

**SMALL PLATES**

<b>FRIED MOZZARELLA</b>   Panko Crusted, San Marzano Marinara	13	<b>P.E.I. MUSSELS</b>   Garlic Parmesan Cream Sauce Or Spicy Marinara With Rustic Bread	16
<b>CACIO E PEPE ARANCINI</b>   Fried Rice Balls, Parmigiano, Fontina, Black Pepper, Saffron Aioli	14	<b>MEATBALLS</b>   Ground Brisket-Heritage Pork Blend, Polenta, Grated Parmigiano	15
<b>BURRATA CAPRESE</b>   Tricolor Heirloom Tomatoes, Arugula Pesto, Aged Balsamic	15	<b>CRISPY BRUSSELS SPROUTS</b>   Ricotta, Maple Vinaigrette, Toasted Almonds	16
<b>CRAFT TUNA TARTAR</b>   Sushi Grade Tuna, Avocado, Cherry Pepper Vinaigrette, Rustic Bread	18	<b>CAULIFLOWER "WINGS"</b>   Crispy Cauliflower Florets, Calabrian Chili Sauce, Gorgonzola Dipping Saice	14
<b>GRILLED OCTUPUS</b>   Romesco, Chorizo, Fingerling Potato & Lemon Aioli	18	<b>CALAMARI FRITTI</b>   Cherry Pepper Pomodoro	16

**CHARCUTERIE BOARD 24**  
Selection Of Cheeses, Cured Meats, Nuts, Seasonal Fruit & Crostini

**SOUP & SALADS**

<b>SOUP DU JOUR</b>   Chef's Choice	MP
<b>CAESAR</b>   Garlic Butter Croutons, Shaved Parmigiano	13
<b>BABY GEM</b>   Gorgonzola, Apple, Cranberries, Candied Walnuts, Lemon Vinaigrette	14
<b>FARRO</b>   Beets, Heirloom Tomatoes, Pickled Red Onion, Hazelnuts, Champagne Vinaigrette, Stracciatella	15
<b>ARUGULA</b>   Herb Croutons, Onion, Cherry Tomatoes, Cucumbers, Grana Padano, Red Wine Vinaigrette	13

Add Chicken (Grilled/Crispy) 7, Steak 10, Shrimp 10, Salmon 12, Scallops 12

**FRESH PASTA**

<b>GNOCCHI</b>   Chicken & Spicy Chorizo Ragu	20	<b>RIGATONI BOLOGNESE</b>   Classic Beef Sugo, Fresh Ricotta	20
<b>RICOTTA RAVIOLI</b>   Heirloom Tomato Sauce, Chili Flake, Basil, Grana Padano	18	<b>FUSILLI ALLA VODKA</b>   Creamy Roasted San Marzano Tomato Sauce ( <i>Shrimp 10, Chicken Grilled/Crispy 7</i> )	18
<b>BLACK SPAGHETTI</b>   Squid Ink Spaghetti, Shrimp, Scallops, Chorizo, Fennel, Spicy San Marzano Tomato Sauce	32	<b>WILD MUSHROOM TAGLIATELLE</b>   Parmesan Cream, Crispy Pancetta, Crushed Hazelnut, Aged Balsamic	19

**CLASSICS**

<b>EGGPLANT PARMESAN</b>   Crispy Eggplant, Mozzarella, Fontina, Basil Oil	20
<b>CHICKEN OR VEAL PARMESAN</b>   Panko Crusted, Mozzarella, Linguine, San Marzano Marinara	20/25
<b>CHICKEN OR VEAL MILANESE</b>   Roasted Tomato Vinaigrette, Arugula, Red Onion, Cucumber	19/23
<b>CHICKEN PICCATA</b>   Organic Chicken, White Wine Lemon-Butter Sauce, Capers, Artichoke Hearts, Broccoli Rabe	22

**ENTRÉES**

<b>SALMON</b>   Grilled Scottish Salmon, Couscous, Charred Corn, Heirloom Tomatoes, Wilted Arugula, Tomato Corn Relish	22
<b>QUATTRO SHRIMP SCAMPI</b>   Wine Butter Sauce, Artichoke Hearts, Heirlooms Tomatoes, Creamy Polenta, Charred Lemon	22
<b>SCALLOPS</b>   Saffron Risotto, Sautéed Peppers, Crispy Spicy Coppa	26
<b>PAN-ROASTED HALF CHICKEN</b>   Roasted Garlic Mashed Potatoes, Mushrooms, Marsala Pan Sauce	23
<b>VEAL SCARPARELLO</b>   Veal Medallions, Sherry Wine Sauce, Spicy Sausage, Hot Cherry Peppers, Roasted Fingerling Potatoes	26
<b>HANGER STEAK TAGLIATA</b>   Garlic Parmigiano Fries, Petite Salad	30
<b>14OZ GRILLED PORK CHOP</b>   Roasted Garlic Mashed Potatoes, Baby Carrots, Peppercorn Steak Sauce	28

W/FRIES	<b>MEATBALL PARMIGIANO</b>   Mozzarella, San Marzano Tomato Sauce	17
	<b>AMERICANO</b>   Prime Burger, Garlic Aioli, Arugula, Melted Fontina, Balsamic Caramelized Onions	18
	<b>CRISPY CHICKEN</b>   Prosciutto, Roasted Red Pepper, Mozzarella, Basil-Pesto Aioli	18

**SIDES** | Roasted Garlic Mashed Potatoes 8 | Couscous 7 | Fries 6 | Truffle Parmesan Fries 8 | Polenta 7 | Broccoli Rabe 8

## WINES BY THE GLASS

### BUBBLES

**GLERA** | Jeio Prosecco Doc Brut Nv, Veneto, Italy | 11/37

**GLERA** | Mionetto Prosecco Doc Extra Dry Nv, Veneto, Italy (187ml) | 12

**MOSCATO** | Villa Jolanda Moscato d'Asti, Piedmont, Italy | 12/40

### WHITE

**CORTESE** | Conti Speroni, Gavi di Gavi DOCG, 2022, Piedmont, Italy | 11/37

**PINOT GRIGIO** | Monte Degli Angeli, Della Venezie, Veneto, Italy | 10/34

**VERMENTINO** | Mora E Memo Tino 2021, Sardinia, Italy | 12/40

**SAUVIGNON BLANC** | Frenzy 2022, Marlborough, New Zealand | 10/34

**SAUVIGNON BLANC** | Cap Royal 2021, Bordeaux, France | 14/48

**CHARDONNAY** | Longevity 2019, California | 11/37

**CHARDONNAY** | Harken Wines, 2021, Salinas Valley California | 13/45

**NERO D'AVOLA BLEND** | Planeta Sicilia Rosé 2021, Sicily, Italy | 11/37

### RED

**PINOT NOIR** | Famiglia Castellani, Collezione Collesano, 2020, Sicily, Italy | 12/40

**SANGIOVESE** | Terre di Bo, Chianti Riserva, 2016, Tuscany, Italy | 12/40

**SANGIOVESE BLEND** | Castello Di Volpaia Toscana Citto 2020, Veneto, Italy | 10/34

**NERO D'AVOLA** | Cantine Colosi 2021, Sicily, Italy | 10/34

**MONTEPULCIANO** | Capostrano Tritano Riserva 2017, Abruzzo, Italy | 9/30

**DOLCETTO** | Pecchenino Dogliani San Luigi 2020, Piedmont, Italy | 12/40

**CABERNET SAUVIGNON** | Big Smooth Cellars 2019, Lodi, California | 11/37

**CABERNET BLEND** | Argiano Rosso Non Confunditor 2019, Tuscany, Italy | 13/44

**CABERNET SAUVIGNON** | Routestock 2020, Napa Valley, California | 16/56

## CRAFT COCKTAILS

### MULE AZZURRI 14

Tito's Vodka, Aperol, Lemon, Blueberry, Honey,  
Ginger Beer

### SANGUINELLO 14

Ketel One Vodka, Limoncello, Blood Orange,  
Club Soda, Campari

### VENETIAN ROSE 14

Rosemary-Infused Cylinder Vodka, Strawberry, Lime,  
Rhubarb, Rose Water, Prosecco

### NEGRONI NUCCI 14

Gin, Campari, Carpano Antica Vermouth

### ROSE GIMLET 13

Glendalough Rose Gin, St. Germaine, Lime, Prosecco

### LITTLE ITALY 13

Rye Bourbon, Cynar 70, Spiced Pear,  
Black Walnut Bitters\*

### LOCANDA NAZIONALE 14

Plantation White Rum, Pineapple, Apricot, Citrus Juice

### SIX MONTHS OF WINTER 15

Red Pepper-Infused Tequila, Pomegranate, Cherry, Vanilla,  
Butterfly Pea, Lime, Mezcal

### SICILIAN GARDEN 14

Ketel One Vodka, Limoncello, Strega Liqueure, Lemon, Basil

### STELLA BELLA 13

Four Roses Bourbon, Cardamaro, Clementine,  
Lemon, Lime, Egg White

### ESPRESSO OR CAPPUCINO MARTINI 14

Vanilla Vodka, Simple Syrup, Coffee Liqueur,  
Lavazza Espresso

(Add Bailey's For Cappuccino)

## GLASS/PITCHER

### SANGRIA BIANCA 12/55

Sauvignon Blanc, Cinnamon, Pear, Peach, Lemon,  
Angostura Bitters, Nutmeg\*

### SANGRIA ROSSA 12/55

Montepulciano, Cognac, Hibiscus, Grapefruit, Lemon

### SANGRIA ROSÉ 12/55

Rosé, Pisco, Strawberry, Lime Grapefruit, Triple Sec

### LO SPRITZ 11/50

Aperol, Club Soda, Prosecco

### QUATTRO MARGARITA 12/58

Campo Azul Tequila, Triple Sec, Lime, Agave  
(Flavors: Strawberry, Cucumber, Coconut)

## SPECIALS

### HALF PRICED BOTTLES OF WINE

Every Monday | 6pm To Close  
Any Bottle \$99 And Under

### \$35 PITCHERS OF SANGRIA

Every Tuesday | 6pm To Close  
Bianca, Rossa Or Rosé

### HAPPY HOUR

Weekdays | 3pm To 6pm  
Small Plates Menu & Drinks Specials

### BRUNCH

Sunday | 11:30am To 2:30pm  
3 Courses, Bottomless Drinks \$39.99