



LUNCH

SALADS

· add grilled chicken breast 6 · add prosciutto di parma 8 · add six shrimp 10

BRASSICA CAESAR 17

tuscan kale, house caesar, parmesan, white anchovy, focaccia crumb

APPLE & WALNUT GF V 19

gem lettuce, gorgonzola dressing, compressed apples, smoked grapes, pickled celery, walnut brittle

ITALIAN CHOP GF 20

arugula, mixed chicories, green goddess dressing, pepperoni, provolone, marinated olives, artichokes, crispy chickpeas

SQUASH & POMEGRANATE GF 18

arugula, pomegranate vinaigrette, roasted spaghetti squash, pecorino romano, prosciutto crisp

SANDWICHES

served with side salad or house fries

MUFFALETTA 20

genoa salami, mortadella, pepperoni, provolone, seasonal giardiniera, ciabatta

PORCHETTA 20

sun dried tomato & herb porchetta, italian salsa verde, pickled onion, arugula, fennel pollen aioli, ciabatta

MEATBALL SUB 20

che meatballs, pomodoro, pecorino cream, fresh basil, garlic buttered hoagie

ANTIPASTO V 18

marinated local mushrooms, artichoke, roasted peppers, arugula, goat cheese, olive tapenade, hoagie bun

NEAPOLITAN PIZZA

* gluten free pizza available upon request (+2)

MARGHERITA V 18

house pizza sauce, basil, buffalo mozzarella, tuscan olive oil

SAUSAGE & OLIVE 20

house pizza sauce, fontina, italian sausage, olive medley

SCAMORZA & SPECK 18

ricotta, scamorza, shaved speck, radicchio, apple saba

MUSHROOM & TALEGGIO V 19

pecorino cream, taleggio local mushrooms, arugula

PEPPERONI & HOT HONEY 19

house pizza sauce, mozzarella pepperoni, hot honey calabrian oregano

SPIRITI

NEGRONI SBAGLIATO	campari, sweet vermouth, prosecco	18
PAPER PLANE	buffalo trace, amaro nonino, aperol, lemon	18
ESPRESSO MARTINI	ketel one, espresso liqueur, vanilla liqueur	18
APEROL SPRITZ	aperol, prosecco, club soda	18

VINO

ROSSO

GLASS/BOTTLE

BARBERA	michele chiaro le ormer barbera d’asti, 2021, piedmont	15/50
RED BLEND	allegriini palazzo della torre, 2021, veneto	15/50
CABERNET FRANC	san sonina ‘evaluna’, veneto	16/60
SUPER TUSCAN	mastrojanni ‘costa colonne’ sant’antimo	18/85

BIANCO

PINOT GRIGIO	elena walch, 2023, alto adige	16/60
SAUVIGNON BLANC	pighin, 2023, friuli	15/50
GARGANEGA	pra soave classico ‘otto’, 2023, veneto	16/60
CHARDONNAY	san felice ‘ancherona’, tuscany	18/85

SPUMANTE & ROSATO

PROSECCO BRUT	masottina, veneto	17/70
MOSCATO	michele chiaro nivole, 2023, asti	16/60
ROSÉ	cirelli, la collina biologica, abruzzo	16/60

BIRRA

DOMESTIC

LIGHT AMERICAN LAGER	6
coors light, 4.2% golden, co (12oz)	
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miller lite, 4.2% milwaukee, wi (12oz)	
GOLDEN PILSNER	8
yuengling, 4.7% pottsville, pa (12oz)	
HEFEWEIZEN	8
cali squeeze, blood orange, 5.0% paso robles, ca (12oz)	
IPA	9
revolution brewing, anti-hero, 6.7% chicago, il (12oz)	
HAZY IPA	9
sierra nevada brewing, hazy little thing, 7.5% sierra, nv (12oz)	

IMPORTED

PALE LAGER	7
heineken, 5.0%	
holland, netherlands (12oz)	
PREMIUM PALE LAGER	7
peroni, nastro azzurro, 5.1%	
lazio, italy (11.2oz)	
EURO PALE LAGER	7
stella artois, 5.0%	
leuven, belgium (11.2oz)	
ZERO ABV	
NON-ALCOHOLIC LAGER	6
heineken, 0.0%	
holland, netherlands (11.2oz)	