

SMALL PLATES

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

CHARCUTERIE BOARD 24

Selection Of Cheeses, Cured Meats, Nuts, Seasonal Fruit & Crostini

SOUP & SALADS

SOUP DU JOUR Chef's Choice	MP
CAESAR Garlic Butter Croutons, Shaved Parmigiano	13
BABY GEM Gorgonzola, Apple, Cranberries, Candied Walnuts, Lemon Vinaigrette	14
FARRO Beets, Heirloom Tomatoes, Pickled Red Onion, Hazelnuts, Champagne Vinaigrette, Stracciatella	15
ARUGULA 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

GNOCCHI Chicken & Spicy Chorizo Ragu	26	RIGATONI BOLOGNESE Classic Beef Sugo, Fresh Ricotta	26
RICOTTA RAVIOLI Heirloom Tomato Sauce, Chili Flake, Basil, Grana Padano	23	FUSILLI ALLA VODKA Creamy Roasted San Marzano Tomato Sauce (<i>Shrimp 10, Chicken Grilled/Crispy 7</i>)	22
BLACK SPAGHETTI Squid Ink Spaghetti, Shrimp, Scallops, Chorizo, Fennel, Spicy San Marzano Tomato Sauce	32	WILD MUSHROOM TAGLIATELLE Parmesan Cream, Crispy Pancetta, Crushed Hazelnut, Aged Balsamic	25

CLASSICS

EGGPLANT PARMESAN Crispy Eggplant, Mozzarella, Fontina, Basil Oil	24
CHICKEN OR VEAL PARMESAN Panko Crusted, Mozzarella, Linguine, San Marzano Marinara	26/30
CHICKEN OR VEAL MILANESE Roasted Tomato Vinaigrette, Arugula, Red Onion, Cucumber	24/28
CHICKEN PICCATA Organic Chicken, White Wine Lemon-Butter Sauce, Capers, Artichoke Hearts, Broccoli Rabe	27

ENTRÉES

SALMON Grilled Scottish Salmon, Couscous, Charred Corn, Heirloom Tomatoes, Wilted Arugula, Tomato Corn Relish	28
QUATTRO SHRIMP SCAMPI Wine Butter Sauce, Artichoke Hearts, Heirlooms Tomatoes, Creamy Polenta, Charred Lemon	28
SCALLOPS Saffron Risotto, Sautéed Peppers, Crispy Spicy Coppa	32
PAN-ROASTED HALF CHICKEN Roasted Garlic Mashed Potatoes, Mushrooms, Marsala Pan Sauce	28
VEAL SCARPARELLO Veal Medallions, Sherry Wine Sauce, Spicy Sausage, Hot Cherry Peppers, Roasted Fingerling Potatoes	32
HANGER STEAK TAGLIATA Garlic Parmigiano Fries, Petite Salad	30
14OZ GRILLED PORK CHOP Roasted Garlic Mashed Potatoes, Baby Carrots, Peppercorn Steak Sauce	28

W/FRIES

MEATBALL PARMIGIANO Mozzarella, San Marzano Tomato Sauce	17
AMERICANO Prime Burger, Garlic Aioli, Arugula, Melted Fontina, Balsamic Caramelized Onions	18
CRISPY CHICKEN 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

Please alert your server if you have any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. 20% gratuity added to parties of six or more

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