



FOR THE TABLE

Garlic Bread Parmesan	\$10
Italian Bread, Parmesan Blend, Vodka Sauce	
Herbed Focaccia	\$10
Tomato Butter, Roasted Garlic	
Tagliere di Formagi	\$24
Local Cheeses, Seasonal Accoutrements, Grilled Bread	

ANTIPASTI

Meatballs	\$16
House-Ground Beef, Ricotta, Crispy Garlic, Too Much Parmesan	
Mozzarella Stack	\$16
Fresh Mozzarella, Panko Breadcrumbs, Vodka Sauce	
Toasted Burrata Ravioli	\$16
Vodka Sauce, Pepperoni Bolognese, Parmesan Peppercorn	
Shrimp “Cocktail” GF	\$17
Lightly Poached, Tomato Horseradish Broth, Shaved Fennel, Peppers	

INSALATA

Al Dente Salad GF	\$15
Radicchio, Romaine, Salami, Giardiniera, Gorgonzola, Parmesan Peppercorn Dressing	
Caesar Salad	\$13
Baby Romaine, Lemon Garlic Crumb, Grana Padano	

PRIMI

Gluten Free Pasta Available

A La Vodka	\$25
House Rigatoni, Burrata, Toasted Garlic, Parmesan	
Bolognese	\$28
All-Beef Bolognese, Ridged Pappardelle, Herbed Ricotta, Crispy Rosemary	
She Crab Mac and Cheese	\$31
Giant Shellbow Pasta, Leek Cream, Thomme Cheese, Panko Fritto, Warm Crab Salad	
Pepperoni Bolo	\$28
Radiator, Pepperoni Cups, Sicilian Oregano, Fresh Mozzarella	
Spaghetti and Meatballs	\$26
Housemade Chitarra Spaghetti, Pomodoro Sauce	

SECONDI PIATTI

Lasagna Rollatini	\$29
Sunday Bolognese, Béchamel, Ricotta, Salsa Verde	
Milanese	\$25
Chicken Or Eggplant Cutlet, Arugula, Shaved Fennel, Lemon, Salsa Verde	
Parmigiana	\$24
Chicken Or Eggplant Cutlet, Marinara, Fresh Mozzarella, Basil, Confit Tomato	
Add Spaghetti +\$6	
Grilled Swordfish Puttanesca GF	\$36
Salsa Verde, Tomato, Capers, Olive	
Risotto al Funghi GF	\$26
Marinated & Roasted Local Mushrooms, Green Hill Cheese, Hardee Greens, Carolina Gold Rice	

CARNI

New York Strip GF	\$54
12 Oz, Roasted Garlic Jus, Salsa Verde	
Brick Roasted Chicken GF	\$24 / \$40
Half Or Whole; Boneless, Piccata Jus, Lemon, Herbs	
Porchetta Chop GF	\$32
Citrus Crackling, Marinated Peppers, Cherry Pepper BBQ Jus	

CONTORNI

Fennel Gratin	\$11
Three-Cheese Béchamel, Lemon Breadcrumbs	
Garlic Whipped Potatoes GF	\$10
Crème Fraîche And Chive; Add Roasted Garlic Demi-Glace	
Crispy Brussels Sprouts GF	\$9
Lemon Pepper Caesar, Toasted Garlic	
Grilled Broccolini GF	\$9
Garlic, Lemon	
Spaghetti Pomodoro	\$10
Housemade Chitarra Spaghetti, House Red Sauce, Basil, Parmesan	

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

Please let your server know if you have any allergies or dietary restrictions.



VINO BIANCO

	GLASS	BOTTLE
Rombauer - Chardonnay - Carneros 2022	\$19	\$70
Maddalena - Chardonnay - Monterey 2022	\$12	\$42
Nivole - Moscato D’Asti - Piedmont 2022	\$12	\$38
Infamous Goose - Sauvignon Blanc - Marlborough 2022	\$12	\$45
Maison Saleya - Rosé - Côtes De Provence 2022	\$12	\$40
Riva De La Rosa - Gavi - Piedmont 2022	\$12	\$45
Shades Of Blue - Riesling - Mosel 2022	\$12	\$37
Lunetta - Prosecco - 187ml	\$12	
Sancerre Of The Week - Loire Valley 2023	\$18	\$60
Mirabello - Pinot Grigio - Alto Adige 2023	\$11	\$37
Pieropan - Soave - Veneto, Italy 2022	\$15	\$48

VINO ROSSO

	GLASS	BOTTLE
DAOU - Cabernet - Paso Robles 2022	\$15	\$47
Buena Vista - Cabernet - Napa 2022		\$109
Twenty Acres - Cabernet - California 2023	\$13	\$45
Seven Hills - Cabernet - Columbia Valley 2021		\$78
Buehler Estate - Cabernet - Napa Valley 2022		\$79
Viva - Malbec - Mendoza 2025	\$12	\$44
Vietti - Barbera D’Asti - Piedmont 2021	\$14	\$54
Sella Antica - Super Tuscan - Tuscany 2022	\$13	\$42
Sirpasso - Sangiovese/Merlot - Tuscany 2022	\$12	\$38
Rocca Delle Macie - Chianti - Tuscany 2024	\$15	\$46
Le Orme - Barolo - La Morra 2022		\$84
Col D’orcía - Brunello Di Montalcino - Tuscany 2019		\$112
Viberti - Nebbiolo 2023		\$52
Revello - Barbera D’Alba - Piedmont 2023		\$48
Abstract - Orin Swift - Red Blend 2022		\$72
Michele Chiarlo - Barbaresco - Italy 2022		\$114
Diora - Pinot Noir - Central Coast 2023	\$13	\$49
Grasso - Dolcetto D’Alba - Piedmont 2023		\$45
Allegrini - Amarone Della Valpolicella - Veneto 2020		\$135

SPECIAL WINES BY THE GLASS

Silver Oak Cabernet

Alexander Valley · 2020
Glass \$35 · Bottle \$140

Caymus Cabernet

Napa Valley · 2022
Glass \$30 · Bottle \$110

Amarone della Valpolicella

Veneto, Italy · 2020
Glass \$33 · Bottle \$130

Brunello di Montalcino

Tuscany, Italy · 2019
Glass \$29 · Bottle \$112

SPECIALTY COCKTAILS

St. Germaine Spritz

Prosecco · Fresh Lemon · Mint \$16

New York Bourbon Sour

Bulleit Bourbon · Lemon Juice · Orange Bitters · Red Wine Float \$16

Negroni Al Dente

Hendrick’s Gin · Carpano Antica Sweet Vermouth · Aperol \$16

Espresso Martini

Vanilla Vodka · Kahlúa · Baileys Coffee Liqueur · Espresso \$16

Spicy Seed Margarita

21 Seeds Cucumber Jalapeño Tequila · Fresh Lime · Cointreau \$16

Hendrick’s Garden

Hendrick’s Gin · Muddled Basil And Lime · Elderflower · Prosecco \$16

Cosmo La Poire

Grey Goose La Poire · St. Germaine · Fresh Lime \$16

BOTTLE BEER

Peroni

Michelob Ultra

Local IPA

Miller Lite

Corona Light

Heineken

NA Peroni

Sam Seasonal