

## ANTIPASTI

WARM HOUSE-MADE FOCACCIA <sup>(V)</sup> greek olive tapenade	8
ANTIPASTO chefs plate of italian meats & cheeses - hot coppa, finocchiona salami, speck, burrata, truffled gouda, gorgonzola, herbed hummus, grilled flatbread, accoutrements	25
SHAVED SMOKED HAM <sup>(GF)</sup> straciatella, luxardo, pistachio, toasted black pepper, lemon, chives	17
FRIED CALAMARI lemon, semolina crust, parsley, peperoncini aioli	17
GARLIC SHRIMP <sup>(GF)</sup> roasted shrimp, lemon-butter sauce, roasted garlic, chili flake, grape tomato, pecorino polenta	17
ARANCINI goat cheese stuffed fried risotto, honey, arrabbiata sauce	13
OCTOPUS <sup>(GF)</sup> cannellini beans, smoked tomato vinaigrette, lemon, basil, chili	18
BRUSCHETTA garlic-rubbed focaccia, burrata, cherry tomato, basil & arugula pesto, balsamic pearls	13
MEATBALLS beef & pork, parmesan, marinara, parsley	15

## INSALATE

CAESAR chopped romaine, garlic croutons, parmesan, creamy anchovy dressing	13
SPANAKOPITA SALAD <sup>(GF)</sup> spinach, fresh herbs, feta, red onion dressing, crispy phyllo	15
MISTA <sup>(GF)</sup> arugula, olives, parmesan, dill, pickled red onions, roasted tomatoes, chickpeas, balsamic vinaigrette	14
CHICKEN + 7   SHRIMP + 9   SALMON* + 14	

GF - gluten free | V - vegan

## PIZZE 12 inch

PIZZA OF THE DAY chef's daily special	MP
LA CARNE crumbled meatballs, italian sausage, pepperoni, tomato sauce, mozzarella, parmesan	22
MARGHERITA tomato sauce, fresh mozzarella, basil	19
PIZZA BIANCO mozzarella, calabrian chilies, oregano, smoked ham, arugula, parmesan, olive oil	21
PIZZA IL GRIKO tomato sauce, red onion, cracked olives, peppers, feta, mozzarella, parmesan, oregano	20



## PASTA

choice of salad to accompany your pasta + 8

CHEESE TORTELLINI white wine, leek, grape tomatoes, parmesan cream sauce, parsley	19
BAKED STROZZAPRETI basil pesto, parmesan cream, pancetta, cherry tomato, pine nuts	19
TONNARELLI FRA DIAVOLO squid ink pasta, shrimp, calamari, tomato, fried garlic, calabrian chilies, parsley	29
GNOCCHI AL SUGO ricotta gnocchi, braised chicken, mushrooms, english peas, arugula, lemon	25
ORECCHIETTE & SAUSAGE spicy tomato cream, fennel sausage, spinach, straciatella	23
SPAGHETTI & MEATBALLS marinara, basil, parmesan   add a meatball + 6	23
RIGATONI BOLOGNESE beef, pork, tomato, parmesan, parsley	24
CAST IRON LASAGNA bolognese, bechamel, mozzarella, parmesan	24

substitute gluten free fusilli + 2

## SECONDI main course

choice of salad to accompany your main course + 8

CHICKEN PARMESAN spaghetti, marinara, mozzarella, parmesan	26
GRILLED SALMON roasted tomato and peppers, asparagus, fregola, olive tapenade, herbed yogurt, crispy garbanzo	30
PORK LOIN SCALLOPINI <sup>(GF)</sup> lemon, parsley, capers, grilled asparagus, cheesy polenta	29
STEAK FRITTE <sup>(GF)</sup> prime ny strip, truffle fries, salsa verde	38

## CONTORNI | 8

BROCCOLINI <sup>(GF, V)</sup>	PARMESAN GRILLED ASPARAGUS <sup>(GF)</sup>
SAUTÉ SPINACH <sup>(GF, V)</sup>	PARMESAN TRUFFLE FRIES <sup>(GF)</sup>
PECORINO POLENTA <sup>(GF)</sup>	

## DOLCE | 10

GELATO TRIO <sup>(GF)</sup>   vanilla, pistachio, chocolate
AFFOGATO <sup>(GF)</sup>   vanilla gelato with espresso
TIRAMISU   espresso drenched lady fingers, mascarpone mousse
BUDINO <sup>(GF)</sup>   baked butterscotch custard, caramel, sea salt
OLIVE OIL CAKE   yogurt, honey, berries, mint

A 20% service charge will be added to groups of 7 or more. One check required for groups of 7 or more; split checks of equal amount may be accommodated.

Our menu is subject to change. Please make our team aware of any allergies or dietary restrictions. \*Consuming raw or undercooked meat, poultry, seafood, and shellfish may increase your risk of food borne illness.

**SALENTO**  
ITALIA™

## COCKTAILS

### SEASONAL | 14

FORBIDDEN SOUR | bourbon, pomegranate liqueur, lemon, simple

WATER LILY | gin, crème de violette, orange liqueur, lemon

VANILLA SKY | vodka, vanilla, grapefruit, lemon, club soda

THE NEW BLACK | tequila, averna, lime, basil

JUNGLE BIRD | spiced rum, campari, pineapple, lime, demerara

SALENTO STANDARD | bourbon, rye, luxardo, amaro nonino, orange bitters

### SALENTO CLASSICS | 13

APEROL SPRITZ | aperol, prosecco, club soda

ITALIAN MARGARITA | tequila, disaronno, orange liqueur, lime, simple

GRAPEFRUIT NEGRONI | tequila, aperol, sweet vermouth, grapefruit, orange bitters

BLACK MANHATTAN | rye, averna, angostura bitters, orange bitters

NEGRONI CLASSICO | gin, campari, sweet vermouth

ESPRESSO MARTINI | vodka, espresso liqueur, cold brew

AMARETTO SOUR | amaretto, bourbon, lime, simple, egg white, angostura bitters



## BEER

PERONI | lager | italy | 5.0% 6

MORETTI | lager | italy | 4.6% 6

WEST SIXTH BREWING | lexington, ky 6

IPA | american india pale ale | 7.0% 6

PAY IT FORWARD | cocoa porter | 6.5% 6

PERONI 0 (non-alc) | lager | italy | 0.0% 5

## WINE *light to bold*

VARIETAL | WINERY | region 6 oz. | 9 oz. | BTL

### SPARKLING / ROSÉ

PROSECCO | INDIGENOUS | italy 14 | 21 | 54

SPARKLING ROSÉ | INDIGENOUS | italy 12 | 18 | 46

ROSÉ | CAVALCHINA | veneto, it 12 | 18 | 46

### WHITE

PINOT GRIGIO | ALTAMONTE | alto adige, it 13 | 19 | 50

SOAVE | TENUTA SANTA MARIA | d'illasi, it 13 | 19 | 50

MONEMVASIA | MONEMVASIA WINERY | peloponnese, gr 70

CHARDONNAY | IMPERO | abruzzo, it 15 | 22 | 58

LIMNIONA | MONEMVASIA WINERY | peloponnese, gr 68

### RED

BARBERA D'ALBA | LUIGI VOGHERA | piedmont, it 14 | 21 | 54

ROSSO PICENO | SANTA BARBARA | central italy 11 | 16 | 43

CHIANTI | CASTELLO DEL TREBBIO | tuscan, it 15 | 22 | 58

LE COLOMBIER | MASSAYA | bekaa valley, lebanon 69

CABERNET SAUVIGNON | MOCALI | tuscan, it 12 | 22 | 58

### PORT | 2 oz.

CROFT | 10 YR. TAWNY | duoro valley, pt 10

TAYLOR FLADGATE | VINTAGE RUBY (LBV) | duoro valley, pt 10

GRAHAM'S | 20 YR. TAWNY | duoro valley, pt 17

## MOCKTAILS / WATER

SWEET ESCAPE | grapefruit & vanilla, lemon, club soda 8

ORANGE MOON | blood orange, orange & lemon juice, club soda 8

PASSIONFRUIT KISSES | passionfruit, cranberry & lime juice, club soda 8

SAN PELLEGRINO<sup>(L)</sup> | sparkling natural mineral water 7

PANNA<sup>(L)</sup> | natural spring water 7



## HAPPY HOUR

MONDAY: 3 PM - 9 PM • TUESDAY-SUNDAY: 3 PM - 5:30 PM

### FOR THE TABLE

PIZZA OF THE DAY | MP MARGHERITA PIZZA | 12

### CLASSIC COCKTAILS | 8

APEROL SPRITZ GRAPEFRUIT NEGRONI

ITALIAN MARGARITA BLACK MANHATTAN

FORBIDDEN SOUR NEGRONI CLASSICO

### BEER | 4

MORETTI

PERONI

### WINE | 7 | 11 | 27

SPARKLING

PINOT GRIGIO

CHIANTI