



STARTERS 4

Warm Olives & Marcona Almonds	\$9.00
Marinated in rosemary, orange zest, olive oil	
Caulilini Fritto	\$14.00
Lemon basil aioli with herbed parmesan	
White Anchovies	\$7.00
fillets with a touch of herbed olive oil	
Burrata Stuffed Prosciutto	\$19.00
Spiced pickled pear, pine nut honey	

SOUP & SALADS 4

Soup	AVAILABLE OPTIONS
Chef's weekly creation	\$5.00
	\$8.00
Patrono Salad	\$9.00
Arugula, beets, haricot verts, ricotta salata, pistachio vinaigrette	
Mixed Greens	\$6.00
Lemon, balsamic vinegar, olive oil, parmigiano-reggiano	
Seasonal Salad	\$12.00
Spinach, watercress, asparagus, snap pea, pickled red onion, parmesan, roasted shallot vinaigrette	

SANDWICHES 4

Italian Cold Cut	\$11.00
Cured meats, balsamic tomato marmalade, garlic aioli, provolone, pepperoncinis, Italian seasoning, Italian roll	
Patrono Burger	\$16.00
Grilled House made burger, sharp provolone, garlic aioli, gold tomato, fresh arugula, parmesan chips, pickle	
Meatball and Burrata	\$14.00
House made meatballs, fresh melted burrata, on a garlic toasted Italian roll with fresh arugula, parmesan	
Grilled Vegetable Sandwich	\$13.00
Portabello, zucchini, roasted pepper, garlic aioli, arugula, ciabatta roll	

PASTAS 4

Roman Carbonara	\$14.00
Guanciale, crushed red pepper, Parmigiano Reggiano, garlic, linguine pasta. (spiciness can be adjusted)	
Braised Short Rib Bolognese	\$34.00
Mezze pasta, tomato basil, herbed parmesan	
Spaghetti Tomato Basil	\$12.00
San Marzano tomatoes, herbs, red wine, herbed ricotta cheese	
Smoked Wild Mushroom Risotto	\$32.00
Wild mushrooms, creamy risotto, shaved parmesan	

FLATBREADS 3

Italian Stallion	\$13.00
Tomato basil sauce, sausage, salami, pepperoni, Calabrese pepper sauce (spicy)	
Wild Mushroom & Ricotta	\$16.00
Wild mushrooms, provolone, caramelized onions	
The Broad Street	\$14.00
Tomato basil sauce, provolone, pepperoni	

ADD - ONS 5

Spicy Italian Sausage	\$9.00
Grilled Airline Chicken	\$12.00
Shrimp	\$12.00
five shrimp in a garlic butter sauce	
Roasted Vegetables	\$8.00
Meatballs	AVAILABLE OPTIONS
three in tomato sauce with parmesan	
each additional meatball: \$2.00	

ENTREES 6

Jumbo Lump Crabcake	\$46.00
Celery root puree, arugula and sweet pickled pepper salad	
Seared Duck Breast	\$36.00
Fig and balsamic glaze, parmesan parsnip puree, garlic broccolini	
Grilled Airline Chicken	\$32.00
Roasted red pepper farro, pistachio gremolata	
Hand-Cut Bone-In Pork Chop	\$34.00
Roasted acorn squash, pomegranate molassas, mustard greens, crispy garlic	

Filetto Piccolo	\$40.00
Petit filet of beef, agro dulce, crispy garlic, roasted sweet potato caponata	
16oz Bone-In Ribeye	\$48.00
Garlic broccolini, parmesan potatoes, balsamic butter	

ALA PASTA 6

Roman Carbonara	\$21.00
Guanciale, crushed red pepper, Parmigiano Reggiano, garlic, linguine pasta.(spiciness can be adjusted)	
Raviolo Al Uovo	\$36.00
Brown butter, pancetta, spinach, romano cheese, crispy garlic	
Spaghetti Tomato Basil	\$16.00
San Marzano tomatoes, herbs, red wine, herbed ricotta cheese	
Spicy Shrimp Puttanesca	\$36.00
Squid ink pasta, anchovy, olive, caper, tomato basil sauce	
Braised Short Rib Bolognese	\$34.00
Mezze pasta, tomato basil, herbed parmesan	
Smoked Wild Mushroom Risotto	\$32.00
Wild mushrooms, creamy risotto, shaved parmesan	

DESSERTS 6

Spiced Pumpkin Panna Cotta	\$12.00
Salted caramel, candied pepitas	
Chocolate Peanut Butter Tart	\$12.00
Chocolate mousse, peanut butter mousse, whipped cream, ganache drizzle	
Honey Crisp Apple Streudel	\$12.00
Vanilla bean gelato, honey, crisp oat streusel	
Almond Cake	\$8.00
Powdered sugar, Amarena cherries	
Gelato and Sorbetto	\$7.00
Seasonal flavors	
Affogato	\$9.00
Espresso, scoop of gelato (guests choice) Italian pignoli cookie	