

*Classic*  
**PEACH BELLINI**

giuliana prosecco,  
orange  
14

**ANTICO  
POSTO**

*Antico*  
**FASHIONED**

sazerac rye, amaro montenegro,  
spiced cacao bitters  
16

**ANTIPASTI**

**WHIPPED RICOTTA**  
black truffle honey, parmesan flatbread - 13.95

**CRISPY BRUSSELS SPROUTS**  
honey ricotta, lemon, balsamic - 14.95

**ZUCCHINI CROCCANTI**  
tomato basil marinara, parmesan - 13.95

**STUFFED PEPPERS**  
italian sausage, vodka sauce, parmesan - 15.95

**FRIED CALAMARI**  
garlic tomato sauce - 17.95

**SHRIMP SCAMPI**  
toasted breadcrumb, lemon butter - 21.95

*Oven Roasted*  
**CHICKEN  
MEATBALLS**

arrabiata sauce,  
parmesan, fresh basil  
14.95

**SALADS**

**SMALL HOUSE SALAD**  
tomato, parmesan, italian vinaigrette - 8.95

**CAESAR\***  
romaine hearts, arugula, parmesan, migas - 13.95  
add chicken - 6.95, shrimp - 8.95, salmon\* - 9.95

**GOLDEN BEET & AVOCADO**  
tangerine, hazelnut, ricotta salata - 15.95

**BURRATA CAPRESE**  
cherry tomato, fresh basil, EVOO,  
aged balsamic - 16.95

**CHICKEN CHOPPED**  
roasted pepper, avocado, tomato, fennel, bacon,  
bleu cheese, sweet basil vinaigrette - 17.95

**ITALIAN SALAD**  
ten vegetables, pepperoni, fresh mozzarella,  
stuffed cherry peppers, red wine vinaigrette - 17.95

**BRICK OVEN PIZZA**

**MARGHERITA** fior di latte, tomato sauce, pesto, fresh basil - 17.95

**TRUFFLED MUSHROOM** mozzarella, provolone, parmesan cream, arugula, lemon zest - 18.95

**PROSCIUTTO & BURRATA** oven dried cherry tomato, fresh basil, roasted garlic oil - 18.95

**HOT HONEY PEPPERONI** mozzarella, provolone, parmesan, tomato sauce - 19.95

**ITALIAN SAUSAGE** mozzarella, provolone, tomato sauce, roasted pepper, fresh basil - 19.95

**PASTA**

**ANGEL HAIR POMODORO** roma tomato, fresh mozzarella, roasted garlic, fresh basil - 20.95

**SPICY RIGATONI ALLA VODKA** calabrian chili, parmesan, fresh basil - 20.95

**RAVIOLI SPLENDORI** ricotta, parmesan & mozzarella, herb butter, tomato basil sauce, pesto - 20.95

**FETTUCCINE W/ LEMON CHICKEN ALFREDO** asiago, parmesan, roasted garlic, fresh basil - 23.95

**SPAGHETTI BOLOGNESE** slow-cooked meat sauce, parmesan, fonduta - 23.95

**CAVATELLI W/ SAUSAGE RAGU** crushed red pepper, shaved parmesan, fresh basil - 23.95

**LINGUINI W/ SHRIMP** aglio e olio, red chili, oven dried cherry tomato, toasted breadcrumb - 25.95

*Gnocchi Della Casa*

**DELICATI**  
herb butter, tomato basil sauce, pesto  
19.95

**BOLOGNESE**  
traditional slow-cooked meat sauce  
22.95

**PORCINI RAGU**  
brown butter, grana padano, crispy sage  
23.95

**ENTREES**

**EGGPLANT PARMESAN** fresh mozzarella, garlic tomato sauce, fresh basil - 22.95

**CHICKEN PICCATA** roasted artichoke, caper, garlic, white wine, lemon - 24.95

**CHICKEN PARMESAN** fresh mozzarella, provolone, garlic tomato sauce, fresh basil - 24.95

**PISTACHIO CRUSTED WHITEFISH** parmesan smashed potatoes, spinach, herb butter sauce - 28.95

**SALMON VESUVIO\*** crispy potato, english pea, white wine, garlic - 29.95

**STRIP STEAK  
GIARDINIERA\***  
crispy parmesan potatoes,  
garlic butter  
36.95

**RISOTTO  
OF THE DAY**  
creamy arborio rice,  
seasonal preparation  
A.Q.

**CHICKEN  
RAGUSO**  
parmesan crust, white wine,  
roasted asparagus  
24.95

*As a way to offset rising costs, we have added a 3% surcharge to all checks. You may request to have this taken off your check should you choose.*

*\*These food items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please advise the restaurant of any dietary restrictions and allergies when dining in or placing a carry out order. Please note: menu items and pricing are subject to change.*

## WINE LIST

### SPARKLING & ROSÉ

	6 OZ	3 OZ	BTL
PROSECCO giuliana, veneto	14	7	56
MOSCATO D'ASTI bricco riella, piedmont	12	6	48
ROSÉ sacha lichine, provence	13	6.5	52
SPARKLING ROSÉ domaine st. vincent, new mexico	13	6.5	52

### WHITE

	6 OZ	3 OZ	BTL
PINOT GRIGIO benvolio, friuli	12	6	48
RIESLING schmitt sohne, germany	12	6	48
SAUVIGNON BLANC natale verga, veneto	13	6.5	52
SAUVIGNON BLANC mohua, new zealand	14	7	56
WHITE BLEND conundrum, california	13	6.5	52
VERMENTINO san felice perolla, toscana	13	6.5	52
TOSCANA BIANCO villa antinori, toscana	15	7.5	60
CHARDONNAY sean minor, california	13	6.5	52
CHARDONNAY st. francis, sonoma county	14	7	56

### RED

	6 OZ	3 OZ	BTL
PINOT NOIR stemmari, sicily	13	6.5	52
CHIANTI castello di querceto, tuscan	13	6.5	52
CHIANTI CLASSICO cecchi, tuscan	17	8.5	68
RED BLEND antale natale verga, veneto	13	6.5	52
BARBERA michele chiaro le orme, piedmont	13	6.5	52
MONTEPULCIANO masciarelli, abruzzo	14	7	56
MERLOT barone fini, trentino	13	6.5	52
NERO D'AVOLA tenuta regaleali, sicily	14	7	56
NEBBIOLO heredis langhe, piedmont	16	8	64
VALPOLICELLA allegrini palazzo della torre, veneto	16	8	64
SUPER TUSCAN aia vecchia, toscana	16	8	64
SUPER TUSCAN villa antinori, toscana	18	9	72
PINOT NOIR sea sun, california	13	6.5	52
PINOT NOIR oregon territory, willamette valley	16	8	64
ZINFANDEL mcmanis, california	13	6.5	52
MALBEC tintonero, argentina	15	7.5	60
PETITE SIRAH the crusher, california	14	7	56
CABERNET SAUVIGNON bonanza vinekeeper, napa valley	18	9	72
CABERNET SAUVIGNON tribute, paso robles	16	8	64
CABERNET SAUVIGNON caymus, california			95
BRUNELLO DI MONTALCINO caparzo, toscana			125
AMARONE DELLA VALPOLICELLA palazzo maffei, veneto			95
BAROLO damilano, piedmont			120

## COCKTAILS

- CLASSIC PEACH BELLINI prosecco, orange - 14
- STRAWBERRY SANGRIA white wine, brandy, giffard's strawberry, peach cordial - 13
- FIELDS OF TUSCANY vodka, lavender cordial, bergamotto rosolio, lemon - 14
- ROMAN MARGARITA corazón blanco tequila, italicus bergamotto, lemon, thyme - 14
- SICILIAN NEGRONI malfy gin, amara blood orange, campari, rubino sweet vermouht - 14
- ANTICO FASHIONED sazerac rye, amaro montenegro, spiced cacao bitters - 16
- CAFÉ ESPRESSO MARTINI vodka, galliano espresso liqueur, demerara - 16

## ITALIAN SPRITZES

<p><b>APEROL SPRITZ</b></p> <p>prosecco, orange sparkling water</p> <p style="text-align: center;">14</p>	<p><b>WEEKEND IN AMALFI</b></p> <p>housemade limoncello, cointreau, prosecco, fresh lemon juice</p> <p style="text-align: center;">14</p>	<p><b>HUGO SPRITZ</b></p> <p>malfy gin, elderflower, prosecco, fresh mint</p> <p style="text-align: center;">14</p>
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### BEER

NOON WHISTLE gummylicious	9
MOODY TONGUE apertif pilsner	9
PERONI	8.5
BIRRA MORETTI	8.5
STELLA ARTOIS	8
STELLA 0.0 non alcoholic	8

### *Zero Proof*

HONEY BASIL LEMONADE basil, honey, fresh lemon juice, soda	7
POMELO SPRITZ avec pomelo grapefruit soda, chamomile, lime juice	8
GARDEN REFRESHER blueberry lime, cucumber-mint soda, lime juice	8
PASSION FRUIT FIZZ pineapple, passion fruit, vanilla, soda	9