

## {appetizers}

**SEASONAL SOUP MP**  
Chef's Choice

**POINT JUDITH CALAMARI 14**  
San Marzano Marinara, Cherry  
Pepper Aioli, Arugula

**CRISPY BRUSSEL SPROUTS 13**  
Crispy Pancetta, Pecorino,  
Fig Balsamic

**P.E.I MUSSELS | RED OR WHITE 15**  
Spicy San Marzano Broth,  
Chorizo & Fennel, Or White  
Wine Garlic Parm Cream Sauce,  
Rustic Bread

**OCTOPUS 17**  
Romesco, Fingerling Potatoes,  
Chorizo, Arugula, Sherry  
Vinaigrette

**WOOD FIRED MEATBALLS 13**  
Blend Of Pork & Beef, San  
Marzano Marinara, Fior Di  
Latte, Fresh Basil

**MUSHROOM ARANCINI 12**  
Mushroom Parmesan Risotto  
Fritters, Truffle Aioli,  
Roasted Tomato

## {salads}

**CLASSIC CEASAR 12**  
Chopped Romaine, Cherry  
Tomatoes, Homemade Caesar,  
Grana Padano, Herb Croutons

**SALUMI 15**  
Baby Gem Lettuce, Salami,  
Roasted Red peppers, Olives,  
Artichokes, Gorgonzola Cheese,  
Italian Vinaigrette

**PANZANELLA 14**  
Arugula, Herb Croutons,  
Onions, Cherry Tomatoes,  
Cucumbers, Grana Padano, Red  
Wine Vinaigrette

**QUINOA 12**  
Cherry Tomatoes, Cucumber,  
Red Onion, Shaved Carrots,  
Mixed Greens, Radish,  
Crumbled Feta, Balsamic

**SPINACH 12**  
Pancetta, Candied Walnuts,  
Gorgonzola, Red Onion, Dried  
Cranberries, Candied Walnut,  
Lemon Shallots Dressing

**ADD:** Chicken 6 | Steak 8  
Salmon 10 | Crispy Chicken 7  
Shrimp 10 | Scallops 10

## {sides}

**TRUFFLE FRIES 8**  
Grana Padano, Herbs

**BROCCOLI RABE 8**  
Garlic, Chili Flakes

**FREGULA 7**  
Charred Corn, Tomatoes

**CRISPY FINGERLING POTATOES 7**  
**WOOD FIRED VEGETABLES 7**

**WOOD FIRED WINGS 14**  
Roasted Garlic Parmigiano,  
Gorgonzola Dipping Sauce

**BURRATA 15**  
Seasonal Fruit, Prosciutto,  
Wild Arugula, Aged Balsamic,  
Grilled Focaccia

**CRISPY PORK BELLY 14**  
Charred Corn & Roasted Tomato  
Salad, Spicy Aioli

**CALZONE 12**  
Fresh Mozzarella, Ricotta,  
San Marzano

## {ITALY TO TABLE}

Selection of Italian Meats &  
Cheeses, Nuts, Dried Fruit,  
Seasonal Jam, Wild Honey 21

## {main}

**CHICKEN PARM L19/D23**  
Fior Di Latte, San Marzano,  
Linguini

**CHICKEN FRANCESE L20/D24**  
Lemon, White Wine & Butter  
Sauce, Linguini

**SCOTTISH SALMON 28**  
Charred Corn, Heirloom Tomatoes,  
Fregula, Arugula, Tomato  
Corn Relish

**GRILLED HANGER STEAK 28**  
Fingerling Potatoes, Broccoli  
Rabe, Red Wine Reduction

**STONINGTON SCALLOPS L24/D30**  
Creamy Wood Fired Corn Risotto,  
Blistered Cherry Tomatoes,  
Charred Lemon

**SEA FOOD FRA DIAVOLO 34**  
Spicy San Marzano, Mussels,  
Calamari, Shrimp, Scallops,  
Wilted Arugula, Chili Flakes,  
Linguini

## {WITH FRIES}

**AMERICANO 16**  
Black Angus Short Rib, Chuck &  
Brisket Burger, Smoked Bacon,  
Cheddar, Lettuce, Tomato, Onion,  
Mustard Aioli

**MEATBALL GRINDER 16**  
San Marzano Marinara, Grana  
Padano, Mozzarella

**CHICKEN PANINI 16**  
Crispy Or Grilled Chicken, Pesto  
Mayo, Prosciutto, Roasted Red  
Pepper, Mozzarella

## {pizza}

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

**CLASSIC CHEESE 13**  
San Marzano, Shredded Mozzarella,  
Pecorino

**MARGHERITA 14**  
San Marzano, Fior Di Latte,  
Parmigiano, Basil, EVOO

**CHICKEN PARMESAN 15**  
San Marzano, Crispy Chicken Cutlet,  
Mozzarella, Parmesan, Ricotta

**PEPPERONI 16**  
San Marzano, Cup & Char Pepperoni,  
Mozzarella, Parmigiano,  
Spiced Honey

**MEATBALL 15**  
San Marzano, Fontina, Cherry  
Peppers, Parmigiano

**SWEET BABY BURRATA 16**  
Burrata, Prosciutto, Arugula,  
Shaved Grana Padano, Lemon-Oil

**NEW HARVEST 14**  
Shaved Brussels Sprouts, Hot Coppa,  
Fontina, Mozzarella, Garlic Cream

**THE G.O.A.T 15**  
Goat Cheese, Pistachios, Garlic  
Cream, Local Honey

**SHRIMP 18**  
Alla Vodka Sauce, Garlic Shrimp,  
Fontina, Mozzarella, Prosciutto,  
Fresh Basil

**BIANCA 14**  
Mozzarella, Ricotta, Fontina,  
Parmigiano, Basil, Sea Salt, EVOO

**TARTUFO 16**  
Caramelized Mushrooms & Onions,  
Fontina, Mozzarella, Black Truffle

**BACON & CORN 16**  
Smoked Bacon, Local Corn, Sliced  
Tomato, Red Onion, Mozzarella,  
Parmigiano, Pesto Oil

## {pasta}

**SPAGHETTI & MEATBALLS L18/D23**  
San Marzano Marinara, Grana Padano

**LINGUINI PRIMAVERA L16/D18**  
Local Seasonal Vegetables,  
Fresh Heirloom Tomatoes

**RIGATONI L18/D23**  
Spicy Sausage Sugo, Onions, peppers,  
San Marano

**CAMPANELLE L18/D22**  
Wild Mushrooms, Pecorino, Pancetta,  
Hazelnuts, Lemon Cream Sauce

**RISOTTO L16/D18**  
Charred Broccoli, Prosciutto, Grana  
Padano, Balsamic Reduction

**Protein:** Chicken 6 | Crispy Chicken 7  
Salmon 10 | Shrimp 10 | Scallops 10

**PENNE ALLA VODKA L16/D18**  
San Marzano-Vodka Cream Sauce

**Protein:** Chicken 6 | Crispy Chicken 7  
Salmon 10 | Shrimp 10 | Scallops 10

## SPARKLING

RUFFINO PROSECCO DOC, Veneto, Italy 8  
JEIO PROSECCO DOC, Valdobbiadene, Italy 10/36  
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 9/33  
MASSONE MASERA, Gavi, Piedmont, Italy 10/36  
FRENZY, Sauvignon Blanc, Marlborough, New Zealand 10/36  
PIERRE SPARR, Riesling, Alsace, France 11/39  
LONGEVITY, Chardonnay, Livermore Valley, California 9/33  
LOUIS JADOT STEEL, Chardonnay, Burgundy, France 12/42  
CHATEAU PEYRASSOL TEMPLIERS, Rose, Provence, France 10/36

## 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 2019, Piedmont, Italy 50  
ELK COVE PINOT GRIS 2021, Willamette Valley, Oregon 45  
DOMAINE FLEURIET SANCERRE 2018 (Sauvignon Blanc), Loire Valley, France 70  
DOMAINE LAROCHE CHABLIS ST. MARTIN 2020 (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 10/36  
ANTUCURA, Malbec, Mendoza, Argentina 11/39  
TRITANA, Montepulciano D'abruzzo, Abruzzo, Italy 10/36  
POLIZIANO, Super Tuscan, Rosso di Montepulciano, Italy 11/39  
FATTORIA DEL CERRO SENESI, Chianti, Tuscany, Italy 10/34  
CASCADE HEIGHTS, Merlot, Columbia Valley, Washington 11/39  
BIG SMOOTH, Cabernet Sauvignon, Lodi, California 11/39  
ROUTESTOCK, Cabernet Sauvignon, Napa Valley, California 15/52

## 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 2019 (Grenache), Sardinia, Italy 42  
PRODUTTORI DI BARBARESCO 2019 (Nebbiolo), Barbaresco, Piedmont, Italy 80  
ELVIO COGNO 'CASCINA NUOVA' BAROLO 2017, Barolo, Piedmont, Italy 92  
BUGLIONI AMARONE DELLA VALPOLICELLA CLASSICO 2017, Veneto, Italy 82  
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}

**SANGRIA BIANCA 10 /50**  
Sauvignon Blanc, Peach, Pear,  
Lemon, Cinnamon, Nutmeg\*\*

**SANGRIA ROSSA 10 /50**  
Cabernet Sauvignon, Maison Rouge  
VSOP Cognac, Hibiscus, Grapefruit,  
Lemon

**SANGRIA ROSE 10 /50**  
Rose, Barsol Pisco, Triple Sec,  
Grapefruit, Strawberry, Lime

**BOTTEGA MARGARITA 11 /57**  
Espolon Blanco, Triple Sec, Lime,  
Agave, Citrus Salt

**PARADISE PUNCH 12 /60**  
Brugal XV Aged Rum, Amaro, Peach,  
Lemon, Vanilla, Bitters, Nutmeg\*\*

## {non-alcoholic}

**LAVENDER LEMONADE 5**  
Fresh Squeezed Lemon Juice,  
Lavender Simple Syrup, Water

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

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

**HIBISCUS TODDY 7**  
Hibiscus Tea, Cinnamon Simple,  
Lemon Juice, Honey

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

## {craft cocktails \$13}

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

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

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

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

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

**ELYSIUM**  
Uncle Val's Gin, Kleos Mastiha Spirit, Basil,  
Elderflower, Lime

**C'EST LA VIE**  
Hennessey VS, Aperol, Cinnamon, Pineapple,  
Lemon, Angostura Bitters

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

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

**CRIMSON & CLOVE**  
Teremana Reposado Tequila, Cranberry, Clove,  
Lime, Smoked Rosemary

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

**ESPRESSO MARTINI**  
Absolut Vanilla Vodka, St. George Nola  
Coffee, Bailey's, Shot Of Espresso

\*\*MAY CONTAIN PEANUT OR TREE NUT PRODUCTS