



APPETIZER 8

Caprese	\$13.99
heirloom & cherry tomatoes burrata balsamic EVOO basil oil Jamison's Breadhouse focaccia	
Trattoria Meatballs	\$13.99
asiago polenta pomodoro ricotta salata basil	
Bella Bruschetta	\$10.99
goat cheese fresh tomato basil red onion EVOO Jamison's Breadhouse ciabatta	
Rhode Island Calamari Fritti	\$15.99
cherry peppers shaved lemon roasted tomato aioli	
Goat Cheese Al Forno	\$10.99
pomodoro basil pesto Jamison's Breadhouse ciabatta	
Zuppa Della Casa	\$5.99
chef's selection	
Arancini	\$9.99
fontina mozzarella asiago asiago cream pecorino basil oil	
Beef Carpaccio	\$17.99
arugula lemon oil shredded parmesan crispy capers lemon garlic aioli	

INSALATE 5

Misticanza	\$12.99
mixed greens ricotta salata red onion carrots heirloom & cherry tomatoes honey basil vinaigrette or Trattoria Vinaigrette	
Trattoria Caesar	\$12.99
romaine tuscan kale housemade croutons shredded parmesan	
Bella Wedge	\$13.99
iceberg lettuce gorgonzola dressing crumbled gorgonzola heirloom tomatoes red onion crispy prosciutto balsamic	
Italian Chopped	\$17.99
romaine radicchio arugula artichoke red onion provolone genoa salami tomatoes giardinera hot capicola italian vinaigrette	
Zuppa & Insalata	\$9.99
choice of house misticanza or caesar with zuppa della casa	

PASTA & SECONDI 12

Pasta Brava	\$16.99
grilled chicken mafaldine pasta cotto ham peas roasted mushrooms pecorino asiago cream	
Bucatini & Meatballs	\$16.99
pomodoro sauce ricotta salata basil	
Stuffed Gnocchi alla Vodka	\$17.99
cheese stuffed gnocchi vodka sauce oven-dried tomatoes confit mushrooms pecorino basil	
Ravioli Genovese	\$16.99
goat cheese spinach toasted pine nuts basil pesto cream oven-dried tomatoes pecorino	
Pasta Arrabbiata	\$15.99
roasted red pepper asparagus mushroom basil arugula blistered heirloom tomatoes radiatori pasta spicy arrabbiata sauce	
Trattoria Chicken Parmesan	\$15.99
prosciutto asiago radiatori pasta fontina ricotta salata oven-dried tomatoes pomodoro pecorino basi	
Crostata	\$20.99
gemelli pasta pomodoro housemade sausage mozzarella roasted peppers ricotta sage chianti braised onions asiago bread crust	
Eggplant Parmesan	\$15.99
pesto bucatini pasta fontina ricotta salata pecorino oven-dried tomatoes pomodoro basil	
Grilled Salmon	\$26.99
asiago polenta lemon butter crispy capers grilled asparagus	
Bistecca	\$39.99
Prime NY strip asiago cavatappi wood-grilled asparagus herbed butter	
Pasta Pesto Rosso	\$21.99
gemelli pasta grilled chicken goat cheese pecorino sun-dried tomato and roasted red pepper pesto	
Lasagna Bolognese	\$18.99
asiago cream bolognese ricotta mozzarella parmesan	

TRAMEZZINI 5

Americano Burger	\$18.99
ribeye, chuck & brisket applewood bacon american cheese lettuce red onion mayo Jamison's Breadhouse brioche bun	
Chicken Milanese	\$14.99
parmesan breaded chicken Jamison's Breadhouse focaccia roasted tomato basil aioli arugula	
Italian Grinder	\$15.99
prosciutto cotto salami mortadella capicola smoked provolone calabrian chili lettuce tomato garlic aioli	
Chicken Pesto Melt	\$14.99
grilled chicken pesto aioli fontina romaine red onion honey basil vinaigrette Jamison's Breadhouse focaccia	

House-made Meatball Grinder	\$14.99
pomodoro fontina basil pecorino	

WOODSTONE PIZZA 7

Margherita	AVAILABLE OPTIONS
tomato sauce fresh mozzarella basil EVOO	\$17.99
	Add Pepperoni: \$2.00
Roasted Mushroom	\$17.99
roasted garlic shallots taleggio mozzarella thyme EVOO	
Prosciutto & Burrata	\$20.99
mozzarella asiago basil pesto oven-dried tomatoes	
Four Cheese	\$18.99
mozzarella fontina taleggio pecorino fried sage EVOO	
Hot Sicilian	\$18.99
pepperoni hot capicola genoa salami tomato sauce mozzarella asiago calabrian chili oregano EVOO	
Hot Honey Pepperoni Pizza	\$18.99
tomato sauce pepperoni calabrian chili honey oregano basil smoked provolone mozzarella EVOO	
Pizzetta & Insalata	\$15.99
lunch portion of any of our pizzas, with house misticanza or caesar salad	

DOLCI 2

Trattoria Tiramisu	\$13.99
whipped mascarpone lady fingers espresso vanilla chocolate cookie crumble	
Canolli	\$10.99
chef's selection	

PASTA 11

Lasagna Bolognese	\$18.99
asiago cream bolognese ricotta mozzarella parmesan	
Pasta Brava	\$21.99
grilled chicken mafaldine pasta cotto ham peas roasted mushrooms pecorino asiago cream	
Bucatini & Meatballs	\$20.99
pomodoro sauce ricotta salata basil	
Trattoria Bolognese	\$19.99
mafaldine pasta pecorino EVOO	
Stuffed Gnocchi alla Vodka	\$20.99
cheese stuffed gnocchi vodka sauce oven-dried tomatoes confit mushrooms pecorino basil	

Ravioli Genovese	\$20.99
goat cheese spinach toasted pine nuts basil pesto cream oven dried tomatoes pecorino	
Pasta Arrabbiata	\$15.99
roasted red pepper asparagus mushroom basil arugula blistered heirloom tomatoes radiatori pasta spicy arrabbiata sauce	
Seafood Fra Diavolo	\$28.99
squid ink fettuccine gulf shrimp calabrian chili bay scallops clams mussels san marzano tomato basil pecorino	
Crostata	\$19.99
gemelli pasta pomodoro housemade sausage mozzarella roasted peppers ricotta sage chianti braised onions asiago bread crust	
Pasta Pesto Rosso	\$21.99
gemelli pasta grilled chicken goat cheese sun-dried tomato and roasted red pepper pesto pecorino	
Black Truffle Pasta	\$23.99
gemelli pasta roasted mushroom black truffle cream pecorino	

SECONDI 6

Grilled Salmon	\$26.99
asiago polenta lemon butter crispy capers grilled asparagus	
Bistecca	\$39.99
Prime NY strip asiago cavatappi wood-grilled asparagus herbed butter	
Trattoria Chicken Parmesan	\$25.99
prosciutto asiago radiatori pasta fontina ricotta salata oven-dried tomatoes pomodoro pecorino basil	
Eggplant Parmesan	\$20.99
pesto bucatini pasta fontina ricotta salata pecorino oven-dried tomatoes pomodoro basil	
Chicken Saltimbocca	\$23.99
grilled chicken prosciutto fried sage fontina asiago polenta mushroom sun-dried tomato sauce grilled seasonal vegetables	
Americano Burger	\$18.99
ribeye, chuck & brisket applewood bacon american cheese lettuce red onion mayo Jamison's Breadhouse brioche bun crispy frites	

SPARKLING 4

Zonin Prosecco, Italy N/V	AVAILABLE OPTIONS
	Split: \$9.99
	\$40.00
Veuve Cliquot Yellow Label, France N/V	\$113.00
Maschio Sparkling Rose Italy N/V	\$9.99
Col de Salicci Prosecco Superiore Valdobbiadene, Italy	\$51.00

COCKTAILS 13

Italian Mule	\$12.99
Tito's Vodka Limoncello Ginger Beer	
Aperol Spritz	\$12.99
aperol solerno blood orange liqueur zonin prosecco	
Blackberry Ginger Smash	\$12.99
van gogh açai blueberry ginger beer canton ginger liqueur veev açai liqueur housemade blackberry purée	
Blueberry Prosecco Martini	\$12.99
van gogh açai blueberry blueberries fresh lemon juice simple syrup topped with prosecco	
Always in Fashion	\$13.99
russells reserve sugar in the raw fee bros. barrel aged bitters fresh orange slice luxardo cherry	
Limoncello Collins	\$12.99
limoncello gordon's gin lemon soda mint	
Strawberry Balsamic Martini	\$12.99
Breckenridge Vodka Strawberries Sweet Balsamic Simple Lemon	
The True Italian Martini	\$12.99
true italian vodka vermouth gorgonzola stuffed castelvetrano olives	
Skinny Cucumber Margarita	\$12.99
corazon blanco tequila fresh cucumber rosemary agave syrup	
Cucumber-Cilantro Martini	\$12.99
hendrick's gin or crop organic cucumber vodka fresh cucumber cilantro	
Italian Gimlet	\$12.99
Malfy Italian Gin Italicus Basil Simple Lime	
Espresso Martini	\$12.99
vanilla vodka borghetti espresso liqueur brewed espresso	
Paloma	\$14.99
Espolon Blanco Thatcher's Blood Orange Lime Grapefruit Simple Soda	

BOTTLES 9

Miller Light	\$4.49
Coors Light	\$4.49
Michelob Ultra	\$4.49
Yuengling	\$3.99
Green Bench Sunshine City IPA	\$6.49
Corona	\$5.49

Stella Artois	\$5.49
Moretti	\$6.49
Kaliber	\$4.49
non-alcoholic	

DRAFT 3

Peroni	\$5.99
Bud Light	\$3.99

Rotating Craft Beers

Ask your server for details

VINO BIANCO 15

Moscato, Castello Poggio Lombardy	AVAILABLE OPTIONS
Flavors of musk & peach, with deeper notes of honey & white flower	6oz: \$10.99
	9oz: \$14.99
	Btl: \$42.00
Pinot Grigio, Santa Cristina Delle Venezie	AVAILABLE OPTIONS
Straw yellow in color, delicate aromas of pineapple, apple and lemon peel	6oz: \$10.99
	9oz: \$14.99
	Btl: \$42.00
Santa Margherita Pinot Grigio Alto Adige	AVAILABLE OPTIONS
Clean intense aroma, and dry golden apple taste	6oz: \$14.99
	9oz: \$18.99
	Btl: \$58.00
Pinot Grigio/Sauvignon Blanc, Bertani Due Uve Veneto	AVAILABLE OPTIONS
aromas of pears, green apples and citrus - full bodied, bright acidity and a crisp clean finish	6oz: \$13.99
	9oz: \$17.99
	Btl: \$54.00
Banfi Principessa Gavia Gavi DOCG Piedmont	AVAILABLE OPTIONS
gentle acidity, dry finish, intense with aromas of pineapple and green apple	6oz: \$11.99
	9oz: \$15.99
	Btl: \$46.00
Rocco di Montemassi Calasole Vermentino Maremma	AVAILABLE OPTIONS
elegantly balanced with notes of citrus, green melon, and delicate white flowers	6oz: \$12.99
	9oz: \$16.99
	Btl: \$50.00

Sauvignon Blanc, Pighin Friuli Grave	AVAILABLE OPTIONS
Intense and persistent aromas of tomato leaves, with notes of wild green peppers and sage	6oz: \$10.99
	9oz: \$14.99
	Btl: \$42.00

Sauvignon Blanc, Crossings Marlborough	AVAILABLE OPTIONS
Tropical fruit, currant-leaf and herbal notes - hints of pineapple and grapefruit	6oz: \$10.99
	9oz: \$14.99
	Btl: \$42.00

Chalk Hill Chardonnay Sonoma Coast	AVAILABLE OPTIONS
aromas of apple, melon, citrus zest and mango - notes of hazelnut and vanilla custard	6oz: \$13.99
	9oz: \$17.99
	Btl: \$54.00

Sonoma Cutrer Chardonnay Russian River Valley	AVAILABLE OPTIONS
aromas of nectarine, white peach and oak spice with hints of vanilla and butterscotch	6oz: \$13.99
	9oz: \$17.99
	Btl: \$54.00

Vie di Romans Ciampagnis Vieris Chardonnay Friuli-Venexia	\$73.00
sweet notes of lemon meringue, full bodied, juicy notes of citrus fruits and apple	

Grechetto, Melini Orvieto Classico	AVAILABLE OPTIONS
Brilliant, light straw yellow with greenish hues. Bouquet is fresh, gentle, pleasant and fruity. Taste is dry, and smooth with a crisp finish	6oz: \$10.99
	9oz: \$14.99
	Btl: \$42.00

T. Schmitt Kabinett Estate Rielsing Mosel	AVAILABLE OPTIONS
light bodied, aromas of granny smith apples	6oz: \$10.99
	9oz: \$14.99
	Btl: \$42.00

Rosé, Califuria Puglia	AVAILABLE OPTIONS
citrus aromas of pink grapefruit, orange blossoms, jasmine and lime – dry finish	6oz: \$13.99
	9oz: \$17.99
	Btl: \$54.00

Vernaccia, Teruzzi Terre di Tufi Toscana	AVAILABLE OPTIONS
Full-bodied, intense notes of oranges with a hint of toast from the oak	6oz: \$15.99
	9oz: \$19.99
	Btl: \$59.00

VINO ROSSO 21

Prunotto Fiulot Barbera Piedmonte	AVAILABLE OPTIONS
medium bodied, coffee and blackberry flavors, light tannins, tangy finish	6oz: \$14.99
	9oz: \$18.99
	Btl: \$58.00

Sassoregale Sangiovese Toscana	AVAILABLE OPTIONS
hints of morello cherries, wild berries and a moderate spiciness	6oz: \$10.99
	9oz: \$14.99
	Btl: \$42.00
Castello d'Albola Chianti Classico Toscana	AVAILABLE OPTIONS
medium bodied, notes of strawberry, red berries, sage, and spice cake	6oz: \$12.99
	9oz: \$16.99
	Btl: \$50.00
Tenuta di Nozzole Chianti Classico Reserva Toscana	AVAILABLE OPTIONS
full bodied, cherry and violet aromas, rounded flavors of spices and earth tones	6oz: \$12.99
	9oz: \$16.99
	Btl: \$50.00
Sangiovese, Trerose Vino Nobile di Montepulciano	\$75.00
An explosion of red fruit reminiscent of brandied cherries, blackberries,currants, and myrtle berries. Soft and Elegant	
Hahn Appellation Series Pinot Noir Arroyo Seco	AVAILABLE OPTIONS
Aromas of black cherry, ripe red berries, toasted oak and subtle hints of warm spice	6oz: \$13.99
	9oz: \$17.99
	Btl: \$54.00
King Estate Pinot Noir Willamette Valley	AVAILABLE OPTIONS
Fruit forward notes of ripe strawberries, bing cherry and black tea. Aromas of toasted vanilla	6oz: \$15.99
	9oz: \$19.99
	Btl: \$62.00
Feudo Principi di Butera Merlot Sicily	AVAILABLE OPTIONS
silky, well balanced with hints of black plum, spices and long velvety finish	6oz: \$12.99
	9oz: \$16.99
	Btl: \$50.00
Terrazas de Los Andes Malbec Reserve Mendoza	AVAILABLE OPTIONS
Presence of violets, black cherry and plum aromas. Slight characters of pepper and chocolate	6oz: \$11.99
	9oz: \$15.99
	Btl: \$46.00
Prunotto Barolo Piedmonte	AVAILABLE OPTIONS
Complex aromas of violets and berry fruit. Full and velvety in flavor	6oz: \$21.99
	9oz: \$25.99
	Btl: \$86.00
Cabernet Sauvignon, Ravel & Stitch Central Coast	AVAILABLE OPTIONS
Rich with notes of blackberry, pomegranate and a clove like spiciness	6oz: \$12.99
	9oz: \$16.99
	Btl: \$50.00
Banfi ASKA Bolgheri Rosso Bolgheri	\$88.00
Red berries, blueberries and plum jam are followed by hints of tobacco and licorice	

Sangiovese/Cabernet Sauvignon, Tignanello Toscana	\$250.00
Aromas of dark berries, sandalwood and spanish cedar. Full bodied with exotic spice aromas	
Masi Agricola Campofiorin Red Veronese	AVAILABLE OPTIONS
full bodied, smooth and velvety, ripe cherries and spice notes, rich berry fruit on the palate	6oz: \$11.99
	9oz: \$15.99
	Btl: \$46.00
Cannonau, Sella & Mosca Sardina	AVAILABLE OPTIONS
Aromas of walnut and dark fruits. Full-bodied, round and velvety tannins	6oz: \$13.99
	9oz: \$17.99
	Btl: \$54.00
Corvina, Bertani Valpolicella Ripasso	AVAILABLE OPTIONS
Aromas of ripe red fruits such as bramble & ripe cherry. Bright with velvety notes of strawberry preserves. Medium-Bodied	6oz: \$13.99
	9oz: \$17.99
	Btl: \$54.00
Sangiovese, Rocca di Montemassi Sassabruna Maremma Toscana	AVAILABLE OPTIONS
Rich and medium-bodied, mixed berries, savory notes, and milk chocolate	6oz: \$12.99
	9oz: \$16.99
	Btl: \$50.00
Smith & Hook Cabernet Sauvignon Central Coast	AVAILABLE OPTIONS
Aromas of boysenberry, elderberry, purple flowers and a hint of thyme	6oz: \$14.99
	9oz: \$18.99
	Btl: \$58.00
Terra D'oro Zinfandel Amador, Sierra foothills, California	AVAILABLE OPTIONS
Vibrant aromas of spicy clove, dark fruits and hints of vanilla. Bold with notes of juicy blackberries, plums and black cherries. Full bodied	6oz: \$11.99
	9oz: \$15.99
	Btl: \$46.00
Cabernet Sauvignon, Principi di Butera Sicilia	AVAILABLE OPTIONS
Full-bodied, Creme de Cassis, wild blueberry scents, with hints of wild sage	6oz: \$11.99
	9oz: \$15.99
	Btl: \$46.00
Nebbiolo, Prunotto Occhetti Langhe	AVAILABLE OPTIONS
Raspberries, hints of roses and licorice	6oz: \$15.99
	9oz: \$19.99
	BTL: \$62.00