



SMALL PLATES

Crispy Calamari	15
Lemon Aioli, Marinara	
Provoleta	12
Sharp Provolone, Mozzarella, Ricotta, Bruschetta Mix, Basil, Grilled Bread	
Zucchini Parmesan Frito	12
Parmesan Bread Crumbs, Marinara, Lemon Aioli, Parsley	
Garlic Truffle Bread Stack	14
Truffled Ricotta, Mozzarella, Truffle Oil, Parmesan, Lemon Zest, Parsley	
Italian Meatballs	14
Italian Sausage, Pork, Veal, Ground Beef, Marinara, Mozzarella, Fresh Basil, Grilled Bread	
Antipasto Board	20
Prosciutto, Genoa Salami, Soppressata, Herb Ricotta, Provolone, Fresh Mozzarella with Balsamic Glaze, Olives, Fig Jam, Pistachios, Grilled Bread	
Hearth Baked Garlic Shrimp	15
Redfish Seasoning, Garlic Butter, Bread Crumbs, Lemon-Wine Sauce, Grilled Bread	
Venetian Shrimp	12
"Italian Style Shrimp and Grits". Garlic Blackened Shrimp served on a bed of polenta.	
Bruschetta	10
Roma Tomatoes, Pesto, Fresh Basil, Garlic, Grilled Bread, Balsamic Glaze. Add Fresh Mozzarella +4	
House Made Soups	6
Roasted Tomato Basil or Tuscan Bean	

SALADS

Grilled Chicken Caesar	14
Romaine, House Croutons, Cherry Tomatoes, Toasted Pine Nuts, Shaved Parmesan	
Italian Salad	15
Spring Mix, Spinach, Romaine, Genoa Salami, Provolone, Sun Dried Tomatoes, Artichoke Hearts, Kalamata Olives, Pepperoncini, Red Onion, Parmesan, House Croutons, Dressing Choice	
Roma Salad	14
Spring Mix, Spinach, Romaine, Goat Cheese Crumble, Cherry Tomatoes, Bacon, Red Onion, Roasted Red Peppers, Pepperoncini, Kalamata Olives, House Croutons, Dressing Choice	
Side House Salad	6
Spring Mix, Spinach, Romaine, Cherry Tomatoes, Red Onion, Pepperoncini, House Croutons, Fresh Parmesan Dressing Choice	
Side Caesar	6
Romaine, Cherry Tomatoes, Toasted Pine Nuts, Parmesan, House Croutons	

Dressings: House Creamy Italian Herb, Ranch, Blue Cheese, Balsamic Viniagrette, Fat Free Italian, Olive Oil & Balsamic Vinegar

PIZZAS

Cauliflower Crust +3

Margherita	15
Red Sauce, House Cheese Blend, Fresh Mozzarella, Roma Tomatoes, Fresh Basil, Mixed Herbs	
Pepperoni	15
Red Sauce, House Cheese Blend, Pepperoni, Mixed Herbs	
Roasted Mushroom	17
Alfredo Sauce, Crimini, Portabella, Button Mushrooms, House Cheese Blend, Truffle Oil, Mixed Herbs	
Diavola	15
Red Sauce, House Cheese Blend, Soppressata, Pepperoni, Red Onion, Calabrian Chilies, Shaved Jalapeno, Oregano, Mixed Herbs	
Chicken Spinica Blanca	18
Herb Grilled Chicken, Spinach, Artichoke Hearts, Parmesan, Pecorino Romano, Mixed Herbs	
Prosciutto Fig	18
Fig Jam, Prosciutto, Goat Cheese, Arugula, Balsamic Glaze, Parmesan	
Big Pig	18
Red Sauce, Meatball Crumble, Italian Sausage, Bacon, Pepperoni, House Cheese Blend, Mixed Herbs	

PASTAS

PASTAS
MADE FRESH
DAILY!

Add Bread Loaf +4	
Add Side Salad (House or Caesar) or Soup +4	
Pappardelle Ragu w/ Short Rib	23
Braised Short Rib Ragu, Roasted Garlic, Red Wine, Pecorino Romano	
Garlic Seafood Bucatini	24
Shrimp, Scallops, Lobster Meat, Garlic Butter, Rosa Sauce, House Bread Crumbs	
Roasted Mushroom Fettuccine	20
Crimini, Portabella, Button Mushrooms, Mushroom Sherry Cream Sauce, Truffle Oil, Parmesan, Parsley	
Lobster & Shrimp Ravioli	26
Rosa Sauce, Lobster Meat, Parmesan	
Meatball Lasagna	18
Meatball Ragu, Ricotta, Mozzarella, Parmesan, Layers of Pasta	
Rigatoni Sausage Arrabbiata	18
Spicy Italian Sausage, Calabrian Chilies, Marinara, Kalamata Olives, Capers	
Herb Chicken Alfredo	20
Chicken, Fettuccine, Asparagus, Romano-Parmesan Cream Sauce, House Bread Crumbs	
Chicken Florentine	21
Chicken, Sun Dried Tomatoes, Mushrooms, and Spinach in a White Wine Cream sauce over fettuccine.	
Bucatini & Meatballs	17
Italian Sausage, Pork, Veal & Ground Beef Meatballs, Marinara, Parmesan, Basil	
Baked Pesto Chicken Pasta	20
Chicken Penne, Pesto Cream, Sundried Tomatoes, Pine Nuts, Mozzarella, Goat Cheese, Fresh Basil	

Gluten Free Pasta Available Upon Request

Notice: *Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

ENTRÉES

Add Side Salad (House or Caesar) or Soup +4

Chicken Parmesan	20
Crispy Breaded Chicken, Marinara, Provolone, Rigatoni in Rosa Sauce, Parmesan	
Braised Short Rib	28
Roasted Mushrooms, Braising Jus, Garlic Polenta, Broccoli	
Ribeye*	38
14oz Handcut, Grilled, Roasted Mushrooms, Garlic Mashed Potatoes, Broccoli, Garlic Butter	
Cedar Plank Salmon*	26
Brown Sugar Seasoned, Garlic Polenta, Roasted Squash & Tomatoes	
Pork Chop Milanese*	25
Crispy Breaded Bone-in Chop, Roasted Mushrooms & Sherry Cream Sauce, Garlic Polenta, Broccoli	
Lemon Chicken Scallopini	20
Chicken Breasts, Lemon-Wine Butter Sauce, Artichoke Hearts, Capers, Garlic Mashed Potatoes, Roasted Squash & Tomatoes	
Eggplant Parmesan	17
Crispy Breaded Eggplant, Marinara, Provolone, Rigatoni in Rosa Sauce, Parmesan	

SANDWICHES

Italian Beef	15
Shaved Seasoned Beef, Giardiniera, Italian Herb Beef Jus, French Roll, Fries	
Roma Grinder	14
Prosciutto, Genoa Salami, Soppressata, Pepperoni, Provolone, Lettuce, Red Onions, Roma Tomatoes, Pepperoncini, Kalamata Olives, House Creamy Herb Dressing, Mixed Herbs, Parmesan, Ciabatta Roll, Fries	
Italian Meatball Sub	14
Italian Meatballs, Marinara, Pesto, Provolone, Parmesan, French Roll, Fries	
Chicken Parmesan Sando	14
Pesto, Crispy Breaded Chicken, Marinara, Provolone, Parmesan, Ciabatta Roll, Fries	

SIDES

Garlic Mashed Potatoes	5
Broccoli w/Garlic Butter	6
Roasted Squash & Tomatoes	6
Fries	5
Roasted Mushrooms	5
Garlic Polenta	5
Side Pasta (Fettuccine or Rigatoni)	6
Marinara, Alfredo, or Rosa Sauce	
Side Shrimp	7
Fried or Sautéed	



HAND-CRAFTED COCKTAILS



- RED SANGRIA 10**
Pinot Noir, Brandy, Cointreau, Orange Juice, Grenadine
- WHITE SANGRIA 10**
Moscato, K1 Citroen, Cointreau, Pineapple Juice
- GRAPEFRUIT & ROSE APEROL SPRITZ 12**
K1 Grapefruit, Prosecco, Aperol
- LIMONCELLO DROP 10**
K1 Citrus, Limoncello
- BLACK MANHATTAN 12**
Orange Bitters, Averno Amaro, George Dickel White Label, Luxardo Cherry
- ESPRESSO MARTINI 10**
Vodka, Kahlua, Espresso

- BLOOD ORANGE MARGARITA 10**
Don Julio Blanco, Solerno, Fresh Blood Orange Juice, Fresh Lime
- THE GIN JOB 10**
Hendricks Gin, Tonic, Basil Syrup
- LIMONCELLO MULE 10**
K1 Citrus, Limoncello, Ginger Beer
- BUDINO MARTINI 10**
Skyv Vodka, Butterscotch Schnapps
- NEW FASHIONED - Bottled and Aged In-House 14**
George Dickel White Label, Banana Liquor, Bitters, Luxardo Cherry
- Smoke any Bourbon or Old Fashioned +2*

DRAFT BEER

- | | |
|------------------|----------------------|
| MICHELOB ULTRA 5 | YEE-HAW CRAFT BREW 6 |
| BLUE MOON 5 | BLACK HORSE IPA 6 |
| MILLER LITE 5 | |
| MODELO 6 | |

BOTTLES/CANS

- | | |
|-----------------|-------------------------------------|
| BUD LIGHT 5 | GUINNESS (C) 6 |
| CORONA XTRA 6 | BLACK HORSE VANILLA CREAM ALE (C) 6 |
| HEINEKEN 6 | PERONI 6 |
| COORS LIGHT 5 | MICHELOB ULTRA 5 |
| STELLA ARTOIS 6 | |
| ANGRY ORCHARD 6 | |
| SAM ADAMS 6 | |

WINE

- | | GLASS/BOTTLE |
|---|--------------|
| WHITES | |
| Coppola, Rosé | 9/34 |
| Chateau Ste. Michelle, Riesling | 10/42 |
| Placido, Pinot Grigio | 7/26 |
| Santa Margherita, Pinot Grigio | 14/54 |
| White Haven, Sauvignon Blanc | 12/46 |
| Beringer, White Zinfandel | 6/24 |
| Rodney Strong, Chardonnay | 9/34 |
| Kendall Jackson, Grand Reserve Chardonnay | 14/54 |
| Villa Pozzi, Moscato | 9/34 |
| REDS | |
| Meiomi, Pinot Noir | 13/50 |
| The Seeker, Pinot Noir | 9/34 |
| J Lohr, Merlot | 10/38 |
| Klinker Brick, Zinfandel | 13/50 |
| Bonanza by Camus, Cabernet Sauvignon | 10/38 |
| Renzo Masi, Chianti Rufina | 11/42 |
| Apothic, Red Blend | 8/30 |
| Conundrum, Red Blend | 15/55 |
| Freakshow, Cabernet | 10/38 |
| SPARKLING | |
| La Marca, Prosecco | 10/38 |
| Veuve Clicquot, Brut (Bottle Only) | 120 |

NON-ALCOHOLIC

- ITALIAN CREAM FIZZ (Orange or Strawberry) 5
- SAN PELLEGRINO SPARKLING WATER 5
- STRAWBERRY LEMONADE 5
- FRESH BREWED ICED TEA 3.5

- FRESH JUICES**
(Orange, Pineapple, Cranberry, Blood Orange) 5
- PEPSI PRODUCTS 3.5**
- GINGER ALE 3.5**

