

**ANTIPASTI** 7

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| <b>Erbivoro</b>                                                                                                                                    | <b>\$14.00</b> |
| Grilled marinated artichoke heart, asparagus, eggplant, ricotta pesto spread, homemade Italian flatbread                                           |                |
| <b>Carnivoro</b>                                                                                                                                   | <b>\$12.00</b> |
| Prosciutto di Parma, soppressata, capicollo, Pecorino cheese, homemade Italian flatbread                                                           |                |
| <b>Onnivoro</b>                                                                                                                                    | <b>\$16.00</b> |
| Grilled marinated artichoke heart, oven roasted tomato, Prosciutto di Parma, soppressata, capicollo, Pecorino cheese, homemade Italian flatbread   |                |
| <b>Burrata</b>                                                                                                                                     | <b>\$13.00</b> |
| Burrata cheese, oven-roasted tomatoes, olive-caper tapenade, EVOO, arugula                                                                         |                |
| <b>Polpo Grigliato</b>                                                                                                                             | <b>\$14.00</b> |
| Grilled octopus, string bean potato salad, balsamic reduction                                                                                      |                |
| <b>Formaggi</b>                                                                                                                                    | <b>\$14.00</b> |
| Wine aged goat cheese, Piave Piemonte cheese, cow's milk cheese aged with Balsamic and cipolline, New Haven honey, in-house made dried fruit bread |                |
| <b>Olive</b>                                                                                                                                       | <b>\$6.00</b>  |
| Castelvetrano green Sicilian olives                                                                                                                |                |

**INSALATE** 4

|                                                                                                           |                |
|-----------------------------------------------------------------------------------------------------------|----------------|
| <b>Insalata Mediterranea</b>                                                                              | <b>\$13.00</b> |
| Mixed salad, artichoke hearts, radishes, cherry tomatoes, olives, red wine vinaigrette, shaved Parmigiano |                |
| <b>Carpaccio di Manzo</b>                                                                                 | <b>\$15.00</b> |
| Filet Mignon Carpaccio, arugula salad, lemon vinaigrette, shaved Parmigiano                               |                |
| <b>Insalata di Barbabietole</b>                                                                           | <b>\$11.00</b> |
| Sliced beets, arugula, balsamic vinaigrette, shaved Parmigiano                                            |                |
| <b>Insalata Mista</b>                                                                                     | <b>\$8.00</b>  |
| Mixed greens, balsamic vinaigrette                                                                        |                |

**PRIMI** 7

|                                                                           |                |
|---------------------------------------------------------------------------|----------------|
| <b>Ravioli di Ricotta</b>                                                 | <b>\$22.00</b> |
| Handmade ricotta and spinach ravioli, tomato basil sauce, Pecorino Romano |                |

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|---------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Gnocchi Boscaiola</b>                                                                                            | <b>\$22.00</b> |
| Handmade ricotta gnocchi, creamy tomato sauce, sausage, mixed mushrooms, Pecorino Romano, available without sausage |                |
| <b>Cavatelli alla Norma</b>                                                                                         | <b>\$20.00</b> |
| Cavatelli pasta, eggplant tomato sauce, basil, aged ricotta cheese                                                  |                |
| <b>Zucca</b>                                                                                                        | <b>\$24.00</b> |
| Handmade butternut squash mousse ravioli, butter sage, Pecorino Romano                                              |                |
| <b>Amatriciana</b>                                                                                                  | <b>\$23.00</b> |
| In-house made rigatoni, tomato sauce with onion and smoked Pancetta, black pepper, Pecorino-Romano                  |                |
| <b>Pappardelle al Ragú</b>                                                                                          | <b>\$23.00</b> |
| Handmade noodles, meat sauce with pork, veal, beef, tomato, Pecorino Romano                                         |                |
| <b>Carbonara</b>                                                                                                    | <b>\$22.00</b> |
| Spaghetti tossed with smoked Pancetta, egg yolk, Pecorino Romano, black pepper                                      |                |

**SECONDI** 6

|                                                                                                   |                |
|---------------------------------------------------------------------------------------------------|----------------|
| <b>Saltimbocca di Vitello</b>                                                                     | <b>\$35.00</b> |
| Veal scaloppini, smoked Pancetta and Fontina cheese, sage, white wine sauce, spinach and potatoes |                |
| <b>Salmone Pepe Verde</b>                                                                         | <b>\$29.00</b> |
| Scottish salmon, green peppercorn cream sauce, handmade ricotta gnocchi                           |                |
| <b>Pollo al Limone</b>                                                                            | <b>\$24.00</b> |
| Chicken scallopini, lemon white wine sauce, capers, spinach and potatoes                          |                |
| <b>Branzino Arrosto</b>                                                                           | <b>\$32.00</b> |
| Mediterranean Sea Bass, Whole or Filletted, garlic lemon, parsley, spinach and potatoes           |                |
| <b>Agnello</b>                                                                                    | <b>\$36.00</b> |
| Oven-roasted lamb chops, white wine herb sauce, Brussels sprouts, potatoes                        |                |
| <b>Bistecca Grigliata</b>                                                                         | <b>\$34.00</b> |
| Grilled Angus NY strip steak, arugula salad, balsamic vinaigrette                                 |                |

**CONTORNI** 4

|                                                   |               |
|---------------------------------------------------|---------------|
| <b>Cavoletti di Bruxelles</b>                     | <b>\$8.00</b> |
| Brussels Sprouts pan sautéed with garlic and EVOO |               |
| <b>Patate Arrosto</b>                             | <b>\$4.00</b> |
| Roasted potatoes flavored with rosemary, EVOO     |               |
| <b>Spinaci Aglio e Olio</b>                       | <b>\$7.00</b> |
| Spinach, garlic, extra virgin olive oil           |               |
| <b>Fagiolini</b>                                  | <b>\$6.00</b> |
| String beans pan sautéed with garlic and EVOO     |               |

VINI BIANCHI & ROSÉ 14

|                                                      |                   |
|------------------------------------------------------|-------------------|
| Pinot Grigio, A. Lageder 'Riff', Veneto              | AVAILABLE OPTIONS |
|                                                      | Glass: \$10.00    |
|                                                      | Bottle: \$38.00   |
| Gavi di Gavi, La Battastina, Piedmont                | AVAILABLE OPTIONS |
|                                                      | Glass: \$13.00    |
|                                                      | Bottle: \$50.00   |
| Sauvignon Blanc, Rutherford Ranch, Napa Valley       | AVAILABLE OPTIONS |
|                                                      | Glass: \$12.00    |
|                                                      | Bottle: \$46.00   |
| Rosé, Château Minuty, Provence, FR                   | AVAILABLE OPTIONS |
|                                                      | Glass: \$14.00    |
|                                                      | Bottle: \$54.00   |
| Chardonnay, Drumheller, Columbia Valley              | AVAILABLE OPTIONS |
|                                                      | Glass: \$10.00    |
|                                                      | Bottle: \$38.00   |
| Falanghina, Filadoro, Campania                       | AVAILABLE OPTIONS |
|                                                      | Glass: \$12.00    |
|                                                      | Bottle: \$46.00   |
| Chardonnay, Sonoma-Cutrer, Russian River             | AVAILABLE OPTIONS |
|                                                      | Glass: \$13.00    |
|                                                      | Bottle: \$50.00   |
| Trebbiano, Cascina del Colle (Organic), Abruzzi      | \$34.00           |
| Erbaluce, Ferrando 'La Torrazza', Piedmont           | \$40.00           |
| Albariño Reserva, Garzon, Uruguay                    | \$34.00           |
| Prosecco, Mionetto, Valdobbiadene                    | AVAILABLE OPTIONS |
|                                                      | Glass: \$9.00     |
|                                                      | Bottle: \$45.00   |
| Prosecco, Carpenè Malvolti, Conegliano Valdobbiadene | \$14.00           |
| Brut Rosé, Carpenè Malvolti, Italy                   | \$14.00           |
| Brut, Moët & Chandon Impérial, Champagne             | \$92.00           |

VINI ROSSI 16

|                               |                   |
|-------------------------------|-------------------|
| Pinot Noir, Firesteed, Oregon | AVAILABLE OPTIONS |
|                               | Glass: \$12.00    |
|                               | Bottle: \$46.00   |

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|-----------------------------------------------------------|-------------------|--|
| Merlot, Drumheller, Columbia Valley, WA                   | AVAILABLE OPTIONS |  |
|                                                           | Glass: \$10.00    |  |
|                                                           | Bottle: \$38.00   |  |
| Malbec, Cabrini, Argentina                                | AVAILABLE OPTIONS |  |
|                                                           | Glass: \$10.00    |  |
|                                                           | Bottle: \$38.00   |  |
| Montepulciano, Cascina del Colle (Organic), Abruzzi       | AVAILABLE OPTIONS |  |
|                                                           | Glass: \$12.00    |  |
|                                                           | Bottle: \$46.00   |  |
| Chianti Classico, Rocca delle Macie, Tuscany              | AVAILABLE OPTIONS |  |
|                                                           | Glass: \$12.00    |  |
|                                                           | Bottle: \$46.00   |  |
| Red Blend, Marietta Vineyards 'OVR' Lot 74, California    | AVAILABLE OPTIONS |  |
|                                                           | Glass: \$12.00    |  |
|                                                           | Bottle: \$46.00   |  |
| Cabernet Sauvignon, SIMI, Sonoma Coast                    | AVAILABLE OPTIONS |  |
|                                                           | Glass: \$13.00    |  |
|                                                           | Bottle: \$50.00   |  |
| Tempranillo, Delicioso, La Mancha, Spain                  | \$28.00           |  |
| Barbera d'Asti, DeForville, Piedmont                      | \$42.00           |  |
| Pinot Noir, Panther Creek, Willamette Valley              | \$45.00           |  |
| Bordeaux, Le Petite Tour de Bessan, Margaux               | \$68.00           |  |
| Nebbiolo, Familia Rivetti, Piedmont                       | \$57.00           |  |
| Red Blend, Clos de Tefall, Priorat, SP                    | \$45.00           |  |
| Red Blend, Rocca di Montemassi 'Sassabruna', Tuscany      | \$52.00           |  |
| Chianti Classico Riserva, Castello di Monsanto, Tuscany   | \$56.00           |  |
| Rosso di Montalcino, Antinori 'Pian delle Vigne', Tuscany | \$70.00           |  |

CELLAR SELECTIONS 8

|                                                                   |          |
|-------------------------------------------------------------------|----------|
| Amarone, Marchesi Biscardo 2016, Valpolicella                     | \$120.00 |
| Barbaresco, Alessandro Rivetto 2018, Piedmont                     | \$92.00  |
| Barolo, Ceretto 2017 (Organic), Piedmont                          | \$142.00 |
| Chianti Classico Riserva, Tenuta Tignanello 2020, Tuscany         | \$94.00  |
| Brunello di Montalcino, Antinori 'Pian delle Vigne' 2017, Tuscany | \$120.00 |

|                                                                       |                 |
|-----------------------------------------------------------------------|-----------------|
| <b>Montefalco Rosso Riserva, Paolo Bea 'Pipparello' 2017, Perugia</b> | <b>\$195.00</b> |
| <b>Cabernet Sauvignon, Fisher 'Unity' 2019, Napa / Sonoma</b>         | <b>\$115.00</b> |
| <b>Cabernet Sauvignon, Groth 'Oakville' 2017, Napa Valley</b>         | <b>\$155.00</b> |

## ZERO PROOF 5

|                                                                                               |                |
|-----------------------------------------------------------------------------------------------|----------------|
| <b>Savannah Stroll</b>                                                                        | <b>\$11.00</b> |
| NA Rum, Roasted Pineapple & Basil Soda, Old Forester Hummingbird bitters, fresh mint          |                |
| <b>Gardner's Delight</b>                                                                      | <b>\$11.00</b> |
| Seedlip Garden herbal infused NA spirit, White Peach & Jasmin soda, lime                      |                |
| <b>Grapefruit Margarita</b>                                                                   | <b>\$11.00</b> |
| NA Tequila, lime, orange and grapefruit juice, agave                                          |                |
| <b>Aperitivo Liscio</b>                                                                       | <b>\$11.00</b> |
| Bitter herbal flavors of NA Italian Aperitivo blend with sweet pineapple and a splash of soda |                |
| <b>Amarena</b>                                                                                | <b>\$8.00</b>  |
| Fever Tree Ginger Beer, Amarena cherry syrup, fresh mint                                      |                |

## COCKTAILS 11

|                                                                                                                |                |
|----------------------------------------------------------------------------------------------------------------|----------------|
| <b>Peach Bellini</b>                                                                                           | <b>\$10.00</b> |
| Mionetto Prosecco, peach nectar, lemon twist                                                                   |                |
| <b>Aperol Mist</b>                                                                                             | <b>\$10.00</b> |
| Hoegaarden Belgian Wheat beer, Aperol, lemon                                                                   |                |
| <b>Spritz Veneziano</b>                                                                                        | <b>\$12.00</b> |
| Mionetto Prosecco, Aperol, splash of soda, orange wedge                                                        |                |
| <b>L'orcio Margarita</b>                                                                                       | <b>\$12.00</b> |
| Lunazul Reposado Tequila, lime juice, orange juice, agave                                                      |                |
| <b>Paloma Italiano</b>                                                                                         | <b>\$12.00</b> |
| Lunazul Reposado Tequila, Aperol, lime juice, splash of OJ                                                     |                |
| <b>L'orcio</b>                                                                                                 | <b>\$12.00</b> |
| Aperol, grapefruit juice, Mionetto Prosecco float                                                              |                |
| <b>Bloomin' Irish Rose</b>                                                                                     | <b>\$12.00</b> |
| Slane Irish Whiskey, Combier Peche liqueur, bitters, Mionetto Prosecco float                                   |                |
| <b>La Passaggiata</b>                                                                                          | <b>\$12.00</b> |
| Woodford Reserve Bourbon, Limoncello, lime juice, splash of cranberry, orange slice, Luxardo Maraschino cherry |                |
| <b>Amari Manhattan</b>                                                                                         | <b>\$15.00</b> |
| High West Double Rye, Cardamaro artichoke liqueur, Luxardo Amaro, Luxardo Maraschino cherry                    |                |

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|-------------------------------------------------------------------------------------|----------------|
| <b>Negroni</b>                                                                      | <b>\$14.00</b> |
| Berkshire Mountain Greylock Gin, Campari, Cocchi Vermouth, orange slice             |                |
| <b>Negroni Invecchiato</b>                                                          | <b>\$16.00</b> |
| Breckenridge Colorado Gin, Carpano Antica, Campari Sweet Vermouth, aged in barrique |                |

**BIRRA** 7

|                                    |               |
|------------------------------------|---------------|
| <b>Peroni</b>                      | <b>\$7.00</b> |
| <b>Yuengling Light</b>             | <b>\$7.00</b> |
| <b>Hoegaarden Belgian Wheat</b>    | <b>\$9.00</b> |
| <b>Sierra Nevada Pale</b>          | <b>\$9.00</b> |
| <b>Magic Hat #9</b>                | <b>\$9.00</b> |
| <b>Dog Fish Head 90 Minute IPA</b> | <b>\$9.00</b> |
| <b>Alcoholic-Free</b>              | <b>\$6.00</b> |

**DESSERTS** 11

|                                                                                                    |                |
|----------------------------------------------------------------------------------------------------|----------------|
| <b>Charlotte</b>                                                                                   | <b>\$9.00</b>  |
| Chocolate Mousse cake encrusted with Rum soaked Amaretto cookies, fresh whipped cream              |                |
| <b>Crespelle</b>                                                                                   | <b>\$9.00</b>  |
| Crêpes stuffed with mascarpone and Nutella or mascarpone and mixed berry sauce                     |                |
| <b>Torta al Limone</b>                                                                             | <b>\$7.00</b>  |
| Lemon Tart                                                                                         |                |
| <b>Torta al Cioccolato</b>                                                                         | <b>\$10.00</b> |
| Belgian chocolate cake served with vanilla ice cream                                               |                |
| <b>Torta di Formaggio</b>                                                                          | <b>\$9.00</b>  |
| Lemon ricotta cheesecake baked with a chocolate cookie crust, topped with shaved Belgian chocolate |                |
| <b>Tiramisu'</b>                                                                                   | <b>\$9.00</b>  |
| Mascarpone custard layered with espresso soaked lady fingers and Belgian chocolate                 |                |
| <b>Cantucci</b>                                                                                    | <b>\$5.00</b>  |
| Homemade almond biscotti                                                                           |                |
| <b>Sorbetto</b>                                                                                    | <b>\$8.00</b>  |
| <b>Gelato</b>                                                                                      | <b>\$8.00</b>  |
| <b>Affogato</b>                                                                                    | <b>\$10.00</b> |
| with a shot of espresso                                                                            |                |

**Affogato Corretto**

with a shot of espresso and drizzle of Irish Cream

**\$13.00**