

*Classic*  
**PEACH BELLINI**

giuliana prosecco,  
white peach, raspberry  
14

**ANTICO  
POSTO**

*Antico*  
**FASHIONED**

sazerac rye, amaro montenegro,  
spiced cacao bitters  
15

**ANTIPASTI**

**WHIPPED RICOTTA**  
black truffle honey, lemon, fresh basil - 13.95

**CHICKEN MEATBALLS**  
arrabbiata sauce, parmesan, fresh basil - 14.95

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

**BEEF CARPACCIO**  
filet mignon, giardiniera, crostini - 16.95

**FRIED CALAMARI**  
garlic tomato sauce, lemon aioli - 15.95

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

*Toasted*  
**GARLIC  
BREAD**

focaccia,  
fresh tomato sauce  
9.95

**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 - 8.95*

**GOLDEN BEET & AVOCADO**  
tangerine, hazelnut, ricotta salata - 14.95

**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, charred pepperoni, fresh mozzarella,  
stuffed cherry peppers, red wine vinaigrette - 17.95

**BRICK OVEN PIZZA**

**MARGHERITA** fior di latte, tomato sauce, pesto, fresh basil - 16.95

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

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

**CHARRED PEPPERONI** mozzarella, provolone, parmesan, tomato sauce - 18.95

**ITALIAN SAUSAGE** mozzarella, provolone, tomato sauce, roasted pepper, fresh basil - 18.95

**PASTA**

**ANGEL HAIR POMODORO** roma tomato, fresh mozzarella, roasted garlic, fresh basil - 18.95

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

**RAVIOLI SPLENDORI** ricotta, parmesan & mozzarella, herb butter, tomato basil sauce, pesto - 19.95

**TROFIE W/ PESTO** basil, parsley, pine nut, grana padano, lemon - 18.95

**SPAGHETTI BOLOGNESE** slow-cooked meat sauce, parmesan - 20.95

**CAVATELLI W/ SAUSAGE RAGU** shaved parmesan, fresh basil - 21.95

**PAPPARDELLE W/ BRAISED BEEF GRAVY** roasted mushroom, parmesan - 22.95

**LINGUINI W/ SHRIMP** aglio e olio, red chili, oven dried cherry tomato, toasted breadcrumb - 23.95

*Gnocchi Della Casa*

**DELICATI**  
herb butter, tomato basil sauce, pesto  
18.95

**BOLOGNESE**  
traditional slow-cooked meat sauce  
20.95

**PORCINI RAGU**  
roasted mushroom, grana padano  
23.95

**ENTREES**

**EGGPLANT PARMESAN** fresh mozzarella, garlic tomato sauce, fresh basil - 19.95

**CHICKEN PICCATA** roasted artichoke, caper, garlic, white wine, lemon - 23.95

**CHICKEN PARMESAN** fresh mozzarella, provolone, garlic tomato sauce, fresh basil - 23.95

**PISTACHIO CRUSTED WHITEFISH** parmesan smashed potatoes, spinach, herb butter sauce - 24.95

**SALMON VESUVIO** crispy potato, english pea, white wine, garlic - 27.95

**CHICKEN  
RAGUSO**  
parmesan crust, white wine,  
roasted asparagus  
23.95

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

**CHICKEN  
MILANESE**  
roasted peppers,  
lemon chicken jus  
21.95

*As a way to offset rising costs associated with the restaurant (food, beverage, labor, benefits, supplies), we have added a 3% surcharge to all checks.  
We do this in lieu of increased menu prices. You may request to have this taken off your check, should you choose.*

*\*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	1/2 BTL
PROSECCO giuliana, veneto	13	6.5	52	26
MOSCATO D'ASTI bricco riella, piedmont	12	6	48	24
PRIMITIVO ROSATO masseria borgo del trulli, puglia	12	6	48	24
SPARKLING ROSÉ domaine saint vincent, albuquerque	12	6	48	24

### WHITE

	6 OZ	3 OZ	BTL	1/2 BTL
PINOT GRIGIO benvolio, friuli	12	6	48	24
VERMENTINO perolla, toscana	13	6.5	52	26
SAUVIGNON BLANC natale verga, veneto	12	6	48	24
SAUVIGNON BLANC hunt & harvest, napa valley	13	6.5	52	26
RIESLING piesporter michelsberg, germany	12	6	48	24
CHARDONNAY sean minor, california	13	6.5	52	26
CHARDONNAY st. francis, sonoma county	14	7	56	28

### RED

	6 OZ	3 OZ	BTL	1/2 BTL
CHIANTI SUPERIORE castello banfi, toscana	13	6.5	52	26
CHIANTI CLASSICO castello di bossi, toscana	16	8	64	32
RED BLEND antale natale verga, veneto	12	6	48	24
SANGIOVESE + SYRAH bacco in toscana, guado al melo, toscana	14	7	56	28
MONTEPULCIANO masciarelli, abruzzo	13	6.5	52	26
SUPER TUSCAN antico feudo rosso, toscana	14	7	56	28
SUPER TUSCAN ruffino modus, toscana	18	9	72	36
VALPOLICELLA allegrini palazzo della torre, veneto	15	7.5	60	30
PINOT NOIR battle creek, unconditional, oregon	14	7	56	28
PINOT NOIR angeline, california	13	6.5	52	26
MERLOT robert hall, paso robles, california	13	6.5	52	26
PETITE SIRAH spellbound, california	12	6	48	24
RED BLEND margerum, m5, santa barbara county	17	8.5	68	34
ZINFANDEL cline, california	13	6.5	52	26
CABERNET SAUVIGNON oberon, napa county	18	9	72	36
CABERNET SAUVIGNON liberty school, paso robles	16	8	64	32
CHIANTI CLASSICO RISERVA brolio, toscana			80	
BRUNELLO DI MONTALCINO camigliano, toscana			115	
AMARONE DELLA VALPOLICELLA palazzo maffei, veneto			75	
BAROLO lecinquevigne, damilano, piedmont			95	

### WINES AVAILABLE FOR CARRYOUT PURCHASE

## COCKTAILS

CLASSIC PEACH BELLINI giuliana prosecco, white peach, raspberry - 14

ANTICO FASHIONED sazerac rye, amaro montenegro, spiced cacao bitters - 15

ROMAN MARGARITA nosotros blanco tequila, italicus bergamotto, lemon, thyme - 14

THE ANCIENT PLACE famous grouse, frangelico hazelnut liqueur, gran classico bitter, cherry demerara - 14

APEROL SPRITZ giuliana prosecco, aperol, sparkling water, orange - 14

SPICED CRANBERRY SANGRIA red burgundy, brandy, chai spice - 13

#### WEEKEND IN AMALFI

housemade limoncello, cointreau,  
prosecco, fresh lemon juice

14

#### CALABRIAN NIGHTS

basic vodka, aperol,  
calabrian chili, lime juice

13

#### NOLITA SOUR

old forester bourbon,  
chianti float, fresh lemon

13

## ZERO PROOF

HONEY BASIL LEMONADE basil, honey, fresh lemon juice, soda - 8

POMELO SPRITZ avec pomelo grapefruit soda, chamomile, lime juice - 10

GARDEN REFRESHER blueberry lime, cucumber-mint soda, lime juice - 10