

HOUSE CLASSICS

-14-

PERA MARTINI
italicus bergamot liqueur, pear nectar,
pear infused vodka, squeezed lemon

AGED NEGRONI
gin, campari, sweet vermouth, orancegello

MODENA MANHATTAN
rye, amaro, angostura bitters,
orange bitters

BOTTLED OLD FASHIONED
bourbon, honeycomb, orange bitters

CRAFT COCKTAILS

COCOMERO 14
cucumber vodka, limoncello, ginger, lemon

ENZONI 13
gin, muddled grapes, marachino bianco, citrus

CALABRIAN CRUSH 14
blanco tequila, chinola passion fruit, lime,
calabrian chili agave

CALYPSO IN CAPRI 14
rum, golden falernum, pear, citrus, angostura

CIAO DARLING 14
tequila, orange blossom agave, lime, prosecco,
oranges, mint

SEASIDE SGROPPINO 14
vodka, prosecco, watermelon italian ice, lemon

GARDEN BEE 14
highclere gin, clementine liqueur,
wild flower honey, lemon

PLANE TO POMPEII 15
woodford, aperol, averna, lemon, amarena

ESPRESSO MARTINI BAR

fresh brewed espresso, kahlua, & vanilla infused vodka

CLASSICO 14
add baileys at no charge

BISCOTTI 14
amaretto, rumchata

S'MORES 15
toasted marshmallow, chocolate liqueur,
graham cracker

NUTELLA 15
hazelnut cold foam, shaved chocolate

MOCKTAILS

-12-

ESCAPE TO ELBA
mango, pineapple, lime, ginger beer

CUCUMBER LEMON SPRITZ
cucumber, lemon, simple, club

ARANCIATA
muddled orange & lemon, pineapple, tonic

salute!

WINES

sparkling & rosé

	glass	bottle
PROSECCO <i>castalforte</i>	12	48
PROSECCO <i>la marca</i>	-	68
BRUT <i>ferarri</i>	-	120
CHAMPAGNE <i>moet & chandon</i>	-	165
ROSÉ <i>cote mas (1 liter bottle)</i>	13	60
ROSÉ <i>whispering angel</i>	18	72

white

	glass	bottle
MOSCATO <i>caposaldo</i>	14	56
PINOT GRIGIO <i>alta luna</i>	14	56
PINOT GRIGIO <i>anterra</i>	12	48
PINOT GRIGIO <i>scarpetta</i>	-	65
ORVIETO CLASSICO <i>bigi</i>	14	56
VERMENTINO <i>cantina santadi</i>	-	69
CHARDONNAY <i>castle rock</i>	12	48
CHARDONNAY <i>kendall jackson</i>	15	60
CHARDONNAY <i>chalk hill</i>	-	68
SAUVIGNON BLANC <i>rebellious</i>	12	48
SAUVIGNON BLANC <i>lobster reef</i>	14	56
GAVI <i>villa sparina</i>	-	69
SANCERRE <i>jean marc crochet</i>	-	98
SANCERRE <i>domanie franck millet</i>	18	72

in vine veritas!

red

	glass	bottle
PINOT NOIR <i>mon frere</i>	12	48
PINOT NOIR <i>erath resplendent</i>	15	60
PINOT NOIR <i>coppola diamond collection</i>	-	68
SANGIOVESE <i>villa fassini</i>	-	66
SANGIOVESE <i>ziobaffa organic</i>	13	52
MONTEPULCIANO <i>fantini</i>	14	56
MONTEPULCIANO <i>cantina zaccagnini</i>	-	58
BARBARESCO <i>fontanabianca</i>	-	89
MERLOT <i>bonterra organic</i>	12	48
MALBEC <i>callia</i>	13	52
NEBBIOLO <i>giovanni rosso</i>	-	85
ROSSO DI MONTALCINO <i>il poggione</i>	-	98
TIGNANELLO <i>marchesi antinori</i>	-	288
BARBERA <i>ercole (1 liter bottle)</i>	12	65

SANGRIA BAR

-13-

ITALIAN RED
dry red wine, brandy, orange,
apple, citrus

TRADITIONAL WHITE
crisp white wine, brandy, peach,
apple, orange, citrus

alla nostra!

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MERCATO *ciao!*



MANGIA • BEVI • RIDI
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SMALL PLATES

ROASTED ARTICHOKE *gf* 19
pecorino, peperoncino, lemon

FRIED MOZZARELLA *v* 16
parmigiano, marinara

WOOD FIRED OLIVES *gf/v+* 12
balsamic, rosemary, citrus

TRUFFLE PARMIGIANO FRIES *gf/v* 13
garlic-parmigiano dipping sauce

ANTIPASTO

TOMATO & MOZZARELLA *gf/v* 18
stracciatella cheese, bufala mozzarella, balsamic, basil, frico

CHARRED OCTOPUS *gf* 19
potato, roasted peppers, sicilian oilve vinaigrette, celery, citrus

LAMB CHOP LOLLIPOPS* *gf* 19
romesco, mint pesto, aged balsamic

BRUSSELS & BURRATA *gf* 18
fig aioli, burrata, prosciutto, pistachios

RICOTTA TOAST *v* 16
whipped ricotta, fig jam, vincotto

MUSSELS POT 19
fennel & roasted garlic cream, charred ciabatta

CRISPY EGGPLANT
NAPOLEON *v* 15
marinara, stracciatella cheese, balsamic

ROASTED CAULIFLOWER *v* 14
cacio e pepe, pecorino, pangrattato

ZIA'S MEATBALLS 16
polenta, marinara, ricotta, pesto

WOOD-FIRED
CHICKEN WINGS *gf* 16
garlic parm, calabrian hot sauce, or bbq

WOOD-FIRED FILET TIPS* 19
roasted garlic crema, arugula, crispy onions

FRIED CALAMARI 18
cherry peppers, marinara, spicy aioli

or

CARL ANTHONY'S
BALSAMIC CALAMARI 19
sweet & spicy balsamic, citrus

mangia!

INSALATE

FIELD GREENS *v* 16
cucumbers, tomatoes, red onions, olives, pepperoncini, grana padano, croutons, creamy roasted garlic dressing

CHARRED CAESAR 15
chopped romaine, garlic croutons, parmigiano, aged balsamic, caesar dressing

LITTLE GEM 17
local lettuce, avocado, bacon, charred corn, roasted tomatoes, crispy onions, gorgonzola dressing

ADD

organic grilled chicken 7 | chicken cutlet 8 | shrimp 12 | salmon* 12 | steak* 12

CHARRED PEACH *v* 17
local greens, peaches, farro, avocado, gorgonzola, hazelnuts, pickled onions, white balsamic vinaigrette

SICILIAN ARUGULA *gf/v* 17
local greens, sicilian oranges, fennel, red onions, castelvetro olives, toasted pistachios, creamy italian vinaigrette

CARNE & PESCE

CHICKEN PARMIGIANA 28
marinara, mozzarella, spaghetti

CHICKEN SCARPARELLO *gf* 29
free bird farm chicken, fingerling potatoes, broccoli rabe, italian sausage, sweet & hot peppers, onions

PRIME NY STRIP* *gf* 42
truffled fingerling potatoes, broccoli rabe, roasted garlic & bone marrow butter

BRAISED SHORT RIB *gf* 36
whipped polenta, "seacoast" mushrooms, barolo braising-jus, gremolata

PORK CHOP AGRO DOLCE* 32
garlic spinach, toasted gnocchi, peppers & onions

WOOD FIRED SALMON* 29
fregola salad, roasted cauliflower, salmoriglio

BRANZINO* *gf* 36
artichoke, tomatoes, castelvetro olives, roasted peppers, salsa verde, fennel

buena come il pane!

SALUMI & FORMAGGI

pepperoncini, olives, roasted red peppers, fresh baked cibatta bread

3 for \$19 • 5 for \$29

salumi

PROSCIUTTO DI PARMA
SWEET SOPPRESSATA
SPICY SOPPRESSATA
FINOCCHIONA SALAMI
CACCIATORINI SAUSAGE
NDUJA SALAMI
MORTADELLA

formaggi

ROBIOLA
GORGONZOLA DOLCE
PECORINO ROMANO
PARMIGIANO-REGGIANO
PROVOLONE | FONTINA
FRESH MOZZARELLA
BUFALA MOZZARELLA
RICOTTA | BURRATA

PASTA

gluten free pasta 4

CAPELLINI AGLIO E OLIO 28
shrimp, artichoke, pepperoncino, pecorino, citrus

RIGATONI ALLA VODKA 25
pancetta, tomato-vodka cream sauce

PAPPARDELLE RUSTICA 26
chicken sausage, tomatoes, potatoes, arugula, roasted garlic, fennel pollen

RICOTTA GNOCCHI 26
slow braised short rib ragu, stracciatella cheese

SPICY LOBSTER LUMACHE 36
nduja, sweet corn, basil, pomodoro crema

CACIO E PEPE *v* 25
mafaldine, cauliflower crumble

WOOD-FIRED "100 LAYER"
LASAGNA 26
bolognese, béchamel, ricotta, pesto

LINGUINE & CLAMS 27
roasted heirloom tomatoes, garlic, focaccia crumbs, bottarga

WOOD-FIRED PIZZA

substitute with gluten free crust 5

red

CLASSIC *v* 18
san marzano, oregano, mozzarella

MARGHERITA *v* 18
san marzano, fresh mozzarella, basil, evoo

SWEET & SPICY 19
san marzano, fresh mozzarella, spicy pepperoni, hot honey

THREE LITTLE PIGS 19.5
san marzano, sweet sausage, pancetta, smoked bacon, fresh mozzarella, pecorino romano

MAMMA MIA 19
san marzano, meatballs, mozzarella, basil

BURRATA *v* 19.5
mozzarella, roasted tomato, red onions, roasted pepper, garlic, basil, oregano

white

GET FIGGY WITH IT 19.5
prosciutto di parma, fig jam, fresh ricotta, mozzarella, arugula, gorgonzola, balsamic

ABRUZZI 19.5
crumbled sausage, broccoli rabe, mozzarella, fresh ricotta, pecorino romano, crushed red pepper

CACIO E PEPE 19.5
crispy chicken, bacon, ricotta, mozzarella, pecorino, cracked pepper

MARCO POLLO 19.5
chicken sausage, roasted garlic, fontina, bufala mozzarella, pickled red onions, basil

PANINI

served with hand-cut fries

substitute with: truffle fries, field greens salad, or caesar salad 4
gluten free bread 4

CHICKEN PANINI 19
grilled chicken, prosciutto, fresh mozzarella, roasted peppers, red onions, basil aioli, fresh baked flatbread

CAPRESE PANINI *v* 18
heirloom tomatoes, roasted red peppers, fresh mozzarella, arugula, balsamic, pesto mayo, fresh baked flatbread

BURRATA BURGER* 19
prime blend, arugula, crispy onions, cherry pepper aioli, brioche bun

MORTADELLA PANINI 18
stracciatella cheese, pistachio pesto, hot honey, fresh baked flatbread

FILET MIGNON PANINI* 24
tomatoes, fresh mozzarella, arugula, garlic parmigiano, crispy onions, fresh baked flatbread

mangia con le mani!

SIDES

WHIPPED POLENTA *gf* 10

BROCCOLI RABE G & O *gf/v+* 11

HAND CUT FRIES *gf/v+* 8

BALSAMIC ROASTED
BRUSSELS SPROUTS *gf/v+* 12

ROASTED POTATOES *gf/v* 8

*Please ask a member of our staff about ingredients in your meal if you have a food allergy, intolerance, or special dietary requirement. The following ingredients are present in our establishment: Milk, Eggs, Fish, Crustaceans, Tree Nuts, Wheat, Peanuts, Soybean, Sesame. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.