

## {appetizers}

### SEASONAL SOUP MP

#### POINT JUDITH CALAMARI 16

San Marzano Marinara,  
Cherry Pepper Aioli,  
Arugula

#### FRIED MOZZARELLA STICKS 13

Marinara, Parm

#### SAUSAGE RAPINI EGGROLLS 15

Italian Sausage, Broccoli  
Rabe, Fontina, Parm,  
Mazzarella, Spicy Ranch

#### BRUSSELS & RICOTTA 16

Crispy Brussels, Fresh  
Ricotta, Prosciutto,  
Honey, Balsamic Reduction,  
Crushed Hazelnut

#### PEI MUSSELS | RED or WHITE 16

Chorizo & Fennel in A Spicy  
San Marzano Broth  
or White Wine Garlic Parm  
Cream Sauce

#### TUNA TARTARE 18

Sushi Grade Tuna, Avocado,  
Cherry Pepper Vinaigrette,  
Tortilla Chips

#### WOOD FIRED MEATBALLS 14

Pancetta & Beef Blend,  
San Marzano Marinara,  
Fior Di Latte, Fresh Basil

#### MUSHROOM ARANCINI 14

Mushroom Parmesan Risotto  
Fritters, Truffle Aioli,  
Roasted Tomato

#### WOOD FIRED WINGS 16

Roasted Garlic Parmigiano,  
Gorgonzola Dipping Sauce

#### CRISPY PORK BELLY 14

Charred Corn & Roasted  
Tomato Salad, Spicy Aioli

## {fresh greens}

#### CLASSIC CAESAR 13

Romaine, Cherry Tomatoes,  
Grana Padano, Herb Croutons,  
Caesar Dressing

#### PANZANELLA 14

Arugula, Croutons, Onion,  
Cherry Tomatoes, Cucumbers,  
Grana, Red Wine Vinaigrette

#### BOTTEGA CHOPPED 15

Baby Gem Lettuce, Gorgonzola  
Olives, Roasted Peppers,  
Salami, Italian Vinaigrette

#### QUINOA 14

Cherry Tomatoes, Cucumbers,  
Onion, Carrots, Mixed Greens,  
Radish, Crumbled Feta,  
Balsamic Vinaigrette

#### SPINACH 13

Pancetta, Candied Walnuts,  
Gorgonzola, Onion, Craisins,  
Lemon-Shallot Dressing

ADD: Chicken 7 | Steak 8  
Salmon 12 | Crispy Chicken 8  
Shrimp 10 | Scallops 12

#### CHEESY GARLIC BREAD 12

Fresh Garlic, EVOO,  
Mozzarella, Parm, Fontina

#### BURRATA 15

Seasonal Fruit, Prosciutto,  
Wild Arugula, Aged Balsamic,

### {ITALY TO TABLE}

Selection of Italian Meats &  
Cheeses, Nuts, Dried Fruit,  
Seasonal Jam 23

## {main}

#### PARMIGINA L21/D26

Chicken or Eggplant, Linguine

#### PARMIGINA ALLA VODKA L24/D29

#### CHICKEN FRANCESE L22/D26

Lemon, White Wine & Butter  
Sauce, Linguini

#### CHICKEN MILANESE L18/D24

Arugula, Onion, Red Pepper,  
Corn, Honey Balsamic  
Vinaigrette

#### WOOD FIRED HALF-CHICKEN 27

Mashed potatoes, Wood Fired  
Vegetables, Au jus

#### STONINGTON SCALLOPS 30

Sweet Corn Risotto,  
Prosciutto, Blistered Cherry  
Tomatoes

#### SCOTTISH SALMON 27

Butternut Squash Risotto,  
Wood Fired Brussel Sprouts,  
Crispy Pancetta, Charred  
Lemon

#### 14-OZ NY STRIP STEAK 36

Crispy Brussels Sprouts,  
Mashed potatoes,  
Aged Balsamic

#### FRA DIAVOLO 32

Spicy San Marzano Broth,  
Shrimp, Scallops, Chorizo,  
Fennel, Onions, Linguini

## {pasta}

#### LINGUINI & MEATBALLS L18/D24

San Marzano Marinara,  
Grana Padano

#### SHORT RIB GNOCCHI L21/26

Braised Short Rib Ragu,  
Fresh Local Ricotta

#### RICOTTA RAVIOLI L18/D23

Spinach, Spicy Pomodoro  
Sauce, Basil, Pecorino

#### ZITI AL FORNO L21/D25

Beef Ragu, Ricotta,  
Mozzarella, Wood Oven Baked

#### SHRIMP SCAMPI 25

Fettucine, Garlic  
Butter Sauce, Tomato

#### PENNE ALLA VODKA L18/D22

San Marzano-Vodka  
Cream Sauce

ADD: Chicken 7 | Steak 8  
Salmon 12 | Crispy Chicken 8  
Shrimp 10 | Scallops 12  
12 | Salmon 12

## {pizza}

We Serve 12" Authentic Italian Pizza  
With A Delicate Thin Crust And Wood  
Fire Charred Edges

### RED

#### CLASSIC CHEESE 15

Shredded Mozzarella, Pecorino

#### MARGHERITA 16

Fresh Mozzarella, Basil, EVOO

#### SALSICCIA 17

Sweet Sausage, Roasted Red Peppers,  
Red Onion, Mushrooms, Fresh Basil

#### CHICKEN PARMESAN 18

Crispy Chicken Cutlet, Mozzarella,  
Parmesan, Ricotta

#### CUP & CHAR PEPPERONI 18

Cup & Char Pepperoni, Mozzarella,  
Parmigiano, Spiced Honey

#### SALAMI 16

Genoa Salami, Cherry peppers, Red  
Onion, Fresh Mozzarella

### WHITE

#### CHICKEN PESTO 16

Basil Pesto, Roasted Chicken,  
Mozzarella, Parm, Pine Nuts,  
Fresh Basil, Chili Flakes

#### SWEET CORN 17

Smoked Bacon, Local Corn, Sliced  
Tomato, Red Onion, Mozzarella,  
Parmigiano, Pesto Oil

#### THE G.O.A.T 16

Goat Cheese, Pistachios, Garlic  
Cream, Red Onion, Local Honey

#### BIANCA 16

Mozzarella, Ricotta, Fontina,  
Parmigiano, Basil, Sea Salt, EVOO

#### BUFFALO CHICKEN 17

Crispy Chicken, Smoked Bacon,  
Mozzarella, Parm, Buffalo Sauce,  
Ranch Dressing

#### TARTUFO 17

Caramelized Mushrooms & Onions,  
Fontina, Mozzarella, Black Truffle

Gluten Free Pizza Crust \$3

## {with fries}

#### AMERICANO BURGER 18

Aged Cheddar, Smoked Bacon, Lettuce,  
Tomato, Onion, Mustard Aioli

#### STEAK SANDWICH 20

Sliced Hanger Steak, Arugula,  
Roasted Red pepper, Mushroom,  
Sauteed Onion, Melted Mozzarella,  
Balsamic Glaze

#### CHICKEN GRINDER 17

Crispy Or Grilled Chicken, Pesto  
Mayo, Prosciutto, Roasted Red  
Peppers, Tomatoes, Mozzarella

## {sides}

#### BROCCOLI RABE 8

#### WOOD FIRED VEGETABLES 8

#### MASHED POTATOES 7

#### REGULAR OR TRUFFLE FRIES 6/8

## SPARKLING

RUFFINO PROSECCO, Veneto, Italy 9  
GEMMA di LUNA PROSECCO, DOC, Italy 10  
PIZZOLATO BRUT ROSE, Veneto, Italy 11  
SCHARFFENBERGER BRUT ROSE NV, Mendocino, California 54  
SCHRAMSBERG BLANC DE BLANC 2017, North Coast, California 62  
GOSSET BRUT GRAND RÉSERVE, Champagne, France 99

## WHITE

TORRESELLA, Pinot Grigio, Veneto, Italy 11/39  
BROTHERHOOD, Riesling, New York 11/39  
FRENZY, Sauvignon Blanc, Marlborough, New Zealand 11/39  
LONGEVITY, Chardonnay, Livermore Valley, California 12/42  
LOUIS JADOT STEEL, Chardonnay, Burgundy, France 12/42  
DOMAINE LAROCHE, Rose, Languedoc, France 11/39  
DOMAINE JEAN-PAUL BALLAND, Sancerre, Loire Valley, France 17/59

## SELECT WHITES BY THE BOTTLE

MACARI ROSE 2020 (Organic, Sustainable), North Fork, Long Island NY 40  
PIERRE SPARR 'ALSACE ONE' BLEND 2018 (Riesling, Pinot Gris), Alsace, France 40  
ELENA WALCH SELEZIONE 2021, Pinot Grigio, Alto Adige, Italy 40  
LA MESMA GAVI DI GAVI 2021, Piedmont, Italy 50  
DOMAINE LAROCHE CHABLIS ST. MARTIN 2022 (Chardonnay), Burgundy, France 58  
CAMILLE GIROUD BOURGOGNE BLANC 2017 (Chardonnay), Burgundy, France 65  
CHATEAU MONTELENA CHARDONNAY 2018, Napa Valley, California 90

## RED

DUSOIL, Pinot Noir, Lodi, California 12/42  
ESCORIHUELA GASCÓN, Malbec, Mendoza, Argentina 12/42  
I LAURI, Bajo Montepulciano, Abruzzo, Italy 11/39  
POLIZIANO, Super Tuscan, Rosso di Montepulciano, Italy 12/42  
FATTORIA DEL CERRO SENESI, Chianti, Tuscany, Italy 11/39  
CMS HEDGES, Red Blend, Columbia Valley, Washington 12/42  
BIG SMOOTH, Cabernet Sauvignon, Lodi, California 11/39  
FITCH MOUNTAIN, Cabernet Sauvignon, Sonoma County, California 16/56

## SELECT REDS BY THE BOTTLE

FRANK FAMILY PINOT NOIR 2019, Napa Valley, California 60  
FLOWERS PINOT NOIR 2019, Sonoma Coast, California 80  
CHATEAU BOURNAC BOURDEAUX BLEND 2015 (Cab, Merlot), Medoc, Bordeaux, France 45  
DOMAINE LA CABOTTE COTES DU RHONE 2020, Rhone Valley, France 40  
PRELIUS CABERNET SAUVIGNON 2018 (Organic), Maremma Toscana, Italy 40  
MORA E MEMO CANNONAU DI SARDEGNA 2021 (Grenache), Sardinia, Italy 42  
PRODUTTORI DI BARBARESCO 2019 (Nebbiolo), Barbaresco, Piedmont, Italy 80  
ELVIO COGNO 'CASCINA NUOVA' BAROLO 2017, Barolo, Piedmont, Italy 92  
VOLPAIA CHIANTI CLASSICO 2019 (Organic), Chianti, Italy 50  
RUFFINO CHIANTI CLASSICO RISERVA DUCALE ORO 2017 (Sangiovese), Tuscany, Italy 80  
CAYMUS - RED SCHOONER VOYAGE 10, Malbec, Napa Valley, California 75  
CHATEAU MONTELENA CABERNET SAUVIGNON 2018, Napa Valley, California 104  
CAKEBREAD CELLARS CABERNET SAUVIGNON 2019, Napa Valley, California 126

## {social pitchers}

**KILLING ME SOFTLY 14/66**  
Habañero Infused Blanco Tequila,  
Raspberry, Lime, Vanilla

**SANGRIA BIANCA 12 /56**  
Sauvignon Blanc, Peach, Pear,  
Lemon, Cinnamon, Nutmeg\*\*

**SANGRIA ROSSA 12 /56**  
Cabernet Sauvignon, Maison Rouge  
VSOP Cognac, Hibiscus,  
Grapefruit, Lemon

**SANGRIA ROSE 12 /56**  
Rose, Barsol Pisco, Triple Sec,  
Grapefruit, Strawberry, Lime

**BOTTEGA MARGARITA 12 /58**  
Blanco Tequila, Triple Sec, Lime,  
Agave, Citrus Salt

**PARADISE PUNCH 12 /58**  
Brugal XV Aged Rum, Amaro, Peach,  
Lemon, Vanilla, Bitters, Nutmeg\*\*

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## {non-alcoholic}

**FRESH SQUEEZED LEMONADE 6**  
Choice of: Raspberry, Lavender,  
Seasonal

**PINEAPPLE MULE 7**  
Wood Fired Pineapple Shrub\*\*, Lime,  
Pineapple, Ginger Beer

**SPARKLING COSMO 7**  
Fresh Lime Juice, Orange Juice,  
Cranberry Juice, Lemon-Lime Soda

**PEACH BASIL MOJITO 7**  
Muddled Basil, Peach Simple,  
Lime Juice, Club Soda

## {craft cocktails}

**LOVE LETTER 13**  
Barr Hill Gin, St Germain, Lemon,  
Lavender, Mint

**BOTTEGA SOUR 14**  
Mars Iwai 45 Whisky, Lemon, Lime, Cane Sugar,  
Egg White Foam

**KILLING ME SOFTLY 14**  
Habañero Infused Blanco Tequila,  
Raspberry, Lime, Vanilla

**WOOD FIRED MULE 14**  
Tito's Vodka, Wood Fired Pineapple Shrub\*\*,  
Lime, Pineapple, Ginger Beer

**BOTTEGA OLD FASHIONED 14**  
Four Roses Bourbon, Brugal XV Aged Rum,  
Amaro, Banana Liqueur, Bitters

**SEASONAL BOURBON SMASH 14**  
Bulleit Bourbon, Seasonal Fruit,  
Lemon & Cane Sugar

**SMOKIN' HOT PINEAPPLE 14**  
Blanco Tequila, Mezcal, Lemon, Smoked  
Jalapeno & Agave

**WHITE COSMO 13**  
Ketel One Vodka, White Cranberry,  
Lemon, Triple Sec, Orange Twist

**MADE TO ORDER 14**  
Johnnie Walker Black Label, Peach, Vanilla,  
Lemon, Angostura Bitters

**THE SPRITZ 13**  
Aperol, Ketel One Vodka, Prosecco  
Orange Slice

**ESPRESSO MARTINI 15**  
Vanilla Vodka, St. George Nola Coffee,  
Shot of Espresso

**CAPUCCINO MARTINI 15**  
Vanilla Vodka, St. George Nola Coffee,  
Bailey's, Shot of Espresso

\*\*MAY CONTAIN PEANUT OR TREE NUT PRODUCTS