A business card with a picture of a fire and a glass dome

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***Small Plates• Shareables***

**Burrata**- Melted burrata cheese from Italy, confit tomato, garlic, basil, EVOO, offered with ciabatta toast points **16**

**Our Salad**- Spring mix, carrot, celery, fennel, imported sundried tomatoes, artichokes, parmigiano, house balsamic **12**

**Octopus**- Poached, and plated with olives, fingerling potatoes, Calabrian chili romesco, basil pesto, pickled vegetables, celery leaf **16**

**Zucchini**- Charred in our wood oven, mint, EVOO, pecorino cream, balsamic reduction **12**

**Caponata-** Sweet red peppers, olives, eggplant, celery, onion, golden raisin vinified tomato, ciabatta toast **12**

**Arancino**- Saffron arborio rice ball that is stuffed with pomodoro sauce, peas, cheese, coated with breadcrumbs, basil garnish **12**

**\*Beef Carpaccio**- Paper thin filet mignon, fried capers, parmigiano, artichoke, arugula, mustard aioli, charred lemon, ciabatta toast **16**

**Chilled Seafood Salad-** Shrimp, calamari, celery, EVOO, garlic, lemon zest, sweet red peppers, blood orange, fennel, parsley, squid ink chips **16**

**Bread Service - 10**

House made focaccia and ciabatta served with EVOO and balsamic reduction

***A logo with text and fish

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\*Consuming under cooking meat, fish, or poultry can increase your risk of food bourn illness.

***Pasta • Panini• Et Cetera***

**Gnocchi**- Chef’s handmade potato pasta, peas, wild mushrooms, melted stracciatella cheese, breadcrumbs, crispy sage  **24**

**Shrimp Pesto-** Imported “guitar sting” pasta, Sea of Cortez shrimp, basil pesto, pine nuts, parmigiano **28**

**Pomodoro-** Imported “guitar string” pasta, San Marzano tomato, garlic, basil, EVOO, parmigiano **22**

**Amatriciana**- Bucatini pasta, San Marzano tomato, guanciale, pecorino, parsley, basil, red onion **25**

**Bolognese-** Imported Paccheri pasta, braised prime cuts of beef, Duroc pork, herbs, Barolo wine reduction, bechamel, parmigiano, San Marzano tomato **28**

**Burrata Panino**- Imported burrata, arugula, sundried tomatoes, on toasted our ciabatta bread, house dressing, side of crispy potatoes **20** add prosciutto **+6**

**\*Filet Medallions**- Cast iron seared, Barolo wine sauce, arugula salad garnish, offered with sauteed Swiss Chard and crispy potatoes **30**

**Porchetta Panino**- Wood oven roasted pork, heirloom polenta, cherry mostarda, pickled veggies, on ciabatta bread, side of heirloom polenta **22**

**Vesuvio**- Half organic Mary’s Heritage chicken roasted in our wood oven, lemon, garlic, herbs, peas, chicken au jus, crispy potatoes **28**

**Branzino**- Pan seared European Striped Bass, tomato herb vinaigrette, offered with a side of sauteed spinach **34**

**Accompaniments - 8 each**

Wild Mushrooms/Creamy Heirloom Polenta Crispy Potatoes/Roasted Rainbow Cauliflower Braised Swiss Chard/Sauteed Spinach

***Our wine list is curated by a sommelier, certified by the Court of Master Sommeliers***

6oz glass **15** bottle **55**

**SPARKLING**

Moscato D’Asti | Borgo Maravgliano Prosecco/Glera- Valdobbiadene | Ruffino NV Pinot Noir- Veneto | Le Contesse Rosé Lambrusco- Emilia Romagna | Donelli

**WHITE**

Chardonnay- Central Coast, CA | Clos LaChance

Falanghina- Campania | Fontanavecchia

Pecorino- Abruzzo | Agricosimo

Pinot Grigio- Friuli-Venezia | Borgo Boschetto

Riesling- Mosel, Germany | Trullo

Rosé- California | Hogwash (only by the glass)

Rosé- Toscana | Dogajolo

Sauvignon Blanc- Marlborough, NZ | Hooks Bay

Sauvignon Blanc- Sancerre | Domaine Serge LaPorte

**RED**

Cabernet Sauvignon- Napa | N.A.P.A.

Cabernet Sauvignon- Toscana | Erastos

Corvina Blend-Luciano Arduini “Ripasso”

Montepulciano D’Abruzzo- Agricosimo “Scine”

Nebbiolo- Langhe | Dezzani

Pinot Noir- Willamette Valley | Buttler Hill

Chianti Classico | Tenuta Nozzole

Super Tuscan Blend- Toscana | Isabella

**BEER**

Blue Moon **6** Church Music (draft) **8** Coors Light (draft) **6** Four Peaks Kilt Lifter **7** Guiness **7** Heineken Zero **6** La Fin Du Monde **8** Michelob Ultra **6** Peroni (draft) **7** StellaArtois **7**

**LIBATIONS - 18**

**Summer in Toscana:** Ketel Grapefruit, Italicus, Elderflower liqueur, fresh grapefruit juice, Campari float, basil leaf

**Italian MAN:** YellowStone Toasted Bourbon, Montenegro Amaro, sweet vermouth, bitters, Luxardo cherry

**Sicilian Lemon Drop:** Limoncello, blood orange liqueur, vodka, lemon lime soda, lemon sugar rim, lemon wheel

**Dante in Repose:** Tuaca, grappa, Luxardo cherry liqueur, lemon juice, fig syrup, sage leaf

**Spritz:** Lambrusco or Prosecco, Aperol, club soda, fresh orange peel

**If Leo were Cosmo:** Blood Orange house infused vodka, cranberry elixir, orange liqueur, lime juice, lemon wheel

**Michelangelo’s Midnight Oil:** Espresso, vanilla vodka, Frangelico, chocolate cream, sugar rim

**MOCKTAILS- 10**

**Raspberry Fizz**- Pellegrino, lemon juice, REAL raspberry puree, sage leaf

**Pineapple Punch**- Cranberry juice, REAL pineapple puree, fresh squeeze orange juice, Panna water, almond bitters, orange peel

**Cherry Limeade**- Luxardo cherry juice,lime juice, Panna water, cherry

**Cucumber Mash**- Muddled cucumber and mint, agave syrup, Pellegrino, lemon bitters, cucumber slice