

ALLA SALUTE!

COCKTAILS - 13.50

Il Lamponi Spritz

Raspberry and Thyme Infused Dolin Blanc, Sparkling Wine

Lychee Negroni Bianco

Gin, Cocchi Americano, Dolin Blanc

Oro Alpino

Cappelletti Alpeggio Hay, Lime, Agave, Bitters

WINE BY THE GLASS

Valpolicella - Montenigo, Veneto 2018

A blend of Corvina & Rondinella in Valpolicella, Northern Italy, this is bright & structured red wine has medium body & flavors of morello cherries, strawberries, & wild herbs. A versatile red that can work with our entire menu, it will truly shine with the tomato braised meatballs, penne alla vodka, or chicken parmigiana!

WINES BY THE BOTTLE

Etna Bianco - Palmento Costanzo, Mofete, Carricante / Catarratto 70

Mt. Etna, Sicily, 2019

Made on the active volcano - Mt. Etna, in northern Sicily, this white will be crisp, bright & mineral focused in character with flavors of lemon, river stones, & Mediterranean herbs. An excellent pairing for any seafood or lighter antipasti dishes that won't clash with anything on the menu & can carry you through your meal.

Ruché - La Miraja, Ruché Di Castagnole 69

Monferrato, Piedmont, 2021

Made from a finicky Piedmontese grape - Ruché - this light red comes with a stony tannin structure & an incredibly complex array of aromas & flavors including wild berries, red cherry, pomegranate, violets, cardamom, & white pepper. It can handle a dish with a bit of heat, like our spicy seafood fra diavolo, or neapolitan ragu, but is a great bottle to enjoy with the entire menu.

Specials

STARTER

CHEF'S SALAD

Romaine, Artichoke, Roasted Red Peppers, Red Onion,
Crispy Pepperoni, Basil Marinated Tomatoes, Creamy Italian Dressing
16.25

ENTREE

SHRIMP CARBONARA

House-made Casarecce Pasta with Smoked Pancetta, Radicchio, Toasted Garlic, & Cherry Tomatoes
28.50

CHICKEN CESARE

Crispy Chicken Cutlet topped with Romaine, Radicchio,
Roasted Garlic Caesar, Parmesan, Served with Lemon & Caesar Dressing
26.50

ORECCHIETTE PUGLIESE

House-made Orecchiette Pasta with Chicken Sausage, Broccoli Rabe,
Cherry Tomatoes, and Parmesan
27.50

DRUNKEN VEAL PARMIGIANA

Lightly Breaded Veal Cutlet, Spicy Vodka Sauce, House-made Rigatoni
35.50

DESSERT

OREO CHEESECAKE

Served with Hot Fudge & Whipped Cream
12.50

SPUMONI BOMBA

Cherry, Pistachio & Chocolate Gelato Dipped in Dark Chocolate, Whipped Cream
13.00



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