

APPETIZERS ▶

Mussels Fra Diavolo 15
Spicy marinara sauce. Served with artisan bread

Crispy Ravioli 13
Topped with basil pesto cream sauce & pecorino Romano cheese

Charred Octopus 16
Olives, cherry tomatoes, arugula & Calabrian drizzle

Garlic Knots 8
Tossed in olive oil, garlic, parsley & Parmesan. Served with marinara

Zuppa di Clams 15
White wine garlic sauce. Served with artisan bread

Meatballs 12
Zesty marinara & creamy polenta

Caprese Board 12
Beefsteak tomatoes, fresh mozzarella & balsamic drizzle

Fritto Misto 14
Crispy calamari, shrimp, zucchini, asparagus, shishito peppers & Calabrian drizzle

Blistered Shishito Peppers 8
Sea salt & fresh lemon

Burrata & Prosciutto 13
Olives & tomatoes. Served with rosemary flatbread

Sausage & Peppers 10
Olive oil, garlic, onions, pepperoncini & bell peppers

Shrimp Scampi 14
White wine sauce topped with tomatoes & capers

BRUSCHETTA ▶ 4 for 16

Fig jam, gorgonzola crumbles & almonds

Roasted red pepper, whipped feta & cracked black pepper

Creamy brie, granny smith apples & honey drizzle

Wild mushroom, goat cheese & truffle oil

Prosciutto, mascarpone, arugula, tomato & balsamic

*Cured salmon, capers, red onion & caper aioli

Spicy soppressata, ricotta & parsley

Tomato, basil, onion, EVOO & balsamic drizzle



SOUP & SALADS ▶

add chicken 6 shrimp 7 *salmon 8

cup 4 bowl 8
Soup of the Day
Chef's selection

Minestrone
Carrots, squash, zucchini, celery & basil in tomato broth

***Caesar 9**
Romaine, homemade herb croutons, shaved Parmesan & Caesar dressing

Beet 11
Arugula, goat cheese & almonds in a champagne vinaigrette

HAPPY HOUR 11-6 M-F

all bruschetta, appetizers & pizzas 2 off

Greek 12
Mixed greens, cucumbers, red onion, cherry tomatoes, Kalamata & Castelvetrano olives, feta cheese & herb vinaigrette

Wedge 13
Iceberg lettuce, tomatoes, bacon, hardboiled egg, onions, bleu cheese crumbles & homemade bleu cheese dressing

Tuscan Kale 10
Parmesan Romano, herbed panko crumbs & lemon vinaigrette

Brussels Sprout 12
Dried cranberries, red onion, goat cheese, roasted pecans & Dijon vinaigrette

WOOD FIRED PIZZAS ▶ pizzas are 13", thin crust

Margherita 13
Tomato sauce, mozzarella, & fresh basil

Diavolo 14
Tomato sauce, mozzarella, spicy salami & basil

Wild Mushroom 15
EVOO, garlic, fresh mozzarella, ricotta & wild mushrooms

Prosciutto & Fig 16
Fig jam, prosciutto di Parma, mozzarella, gorgonzola, arugula & balsamic drizzle

Create Your Own 14
Includes two toppings

T O P P I N G S	meat 2	cheese 1	veggies 1	
	sausage	Parmesan	mushroom	green pepper
	pepperoni	ricotta	arugula	Kalamata olives
	ham	feta	sun-dried tomatoes	zucchini
	prosciutto di parma	goat cheese	tomato	basil
	bacon		roasted red peppers	red onion
	meatballs		jalapeños	white onion
	chicken		garlic	artichokes
	spicy salami			

PANINI ▶

Served on focaccia with choice of cup of soup or Caesar salad. Sub French fries 1

Italian 14
Soppressata, mortadella, Genoa salami, spicy salami, prosciutto di Parma, arugula & Italian dressing

Turkey & Brie 14
Apples, arugula & fig jam

Meatball Parmigiana 15
Fresh mozzarella & marinara

Caprese 13
Fresh mozzarella, beefsteak tomato & basil pesto

Crispy Chicken 14
Avocado spread, tomato, cucumber, red onion, arugula & herb dressing

***Blackened Salmon 16**
Bacon, dill aioli, lettuce, tomato & pepperjack cheese

*Notice: Salmon may be cooked to order. Notice the consumption of undercooked or raw eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness. Please inform us of any allergies. For your convenience, a gratuity of 20% will be added to parties of 10 or more.

ENTRÉES

Parmigiana

Italian classic with fresh mozzarella.
Served with spaghetti
eggplant 19 chicken 22 veal 28

Piccata

White wine lemon butter sauce & capers.
Served with Parmesan risotto
chicken 22 veal 28 *salmon 25 *scallops 29

Marsala

Crimini mushroom & marsala wine sauce.
Served with spaghetti
chicken 22 veal 28

Francese

White wine, lemon butter sauce topped
with artichokes & served with linguini
chicken 22 veal 28

Mushroom Risotto 19

Roasted crimini, portobello & shiitake
mushrooms & truffle oil

*Frutti di Mare 29

Jumbo scallop, clams, mussels, shrimp & calamari in
a red wine sauce. Choice of saffron risotto or linguini

Short Rib 28

Braised short rib, crimini mushroom sauce served
with tagliatelle

Mahi Fra Diavolo 27

Blackened Mahi in a spicy marinara.
Served with linguini

Red Snapper 29

Pecan encrusted red snapper topped with shrimp in
a tequila lime sauce. Served with parmesan risotto

Ossobuco 29

Braised pork shank in a red wine sauce.
Served with saffron risotto

PASTAS MADE
IN HOUSE DAILY

PASTAS

Lazy Lasagna 21

Pappardelle, Bolognese, ricotta, herbed panko
crumbs & cracked pepper

Alfredo 19

Tagliatelle, blackened chicken & Parmesan

Rigatoni alla Vodka 19

Pink cream sauce, grilled chicken & chopped tomatoes

Arrabiata 18

Casarecce, ground sausage & Calabrian chilis

Spaghetti & Meatballs 16

Zesty marinara & herbed panko crumbs

Linguini & Clams 23

Hard shell & baby clams in a white wine sauce

Ravioli 18

Five cheese ravioli in a Pomodoro sauce

Scampi

Tagliatelle, tomatoes & capers in a white wine sauce
shrimp 19 *scallops 29

*Notice: Scallops are pan seared medium. Salmon may be cooked to order. Notice the consumption of undercooked or raw eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness. Please inform us of any allergies. For your convenience, a gratuity of 20% will be added to parties of 10 or more.

VINO & BIRRA

SPARKLING

*Chloe Prosecco Italy	8 30
Scarpetta Brut Rosé Italy	10 38

CHARDONNAY

*True Myth Edna Valley	8 30
Farm Napa Valley	12 46
*Owen Roe 'Mirth' (Unoaked) Washington	8 30
Landmark Overlook Sonoma	10 38
Hartford Court Russian River Valley	14 54
Merryvale Napa Valley	52
Hanzell Sebella Sonoma County	48

INTERESTING WHITES

*La Crema Rosé of Pinot Noir Monterey	9 34
*Esperto Pinot Grigio Italy	8 30
Murrieta's Well 'The Whip' White Blend Livermore	11 42
*Mud House Sauvignon Blanc Marlborough	8 30
Cliff Lede Sauvignon Blanc Napa Valley	10 38
Marenco 'Strev' Moscato Italy	10 38
*Max Mann Rielsing Mosel	8 30
*Acrobat Pinot Gris Oregon	9 34

INTERESTING REDS

Seven Hills Merlot Walla Walla	10 38
*Trapiche 'Broquel' Malbec Mendoza	8 30
Hearst Ranch 'Three Sisters' GSM Paso Robles	10 38
Madness and Cures Red Blend Alexander Valley	12 46
The Prisoner Red Blend Napa Valley	70
*Caparzo Sangiovese Tuscany	8 30
Cantina Zaccagnini Montepulciano d'Abruzzo Italy	10 38
*Castello Banfi Chianti Superiore Tuscany	8 30

PINOT NOIR

*Hahn Monterey	8 30
Etude 'Lyric' Santa Barbara	12 46
Willakenzie Willamette Valley	14 54
Folktale Santa Lucia Highlands	10 38
Ladera 'Pillow Road' Russian River Valley	52
Belle Glos 'Las Alturas' Santa Lucia Highlands	56
Fel Anderson Valley	48
Patz & Hall Sonoma Coast	68

CABERNET SAUVIGNON

*Drumheller Columbia Valley	8 30
Juggernaut Alexander Valley	11 42
Farm Collective 'Fortnight' Napa Valley	12 46
Austin Hope Paso Robles	14 54
*Felino by Paul Hobbs Mendoza	10 38
Revelry Walla Walla	42
Turnbull Napa Valley	58
Arrowood 'Knights Valley' Sonoma County	54
Auros Napa Valley	64
Mt Veeder Napa Valley	72

DRAFT BIRRA

Peroni 6 Modelo 5
Odell 90 Shilling Amber Ale 6
San Tan Juicy Jack Hazy IPA 6
Firestone Walker 805 6
Bell's Two Hearted Ale IPA 6
Papago Orange Blossom 6
Coors Light 5

BOTTLED BIRRA

Bud Light 4 Michelob Ultra 4
Negro Modelo 5 Dos XX 5
Coors Light 4 Angry Orchard Hard Cider 5
Green Flash West Coast IPA 7
Stella Artois 5 Stone IPA 6 Miller Lite 4
Heineken 00 (N/A) 5

SPECIALTY DRINKS

Sangria 12

Refreshing blend of wine &
fresh citrus. Choice of red
or white

Blackberry Smash 11

Basil Hayden dark rye, agave,
muddled blackberries & fresh
lemon juice

Strawberry Ginger 12

Casamigos reposado tequila,
muddled strawberry, agave,
fresh lemon juice & ginger beer

Cucumber Basil

Martini 12
Prairie cucumber vodka, simple
syrup, basil & muddled limes

Blueberry Acai

Martini 12
Van Gogh blueberry acai vodka,
muddled blueberries, agave, triple
sec & fresh lemon

Espresso Martini 14

Tito's vodka, Baileys, espresso &
Kahlua

Ruby Red Mule 11

Deep Eddy grapefruit vodka,
lime, grapefruit & ginger beer

Cranberry Pomegranate Mule 11

Deep Eddy's cranberry vodka,
pomegranate juice & ginger beer

Rum Old Fashioned 12

Kirk & Sweeney 18-year-old rum,
orange bitters, muddled orange
& cherry

HAPPY HOUR 11-6 M-F

*selected wines 6/gls • all beer 1 off
all specialty drinks 2 off