

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

STUFFED PEPPERS

italian sausage, vodka sauce, parmesan - 15.95

ARTICHOKES PARMESAN

tomato basil marinara - 15.95

FRIED CALAMARI

garlic tomato sauce - 16.95

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

SPAGHETTI BOLOGNESE slow-cooked meat sauce, parmesan, fonduta - 22.95

TROFIE W/ PESTO basil, pine nut, grana padano, lemon - 19.95

CAVATELLI W/ SAUSAGE RAGU 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 - 23.95

PISTACHIO CRUSTED WHITEFISH parmesan smashed potatoes, spinach, herb butter sauce - 27.95

SALMON VESUVIO* crispy potato, english pea, white wine, garlic - 28.95

STRIP STEAK
GIARDINIERA*

crispy parmesan potatoes,
garlic butter
35.95

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

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

WHITE

PINOT GRIGIO benvolio, friuli	12	6	48
RIESLING schmitt sohne, germany	12	6	48
SAUVIGNON BLANC natale verga, veneto	12	6	48
SAUVIGNON BLANC te henga, new zealand	14	7	56
VERMENTINO san felice perolla, toscana	13	6.5	52
TOSCANA BIANCO villa antinori, toscana	14	7	56
CHARDONNAY sean minor, california	13	6.5	52
CHARDONNAY st. francis, sonoma county	14	7	56

RED

PINOT NOIR stemmari, sicily	13	6.5	52
CHIANTI castello di querceto, tuscany	13	6.5	52
CHIANTI CLASSICO cecchi, tuscany	16	8	64
RED BLEND antale natale verga, veneto	13	6.5	52
BARBERA michele chiaro le orme, piedmont	13	6.5	52
MONTEPULCIANO masciarelli, abruzzo	13	6.5	52
MERLOT barone fini, trentino	13	6.5	52
NERO D'AVOLA tenuta regaleali, sicily	13	6.5	52
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 oregon territory, willamette valley	16	8	64
ZINFANDEL mcmanis, california	13	6.5	52
MALBEC tintonegro, argentina	15	7.5	60
PETITE SIRAH the crusher, california	14	7	56
CABERNET SAUVIGNON oberon, napa county	18	9	72
CABERNET SAUVIGNON liberty school, paso robles	16	8	64
BRUNELLO DI MONTALCINO camigliano, toscana			120
AMARONE DELLA VALPOLICELLA palazzo maffei, veneto			90
BAROLO damilano, piedmont			115

WINES AVAILABLE FOR CARRYOUT PURCHASE

COCKTAILS

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

ITALIAN SPRITZES

APEROL SPRITZ giuliana prosecco, sparkling water, orange 14	WEEKEND IN AMALFI housemade limoncello, cointreau, prosecco, fresh lemon juice 14	HUGO SPRITZ malfy gin, elderflower, prosecco, fresh mint 14
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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