTUCCINE ALFREDO
Homemade Fettuccine in a Creamy Parmesan Sauce (with Chicken +6)
20

RIGATONI QUATTRO FORMAGGI
Homemade Rigatoni, Prosciutto & Peas in a Four Cheese Cream Sauce with Parmesan, Gorgonzola, Pecorino & Mozzarella
24

RIGATONI BOSCHETTO
Homemade Rigatoni, Prosciutto di Parma, Chicken & Mushrooms in a Light Creamy Tomato Sauce
26

SPAGHETTI W/MEATBALLS
Classic Spaghetti with Meat Sauce & Two Large Meatballs
24

SPAGHETTI CARBONARA
Spaghetti with Egg, Pancetta, Cream, Parma & Pecorino
23

FUSILLI ALLA NINA
Homemade Corkscrew Pasta with Zucchini, Pancetta, Red Onion, Garlic, Chili Flakes & Pecorino Cheese in a Light Cream Sauce
23

FUSILLI AMATRICE
Homemade Corkscrew Pasta with Pancetta, Red Onion, Garlic, Marinara & Pecorino Romano
23

LINGUINE VONGOLE
Linguine with Clams in a White Wine Garlic Sauce
26

MANICOTTI MEDITERRANEO
Homemade Baked Ricotta Filled Manicotti topped with Tomato, Spinach & Olives with Bechamel and Marinara Sauce (with Chicken +6)
24

LINGUINE FRUITTI DI MARE
Linguine with Prawns, Clams, Mussels, Calamari, Fresh Fish in a Rich White Wine, Garlic & Tomato Broth
32

LINGUINE CORLEONE
Linguini with Sautéed Chicken, Shrimp, Spinach, Artichoke Hearts, Tomatoes, Garlic & Lightly Spicy Olive Oil
26

MELANZANE PARMIGIANA
Baked Eggplant with Marinara Sauce & Mozzarella
26

LASAGNA PASTICCIATA
Classic Lasagna Baked to Perfection with Meat, Ricotta, Mozzarella & Parma
(Meatless Available Upon Request)
22

ADDITIONS:

Meatball (1pc) - 4	Sausage - 4	Chicken - 6
Prawns (4pc) - 12	Salmon - 18	Steak – 20

RISOTTO, GNOCCHI, E RAVIOLI

RISOTTO PORCINI
Arborio Rice, Porcini Mushrooms & White Wine Finished with Butter, Cream & Parma Cheese
27

RISOTTO FRUITTI DI MARE
Arborio Rice, assorted Seafood & Shellfish Finished with Butter & Parma Cheese
32

GNOCCHI
Homemade Potato Dumplings in Choice of Sauce: Marinara, Pesto, Bolognese or Gorgonzola
26

RAVIOLI ALLA BOLOGNESE
Meat Ravioli Topped with a Hearty Meat Sauce
23

RAVIOLI ALLA PORCINI
Mushroom Filled Ravioli in a Porcini Cream Sauce
26

FRUTTI DI MARE

SHRIMP SCAMPI
Prawns Sautéed with Garlic & White Wine in a Light Citrus Cream Sauce. Served with a Side of Pasta & Seasonal Vegetables
28

GAMBERI DIAVOLA
Prawns Sautéed in a Spicy Garlic Marinara Sauce Served over Angel Hair
28

SALMONE SORRENTINA
Pan Seared Salmon Filet, Artichoke Hearts, Mushrooms, Sun-Dried Tomatoes in a Light Wine Sauce. Served with Side Pasta & Vegetables
32

CIOPPINO
Seafood Medley with Prawns, Lobster, Clams, Mussels, Calamari, Fresh Fish, Garlic & Spices in a Rich Wine Tomato Broth
39

BISTECCA DI CALAMARI
Pan Seared Calamari Steak with Fresh & Sun-Dried Tomatoes, Garlic in White Wine Citrus Cream Sauce Served over Angel Hair Pasta
25

CARNE

MARSALA
Sautéed with Mushrooms in a Marsala Wine Sauce
Served with Pasta Marinara and Seasonal Vegetables
Chicken 25 / Veal 32

PORTOFINO
Sautéed with Artichoke Hearts & Mushrooms in a Creamy White Wine Aurora Sauce
Served with Pasta Marinara and Seasonal Vegetables
Chicken 25 / Veal 32

PICCATA
Sautéed with Capers in a White Wine Lemon Butter Sauce
Served with Pasta Marinara and Seasonal Vegetables
Chicken 25 / Veal 32

PARMIGIANA
Breaded and Baked with Marinara topped with Fresh Mozzarella & Pesto Drizzle
Served with Pasta Marinara and Seasonal Vegetables
Chicken 26 / Veal 32

STUFFED PORK CHOP
Pork Chop stuffed with Spinach & Gorgonzola finished in a Cabernet Reduction
Served with Mashed Potatoes and Seasonal Vegetables
34

FILETTO BALSAMICO
9 oz. Pan-Seared Beef Tenderloin in a Balsamic Vinegar Reduction
Served with Mashed Potatoes and Seasonal Vegetables
42

STEAK & TRUFFLE FRIES
12 oz. Angus N.Y. Strip with Blue Cheese, Shallots, Portobello Mushrooms & Bourbon Cream Sauce. Served with Truffle Fries
38

First Basket of Bread is Complimentary. Additional Baskets are $3.00 per Basket.
Any changes or substitutions are subject to an additional fee.
No Separate Checks. We can accept up to 3 different forms of payment per check.
Large Party Gratuity (8 or more) 20% - Corkage Fee $20 per 750ml – Cake Serving Fee $2.00 per person