

Italian Night



SMALL PLATES MENU

CHOICE OF ANY COMBINATION

3 FOR \$45 | 6 FOR \$84

WHOLE MENU TO SHARE FOR \$120 (Drinks, Tax, Tip not Incl.)

HEIRLOOM TOMATO BRUSCHETTA

Grilled Local Bread, Marinated Tomatoes VEG, GF

CALAMARI INSALATA

Arugula, Garlic, Lemon DF, GF

BEEF CARPACCIO

Capers, Shaved Grana Padano, Olive Oil, Crostini

FRITTO MISTO

Squash Blossoms, Pole Beans, Anchovies, Salsa Verde DF, GF

DUCK EGG UOVO RAVIOLI

Truffle Ricotta, Onion Cream Sauce VEG

SPINACH SFORMATA ALLA NORMA

Baked Spinach Gnocchi, Eggplant Tomato Sauce VEG

RABBIT E PEPERONATA

Seared Loin, Olives, Gremolata GF

ABRUZZI-STYLE LAMB RAGU

Semolina Ricotta Gnudi, Pickle Ramps

WHOLE GRILLED BRONZINO

White Bean Salad, Salmoriglio Sauce DF, GF

BURRATA BAR

◇ \$7 Each ◇

Choices are served with Housemade Focaccia

CAPRESE

Tomato and Balsamic Reduction Oil VEG

PROSCIUTTO E LEMON OIL

MELON E BASIL

ROSEMARY HONEY E SEA SALT

DESSERTS

◇ \$14 Each ◇

CLASSIC TIRAMISU

Chocolate Sauce, Whipped Cream

CHOCOLATE BUDINO

Chocolate Cookie Crust, Candied Orange, Toasted Pistachios, Coffee Anglaise

WARM STRAWBERRY RHUBARB TARTLET

Sugar Cookie Crust, Oat Crumble, Whip Cream

VANILLA PANNA COTTA

Honeyed Apricots GF

PLEASE NOTE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

CURATED WINES

LA LUCA ~ PROSECCO ◊ \$14 / 53

IL ROSE ~ DI CASANOVA ◊ \$14 / 53

WILHELM WALCH PRENDO ~ PINOT GRIGIO ◊ \$12 / 48

PALA VERMENTINO DI SARDEGNA ~ SOPRASOLE ◊ \$14 / 53

GIUSEPPE CORTESI 2020 ~ BARBERA D'ALBA ◊ \$12 / 48

TENUTO SANTA MARIA 2018 ~ VALPOLICELLA RIPASSO ◊ \$85

COSIMO TAURINO SALENTO 2018 PRIMITIVO SETTIMO CEPPA 65

CURATED COCKTAILS

◊ \$16 EACH ◊

SBAGLIATO NEGRONI

Prosecco, Campari, Sweet Vermouth

AL CAPONE NEGRONI

Rye, Prosecco, Campari, Sweet Vermouth

TRADITIONAL NEGRONI

Gin, Prosecco, Campari, Sweet Vermouth

ITALIAN MARGARITA

Tequila, Blood Orange, Amaretto, Lime, Basil

LIMONCELLO MOJITO

Rum, Limoncello, Mint, Lime, Soda

HUGO COCKTAIL

Elderflower, Prosecco, Seltzer, Fresh Mint

STRAWBERRY ROSE APEROL SPRITZ

Aperol, Fresh Strawberry Purée, Prosecco Rose

BEVERAGES AND WINES FROM THE CELLAR

SPECIALTY COCKTAILS

CURATINI ◊ \$16

Grey Goose, Pomegranate, Lemon,
Splash Grand Marnier

SMOKEY HIBISCUS ◊ \$18

Mezcal, Cointreau, Hibiscus, Ginger & Lemon Syrup,
Lime Juice, Sweet & Salty Hibiscus Rim

KIWI MINT MOJITO ◊ \$16

Rum, Lime, Demerara, Mint & Kiwi Muddle, Soda

BLACK PALOMA ◊ \$16

Hornitos Reposado Tequila, Grapefruit Juice,
Organic Activated Charcoal, Lemon, Sea Salt Rim

LAVENDER MARTINI ◊ \$16

Bombay Gin, Lavender Syrup, Lemon, Sage

SPICY PINEAPPLE MARGARITA ◊ \$18

Ghost Tequila, Pineapple Juice, Lime, Lemon Verbena
Syrup, Cucumber, Habanero & Basil Ice Cube

BOURBON BITTER & SOUR ◊ \$16

Woodford Bourbon, Agave, Lemon, Aperol

BEERS AND ALES

GREEN STATE LAGER ◊ \$7

CONEHEAD IPA ◊ \$7

RED DWARF AMBER ALE ◊ \$7

QUEEN CITY YORKSHIRE PORTER ◊ \$7

WHITE & ROSE WINES

Chardonnay ~ THE CALLING Sonoma Coast CA 2021 ◊ \$16 Glass / \$62 Bottle

Sauvignon Blanc ~ SILVERADO VINEYARDS Napa Valley CA 2022 ◊ \$15 Glass / \$57 Bottle

Albarino ~ BODEGA AS LAXAS Rias Baixas Spain 2021 ◊ \$14 Glass / \$53 Bottle

Chablis ~ DOMAINE GUEGUEN Bourgorne France 2021 ◊ \$18 Glass / \$69 Bottle

Chardonnay ~ GROTH ESTATE Oakville Napa Valley CA 2022 ◊ \$98 Bottle

Pouilly-Fuisse ~ CHATEAU VITALLIS Burgundy France 2022 ◊ \$77 Bottle

Rose ~ LA SPINETTA Il Rose DI Casanova Tuscany Italy 2022 ◊ \$52 Bottle

Rose ~ DOMAINE CHANTELEUSERIE BOURGEUIL France 2021 ◊ \$15 Glass / \$57 Bottle

RED WINES

Cabernet Sauvignon ~ ROTH ESTATE Alexander Valley CA 2021 ◊ \$18 Glass / \$69 Bottle

Pinot Noir ~ ILLAHE Willamette Valley OR 2022 ◊ \$18 Glass / \$62 Bottle

Rioja Reserva ~ PALACIO DEL BURGO Spain 2017 ◊ \$15 Glass / \$62 Bottle

Rhone ~ PIGEOULET VAUCLUSE Rhone France 2022 ◊ \$17 Glass / \$62 Bottle

Cabernet Sauvignon ~ CLOS PEGASE Napa Valley CA 2019 ◊ \$89 Bottle

Pinot Noir ~ FLOWERS VINEYARD Sonoma Coast CA 2022 ◊ \$94 Bottle

SPARKLING WINES

Prosecco ~ LA LUCA Treviso NV ◊ \$14 Glass / \$53 Bottle

Sparkling Wine ~ SCHRAMSBERG Blanc de Blanc ~ North Coast CA 2017 ◊ \$78 Bottle

Champagne ~ PANNIER Champagne Brut NV ◊ \$89 Bottle