



Appetizers

sub gluten free dough points 2

MEATBALL 16
beef/pork/veal, whipped ricotta, focaccia

ANTIPASTO 18
olive mixto, roasted red peppers, curated cheeses
and meats, sourdough

SALMON GNOCCHI 14
dill cream sauce, parmesan cheese

CRISPY CALAMARI 16
tempura fried, arugula, pepperoncini, thai chili

WHIPPED RICOTTA 12
citrus honey, rosemary, toasted almond
dough points

SUPPLI 14
fried risotto, mozzarella, cacio e pepe cream

PEACHES & BURRATA 15
peach jam, pistachio pesto, sourdough

ZUCCHINI FRITTERS 12
buttermilk soaked, lemon dill aioli

Cruda Di Mare

OYSTERS ON THE HALF SHELL 3.75ea
available by the half (6) or full (12) dozen
blood orange mignonette, tabasco

Salads

add burrata 8 | herbed chicken breast 9 | grilled shrimp 12

HOUSE 14
spring mix, tomato, shaved onion, pepperoncini
mozzarella, pepperoni bread crumb,
white balsamic oregano dressing

CAPRESE 16
heirloom tomato, fresh mozzarella, basil
espresso balsamic reduction, crostini

SORT-OF SPICY CAESAR 14
baby gem lettuce, sourdough croutons
parm & pecorino, wasabi & anchovy dressing

BEET 18
red & golden pickled beets, mixed greens
candied pecans, goat cheese, cashew cream

Handmade Pasta

add burrata 8 | herbed chicken breast 9 | grilled shrimp 12 | meatball 14
sub gluten free pasta del mese 2



RIGATONI
alla vodka
chili flakes
22



LINGUINI
mussels, herbs
prosecco
26



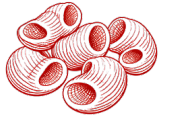
AGNOLOTTI
crab, lemon
sage cream
32



CONCHILEGE
amatriciana
spicy sausage
26



PAPPARDELLE
pimenton
braised short rib
29



CANESTRI
carbonara
stracciatella
28



Entrees

ROLLED LASAGNA 30
beef/pork/veal, garlic whipped ricotta

BRAISED SHORT RIB 30
5 spice, asparagus risotto, cherry tomato, fried shallot

CHICKEN PARMESAN 29
bone-in, breaded, fried, side fettuccini al burro

STRIP STEAK 48
center cut, potato pave, roasted asparagus, chimichurri

MISO HALIBUT 41
campanelle pasta, pistachio pesto, tomatoes, arugula

EGGPLANT ROLLATINI 24
panko herb crust, mozzarella, whipped ricotta, marinara

Roman Style Pizza

sub gluten free pizza dough 2

MARGHERITA 15
basil, mozzarella, pomodoro sauce

PICKLE 17
pepperoncinis, mozzarella, oregano vinaigrette

SOPPRESSATA 20
mozzarella, jalapeno, potato, parm cream

VEGETABLE & BURRATA 17
tomato, spinach, asparagus, pomodoro sauce

BURNT PEPPERONI 18
cup & char, parmesan, mozzarella

SHORT RIB 20
fig, caramelized onion, crumbled gorgonzola

Sides

FETTUCCHINI AGLIO E OLIO 10
ROASTED ASPARAGUS 11
SIDE RISOTTO 11

CAESAR STYLE BRUSSELS SPROUTS 12
SIDE HOUSE SALAD 10
POTATO PAVE 12



CONTAINS PORK



VEGETARIAN



CELIAC FRIENDLY



CONTAINS NUTS

A 3% credit card convenience fee will be applied to every check unless paying with debit card or cash
There will be a 20% gratuity added to all parties of six or more.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



MY GIRL 16
vodka, blueberry, peach, lavender

STELLA DOLCE 14
limoncello, vodka, raspberry, sugar rim

HOT HONEY 15
whiskey, ancho reyes chili, lemon, honey

FAT & DIRTY MARTINI 16
olive oil-washed vodka, blue cheese olives

DAY DREAMER 14
gin, elderflower, chamomile, lemon, fee foam



BLUE BEE LAVENDER 16
blueberry-infused vodka, honey

ITALIAN OLD FASHIONED 16
bourbon, amaro, cherry

PLAYING WITH FIRE 15
habanero tequila, mezcal, mango puree, lime

ISLAND AMORE 15 
tequila, blood orange, coconut, lime

TIRAMISU ESPRESSO MARTINI 17 
vodka, espresso, sweetened mascarpone



Wine List



SPARKLING, ROSÉ & ORANGE

HOUSE PROSECCO SIRICO ITALY	fresh, lush & youthful, sparkling	13
ORANGE BUCEADOR SPAIN	organic, notes of white stone fruits	14
LAMBRUSCO VAI EMILA-ROMAGNA	zippy, refreshing, bright	13 50
STILL ROSE CANTELE PUGLIA	floral, elegant berries, savory & refreshing	14 54
SPARKLING ROSE ACINUM VENETO	crisp, elegant, balance	14 54

WHITE

HOUSE WHITE BORGO LAME PIEDMONT	subtle, delicate, like a pinot grigio	13
PECORINO SPINELLI ABRUZZO	yellow fruit, floral, flavorful	14 54
MOSCATO VIETTI PIEDMONT	ripe fruit, floral, fruit loops	15 58
SAUVIGNON BLANC BOSCO DEL MERLO ALTO ADIGE	lemongrass, passionfruit	17 66
VERMENTINO ARGIOLAS SARDINIA	ripe tropical fruit, bright acidity	14 54
PINOT GRIGIO GAIERHOF TRENTINO	elegant, pear forward, dry & harmonious	16 62
GRILLO VILLARINI SICILY	refreshing, fruity & citrus	14 54

RED

HOUSE RED CONTRADE PUGLIA	cherry, licorice, spring flowers	13 50
PINOT NOIR HAZEL WILLAMETTE VALLEY	smooth, creamy, dark berries	16 62
CHIANTI BADIA AL COLLE TOSCANA	fruity & earthy, soft tannis	14 54
MONTEPULCIANO JASCI ABRUZZO	velvety, vanilla & cinnamon	14 54
VALPOLICELLA TENUTA SANT'ANTONIO VENETO	red cherries, and juicy acidity	14 54
SUPER TUSCAN AIA VECCHIA TUSCANY	rich fruit, leather & spice	17 66
CABERNET SAUVIGNON GAFFINO LAZIO	black pepper & plum, elegant	18 70

Draft Beer

PERONI 8
pilsner, 5.0%

CONSHOCKEN 9
hazy IPA, 5.1%

DOWNEAST 8
cider, seasonal, 5%

OSKAR BLUES 8
light lager, 4.2%

LOVE CITY 9
sour, seasonal, 5%

Soft Drinks

PSEUDO SPRITZ 9
peach, rosemary, lavender syrup

NO BOOZE TIRAMISU 12 
our signature cocktail with seedlip spice

CHAMOMILE FIZZ 8
chamomile syrup, lemon, soda water



Prosecco Spritz

EASY PEASY 14
elderflower, mint

LEMON SQUEEZEE 12
housemade limoncello

FIZZY DIZZY 16
see the elephant amaro, lemon

HANKY PANKY 14
apricot, americano

Packaged Goods

MILLER LITE 6

STELLA ARTOIS 7

MICHELOB ULTRA 6

BEST DAY N/A BEER 8

SURFSIDE ICED TEA & LEMONADE 10

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