

APPETIZERS

- Calamari** / Spicy aioli, pepperoncini, marinara 16
- Tripe alla Parmigiana** / Spicy tomato sauce, braised pork ribs, grated Locatelli 16
- Grilled Flatbread Pizza** / Sweet garlic tomato sauce, house blend of cheeses 14
- Tonno Pazzo** / Pine nut encrusted ahi tuna, tapenade, wasabi aioli 17
- Vongole** / Littleneck clams, sun-dried tomatoes, roasted corn, pancetta, Calabrian chilis 18
- Melanzane** / Breaded and fried eggplant, ricotta, fresh mozzarella, marinara 15
- Stuffed Long Hots** / Italian Sausage, blend of cheeses, marinara 16
- Shrimp Cocktail** / Citrus poached, cocktail sauce 18
- Antipasto** / Coppa, Caciocavallo, fig jam, olives, long hots and roasted red peppers, Spanish almonds, garlic crostini 18
- Spiedino** / Crispy, fried Buffalo mozzarella, roasted garlic tomato sauce 16
- Bruschetta** / Grilled Mortadella, Burrata, pistachio pesto, hot honey, grilled sourdough 18

PASTA

- Spaghetti and Meatballs** / Simply the best! 15/21
- Rigatoni alla Buttera** / Spicy local sausage, peas, rosemary, tomato cream sauce 16/23
- Pescatorre** / Shrimp, clams, calamari, spicy marinara 18/29
- Cannelloni** / Ground Veal, spinach, ricotta, vodka sauce, Scamorza 15/25
- Bolognese** / House made pappardelle, traditional meat sauce, grated Locatelli 16/24
- Manicotti** / House made pasta, ricotta, house tomato sauce 15/22
- Lobster Ravioli** / Maine lobster, mascarpone, Aurora sauce 15/28
- Puttanesca con Tonno** / Italian tuna, oil cured olives, garlic, anchovies, chili flake, marinara, linguine 15/21
- Spaghetti Pomodoro** / Cherry tomatoes, garlic, basil, buratta 15/22
- Conchigliette** / Small shells, lump crab, roasted corn, peas, lemon, butter, white wine 16/26

INSALATE

- Lisa** / Spring Mix, oranges, roasted walnuts, dried cranberries, Gorgonzola, honey balsamic vinaigrette 12
- Caesar** / Romaine hearts, caesar dressing, homemade croutons, grated provolone 11
- Arugula** / Baby arugula, lemon, EVOO, pine nuts, shaved Locatelli 12
- Beef Carpaccio** / Thinly sliced beef, black pepper aioli, capers, shaved Locatelli, arugula, red onion 16
- Grilled Calamari** / Poached and grilled, peewee potatoes, fennel, roasted peppers, Sicilian olives, lemon vinaigrette 16

ENTREES

- Cinzano** / Sautéed chicken breast, wild mushrooms, prosciutto, Marsala, whipped potato, sautéed spinach 27
- Veal Milanese** / Pan fried breaded veal cutlets, lemon, arugula salad, linguine oil and garlic 29
- Veal and Crab** / Veal scallopini, jumbo lump crab, ricotta gnocchi, cherry tomatoes, wild mushrooms, Marsala wine sauce 36
- Maiale** / Grilled prime pork chop, fried potatoes, peppers, onions 33
- Di Manzo** / 4 oz. Filet Mignon, Gorgonzola crusted, Marsala demi, whipped potato, sautéed green beans 2 piece- 31 / 3 piece- 41
- Salmone** / Pan roasted, eggplant capponata, roasted corn orzotto 29
- Scarpello** / Pan braised airline chicken breast, hot Italian sausage, roasted peppers and potatoes, hot cherry peppers, red wine vinegar pan sauce 31
- Vitello Neapolitan** / Breaded and panfried veal and eggplant, marinara, Caciocavallo, roasted long hots, pasta 32
- Fork Over Love Dinner** / A hot meal to feed someone in your community 10 ❤️

COCKTAILS

The 315 Martini / 13

Grey Goose Vodka, St Germaine, grapefruit juice, simple syrup, fresh lemon and rosemary, served up

Fig Cosmo / 15

Fig Vodka, St. Germaine, POM juice, prosecco, served up

Brown + Orange / 15

Bulleit Rye, Amaro Nonino, orange bitters, angostura bitters, rocks

Pear Martini / 13

Absolut Pear vodka, fresh pear, fresh lemon juice, simple syrup, orange bitters, served up

Ginger Pom Sour / 14

Gin, cointreau, pomegranate juice, simple syrup, fresh lemon, served up

Hot Honey Margarita / 14

Casamigos Blanco, cointreau, Mike's Hot Honey, fresh lime, grapefruit juice, rocks

Vanilla Bean Old Fashioned / 14

Bulleit bourbon, Tuaca, vanilla simple, almond bitters, rocks

Final Word / 15

Gin, St. Germaine, Lillet Blanc, fresh lime, served up

Part Time-r / 14

Patron Tequila, Aperol, St Germaine, fresh lemon, Angostura bitters

ZERO PROOF

Zero Thyme / 9

Lemon Juice, coconut water, maple syrup, club soda, fresh thyme

Citrus + Bitters Fizz / 9

Fresh lemon juice, fresh lime juice, simple syrup, Angostura bitters, club soda

Free the Pineapple / 9

Pineapple juice, Hot Honey, fresh basil, club soda

WINE

BUBBLY + ROSÉ

Prosecco, Acinum, Veneto 12/44

Green apple and pink grapefruit, smooth, crisp, elegant

Conquilla Cava, Brut, Catalunya 11/44

Delicate bubbles, aromas of wild berry and currants

Rose di Casanova, La Spinetta, Tuscany 14/52

Elegant, juicy grapefruit and tangerine

WHITES

Pinot Grigio, Terlato, Friuli 12/44

Crisp, with bright notes of citrus, white peach, pear, and spring flowers

Sauvignon Blanc, Crowded House, Marlborough (NZ) 10/35

Zesty Lime, sweet pea, and passionfruit, well balanced with a soft finish

Riesling, Clean Slate, Mosel 11/44

Crisp and well balanced, aromas of pear, grapefruit, and lemon

Chardonnay, San Cassiano, Veneto 11/41

Unique blend of pink grapefruit, peach, and apricot flavors with a hint of vanilla and spices, aged in Acacia Barrels

REDS

Sangiovese Blend, Il Poggione IGT, Tuscany 12/46

Ruby red fruit, full bodied, light herbs and a hint of spice

Cabernet Sauvignon, Roth, California 15/58

Bold characteristics in aroma- cedar, licorice, black cherry, and finishes smooth with warm spices, vanilla, and toffee

Pinot Noir, Toad Hollow, California 12/44

Aromas of strawberry, licorice, and light aromatic spices

Barbera d'Alba, Tenuta Rocca, Langhe (Piemonte) 13/49

Vibrant ruby red in color, velvety finish with florals and fresh fruit

Chianti Riserva, La Spinetta, Tuscany 72

Intense ruby red in color, overripe blueberry, dried flowers and cloves, smooth finish

While we do not have a time limit on reserved tables, we kindly ask that you keep in mind other parties will follow your reservation.