



APPETIZERS

- Calamari** / Spicy aioli, pepperoncini, marinara
- Tripe alla Parmigiana** / Spicy tomato sauce, braised pork ribs, grated Locatelli
- Grilled Flatbread Pizza** / Sweet garlic tomato sauce, house blend of cheeses
- Tonno Pazzo** / Pine nut encrusted ahi tuna, tapenade, wasabi aioli
- Vongole Arrabbiata** / Fresh clams, Calabrian chili, guanciale, rapini, golden raisins, sweet vermouth, garlic bread
- Melanzane** / Breaded and fried eggplant, ricotta, fresh mozzarella, marinara
- Shrimp Cocktail** / Citrus poached, homemade cocktail sauce
- Antipasto** / Lonza, sharp provolone, cherry peppers, Sicilian olives, garlic bread
- Roasted Carrots** / Calabrian chili crisp, hot maple, "Everything" seasoning, whipped goat cheese
- Spiedino** / Crispy fried fresh mozzarella, roasted garlic tomato sauce
- "Sausage and Peppers"** / Bruschetta, hot sausage, roasted peppers, fontina, arugula, Sicilian honey

INSALATE

- Lisa** / Spring mix, oranges, roasted walnuts, dried cranberries, Gorgonzola, honey balsamic vinaigrette
- Caesar** / Romaine hearts, Caesar dressing, homemade croutons, grated provolone
- Arugula** / Baby arugula, lemon, EVOO, pine nuts, shaved Locatelli
- Beef Carpaccio** / Thinly sliced beef, black pepper aioli, capers, shaved Locatelli, arugula, red onion
- Frutta di Mare** / Citrus poached calamari and shrimp, grilled octopus, pee wee potatoes, golden raisins, celery, Sicilian green olives, lemon vinaigrette
- "Beets"** / Roasted red and gold beets, honey ricotta, rosemary roasted almonds, EVOO, balsamic

PASTA

- Spaghetti and Meatballs** / Simply the best!
- Rigatoni alla Buttera** / Spicy local sausage, peas, rosemary, tomato cream sauce
- Pescatore** / Shrimp, clams, calamari, spicy marinara
- Bolognese** / House made pappardelle, traditional meat sauce, grated Locatelli
- Manicotti** / House made pasta, ricotta, house tomato sauce
- Lobster Ravioli** / Maine lobster, mascarpone, Aurora sauce
- Puttanesca con Tonno** / Italian tuna, oil cured olives, garlic, anchovies, chili flake, marinara, linguine
- Ragu Napoletano** / Slow braised beef and pork, tomato sauce, ricotta, Locatelli, mafaldine pasta
- Cannelloni** / Ground veal, spinach, ricotta, vodka sauce, Scamorza
- Orecchiette** / Spicy local sausage, broccoli rabe, garlic, Pecorino, chili flake, butter, brodo

ENTREES

- Cinzano** / Sautéed chicken breast, wild mushrooms, prosciutto, Marsala, whipped potato, sautéed spinach
- Veal Milanese** / Pan fried breaded veal cutlets, lemon, arugula salad, linguine oil and garlic
- Veal and Crab** / Veal scallopini, jumbo lump crab, ricotta gnocchi, cherry tomatoes, wild mushrooms, Marsala wine sauce
- Maiale** / Grilled prime pork chop, fried potatoes, peppers, onions
- Di Manzo** / 4 oz. filet mignon, Gorgonzola crusted, Marsala demi, whipped potato, sautéed green beans
- Salmon** / Pan roasted, hazelnut crusted, butternut squash puree, roasted Brussels sprouts
- Scarpariello** / Pan braised airline chicken breast, hot Italian sausage, roasted peppers and potatoes, hot cherry peppers, red wine vinegar pan sauce
- Vitello** / Breaded veal cutlets and eggplant, Fontina, Calabrian chilis, orecchiette with vodka sauce, arugula pesto

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.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



COCKTAILS

The 315 Martini

Grey Goose vodka, St-Germain, ruby red grapefruit juice, simple syrup, fresh lemon and rosemary

Fig Cosmo

Fig vodka, St-Germain, POM juice, prosecco

The Brooklyn

Knob Creek Rye, Amaro Averna, dry vermouth, orange bitters, lemon twist

Pear Martini

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

Midnight Bramble

Blackberries, fresh lime, honey, Empress Indigo gin, ginger beer, club soda

Ginger + Pear Whiskey Smash

Maker's Mark bourbon, fresh pear, Domaine de Canton, fresh lemon, ginger beer

Autumn Aperol Margarita

Casamigos reposado, Aperol, apple cider, spiced syrup, fresh lime

Fall Hugo Spritz

St-Germain, cranberry juice, cinnamon syrup, club soda, prosecco

ZERO PROOF

Pomegranate Spiced Mule

Gingery and slightly tart, hits all the right notes. Pomegranate juice, fresh lime juice, ginger beer

Spiced Pear Fizz

Warm spice over ripe pear, with a gingery sparkle: pear puree, cinnamon syrup, fresh lemon, ginger beer

Blackberry Honey Smash

Dark berries with a honeyed finish. Muddled blackberries, honey, fresh lime, ginger beer, club soda

Basil Bliss

Bright, herbal and lightly sweet. Basil, lemon, honey, club soda

WINE

BUBBLY + ROSÉ

Prosecco, Acinum, Veneto

Green apple and pink grapefruit, smooth, crisp, elegant

Conquilla Cava, Brut, Catalunya

Delicate bubbles, aromas of wild berry and currants

Rosé di Casanova, La Spinetta, Tuscany

Elegant, juicy grapefruit and tangerine

WHITES

Pinot Grigio, Terlato, Friuli

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

Sauvignon Blanc, Crowded House, Marlborough (NZ)

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

Riesling, Clean Slate, Mosel

Lightly sweet and crisp, ripe peach with hints of lime and a clean mineral finish

Chardonnay, San Cassiano, Veneto

Golden and full bodied, oak aged, with ripe tropical fruit and a hint of spice

REDS

Sangiovese Blend, Il Poggione IGT, Tuscany

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

Cabernet Sauvignon, Roth, California

Bold characteristics in aroma: cedar, licorice, black cherry. Finishes smooth with warm spices, vanilla, and toffee

Pinot Noir, Toad Hollow, California

Aromas of strawberry, licorice, and light aromatic spices

Barbera d'Alba, Tenuta Rocca, Langhe (Piemonte)

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

Chianti Riserva, La Spinetta, Tuscany

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

DOLCI

Ricotta Chocolate Cake

Housemade Cheesecake

Lemon Lush

Bread Pudding

Nutella Peanut Butter Brownie