



Insalata

SALADS

- MISTA** (GF) (V) 8
artisan lettuce, baby tomatoes, cucumber, olives, Asiago cheese, balsamic dressing
- CAESAR** 9
romaine lettuce, house dressing, parmesan croutons, brown anchovies, pecorino cheese
- TARTUFATA** (GF) 16
thinly cut romaine lettuce, truffle oil, shredded parmesan cheese, crispy potatoes, lemon juice
- PANZANELLA** (V) 9
ciabatta, tomato, cucumbers, onion, basil, red wine vinegar
- RUCOLA** (GF) (V) 10
baby arugula, basil vinaigrette, cherry tomato, charred corn, pine nuts, grana padano

Antipasti

SMALL PLATES

- MINISTRONE DELLA CASA** (V) 9
Tuscan root vegetable soup, kale, beans, croutons
- MELANZANE ALLA PARMIGIANA** (V) 15
eggplant, tomato sauce, mozzarella, aged parmesan, basil
- FRITTO MISTO** 18
crispy calamari, Tampa sun shrimp, banana peppers, horseradish aioli, marinara sauce
- TAGLIERE MISTO** 27
Italian meat and cheese board with accoutrements, crostini
- CRUDO DI RICCIOLA*** (GF) 19
chilled Japanese yellowfin, tomato vinaigrette, oregano & capers
- IMPEPATA DI COZZE** 17
steamed mussels, garlic, white wine sauce, fresh chopped tomatoes, parsley, crostini
- POLPETTE** 19
house meatballs, tomato ragu, whipped ricotta, oregano pesto, pickled peppers
- POLPO SCOTTATO** (GF) 17
octopus, caponata, salsa verde, pine nuts, horseradish crema
- PROSCIUTTO E MELONE** (GF) 17
burrata, watercress, balsamico, poppy seeds vinaigrette

Pasta

HOMEMADE & IMPORTED

- SPAGHETTI CON POLPETTE** 18 / 30
tomato sauce, pork & veal meatballs, basil
- CAPELLINI ALLA CHECCA** (V) 17 / 28
angel hair pasta, grape tomatoes, garlic, basil, straciatella, light tomato sauce
- TORTELLI DI ZUCCA** (V) 17 / 28
kabocha squash, brown butter, sage, parmigiano, amaretti
- RIGATONI AL RAGU** 19 / 32
beef & pork bolognese, ricotta, parsley
- GNOCCHI SORRENTINA** (V) 22 / 34
potato gnocchi, tomato sauce, mozzarella, basil
- LUMACHE AL GRANCHIO** 27 / 36
squid ink shell pasta, spicy crab arrabbiata, lemon gremolata
- AGNOLOTTI DEL PLIN** 22 / 34
beef & kale-stuffed pasta parcels, rosemary butter, au jus
- LINGUINE VONGOLE** 28 / 39
clams, rock shrimp, garlic, white wine sauce, chili flakes, parsley
- BURRATA RAVIOLI** (V) 18 / 30
tomato ragu, pistachio, parmesan
- RISOTTO AI FUNGHI** (GF) (V) 22 / 34
mushrooms risotto, winter squash, parmesan, fine herbs
- LASAGNA VEGETARIANA** (V) 34
ricotta, spinach, smoked scamorza, pomodoro, basil

Pizza

FROM THE WOOD-BURNING OVEN

- JOE MAIURO** 29
All Charities Action Winning Specialty Pizza
ricotta, truffle pecorino, parmigiano, poached lobster, shrimp and scallops, basil pesto, confit garlic, oven tomatoes
- MARGHERITA** (V) 17
buffalo mozzarella, pizza sauce, basil, extra virgin olive oil, parmesan cheese
- SALSICCIA** 18
sausage, rapini, ricotta, pecorino, onion, chili
- FUNGHI E TARTUFO** 24
burrata, mushrooms, truffles, speck, arugula
- PEPPERONI** 17
mozzarella, San Marzano, pepperoni, parmesan
- QUATTRO CARNI** 22
smoked scamorza, San Marzano, pepperoni, sausage, prosciutto, speck, parmesan

Acqua

FROM THE SEA

- DENTICE** (GF) 32
classic preparation available upon request
yellowtail snapper, lettuce emulsion, yukon, tomato vierge, crispy olives
- BRANZINO** (GF) 39
Italian sea bass, fennel in two preparations, watercress, citrus
- HALIBUT ALLA LIVORNESE** (GF) 48
Pacific halibut, mascarpone polenta, haricot vert, livornese sauce
- ZUPPA DI PESCE** 39
Italian seafood stew, white wine-tomato broth, fresh herbs, crostini

Terra

FROM THE LAND

- POLLO ALLA PARMIGIANA** 29
chicken breast, tomato sauce, mozzarella, spaghetti pasta, basil
- SCALOPPINE AL LIMONE** 32
veal loin, caper lemon sauce, broccolini
- VITELLO MILANESE** 47
crispy 12oz veal chop, baby arugula, grape tomato, red onions, lemon vinaigrette
- POLLO FRA DIAVOLO** (GF) 29
roasted chicken, conserva, oregano, Calabrian chili, rapini
- BISTECCA DI MANZO** (GF) 65
grilled aged 10oz NY strip, parmesan whipped potato, asparagus, barolo jus
- COTOLETTA DI POLLO** 27
lightly breaded chicken breast, house salad
- VITELLO PARMIGIANA** 49
breaded 12 oz veal chop, tomato sauce, mozzarella, spaghetti, basil
- BRACIOLA DI VITELLO*** (GF) 69
14 oz pan-seared veal chop, roasted potatoes, broccolini, grappa sauce
- GUANCIA DI MAIALE** (GF) 39
slowly braised pork cheeks, house mostarda, saffron purée, spinach

Contorni

SIDES

- BROCCOLINI** (GF) (V) 9
pecorino, chili, lemon
- FUNGHI MISTI** (GF) 9
wild and tame mushrooms, herbs, pancetta, balsamico
- PATATE SOFFIATE** (GF) (V) 9
herb-infused whipped potatoes, parmesan
- ASPARAGI GRIGLIATI** (GF) (V) 9
grilled asparagus, horseradish crema
- MASCARPONE POLENTA** (GF) (V) 9
artisan-ground cornmeal, mascarpone, tomato vierge
- CAPONATA** (V) 9
eggplant, pine nuts, basil
- SPINACI** (GF) (V) 9
sautéed spinach, garlic, white wine

Please ask your server for gluten-free modifications. (V) = Vegetarian (GF) = Gluten-free*
Prepared in our kitchen that commonly handles wheat product and other grains.
*Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish, Or Eggs May Increase Your Risk Of Foodborne Illness. Especially If You Have Certain Medical Conditions.



Signature Cocktails

\$15 each

SANGRIA

Cabernet OR Chardonnay, St. Germain Liqueur, Prosecco, Lemon Juice, Peach Purée, Citrus Garnish

LUCE E LITCHI (Sicily)

Ketel One Vodka, St. Germain Liqueur, Lychee Purée, Lemon Juice, Plum Bitters, Lychee Garnish

LIMONATA DEL BOSCO (Lombardia)

Knob Creek Rye ORC Private Selection, Grand Marnier Liqueur, Herb Syrup, Lime Juice, Herb Garnish

MIRTO MOJITO (Sardinia)

Bacardi Rum, Mirto Italian Liqueur, Lime Juice, Simple Syrup, Mint & Lime Garnish

MARTINA FRANCA (Apulia)

Tito's Vodka, Lime Juice, Passion Fruit Purée, Ginger Beer, Lime Garnish

BACIO ITALIANO (Rome)

Grey Goose, Prosecco, Luxardo Syrup, Lime Juice, Passion Fruit Purée, Luxardo Cherry Garnish

ITALIAN MARGARITA

Patrón Tequila, Amaretto Liqueur, Blue Agave Nectar, Orange & Lime Garnish

BOBOLI'S GARDEN (Florence)

Islamorada Hibiscus Gin, St. Germain Elderflower Liqueur, Basil Syrup, Lemon Juice, Flower Garnish

MANGO FUMOSO (Basilicata)

Illegal Mezcal, Lime Juice, Pineapple Juice, Mango Purée, Bitters

OLD FASHIONED ITALIANO

Buffalo Trace Bourbon, Luxardo Amaro Abano, Simple Syrup, Orange & Luxardo Cherry Garnish

Beers

OCEAN REEF 'THE POINT' IPA (16 oz)

9 EA

DOMESTIC

5.50 EA

Bud Light, Miller Lite, Michelob Ultra

IMPORT & SPECIALTY BEERS

6.50 EA

Peroni Nastro Azzurro, Heineken, Blue Moon, Funky Buddha Vibri' Groovable Lager, Lagunitas Daytime IPA, Sandbar Sunday Wheat Ale, Athletic Brewing Company N/A, Omision Pale Ale (Gluten-Free)

Prosecco, Champagne & Sparkling

	G	Q	B
Sparkling Brut, Chandon, California, 187ml			16
Sparkling Brut Rosé, Piper-Sonoma, Sonoma, California	15		48
Prosecco, La Marca di Conegliano, Treviso, Veneto, Italy	10		30
Moscato d'Asti, Gancia, Piemonte, Italy	12		36
Champagne, Moët & Chandon Impérial, France, 187ml			30
Champagne, Veuve Clicquot Yellow Label, France			110
Champagne Rosé Brut, Billecart-Salmon, France			180
Champagne, Dom Pérignon, France			350

White Wines & Rosé

Chardonnay, Ocean Reef Private Reserve, California	5	9	26
Sauvignon Blanc, Rodney Strong, Sonoma County, California	5	9	26
Pinot Grigio, Vicolo, delle Venezie, Veneto, Italy	5	9	26
Rosé, Moulin de Gassac "Guilhem", Languedoc, France	6	10	26
Chardonnay, Tormaresca, Puglia, Italy	10	15	36
Sauvignon Blanc, Momo, Marlborough, New Zealand	13	19	48
Pinot Grigio, Santa Margherita, Alto Adige, Italy	15	22	48
Chardonnay, Sonoma-Cutrer "RRR", Sonoma Coast, California	15	22	48
Rosé, Chateau d'Esclans Whispering Angel, Provence, France	15	22	48
✶ Sauvignon Blanc, Long Meadow Ranch, Napa Valley, California	15	22	48
Sauvignon Blanc, Vette di San Leonardo, Trentino-Alto Adige, Italy	18	25	54
Vermentino di Gallura Superiore, Jankara, Sardinia, Italy	18	25	54
Sancerre, Patient Cottat, Sancerre, France	19	26	57
Chardonnay, Frank Family, Carneros, California	20	27	60

Red Wines

	G	Q	B
Cabernet Sauvignon, Ocean Reef Private Reserve, California	5	9	26
Red Blend, Ocean Reef Private Reserve, California	5	9	26
Pinot Noir, Oyster Bay, Marlborough, New Zealand	5	9	26
Barbera d'Asti, Coppo L'Avvocata, Piemonte, Italy	10	15	34
Montepulciano d'Abruzzo, Il Feuduccio, Abruzzo, Italy	10	15	35
Chianti Classico, Marchesi Antinori "Pèppoli", Toscana, Italy	14	21	47
Nebbiolo, Ioppa, Colline Novaresi, Piemonte, Italy	14	21	47
Super Tuscan, Brancaia "Tre", Toscana, Italy	14	21	47
Cabernet Sauvignon, Alexander Valley Vineyards, Alexander Valley, California	15	22	48
Pinot Noir, J Vineyards, Sonoma, Monterey, Santa Barbara, California	15	22	48
Super Tuscan, Marchesi Antinori "Il Bruciato", Toscana, Italy	20	26	60
Super Tuscan, Tenuta dell'Ornellaia "Le Volte", Toscana, Italy	24	30	72
✶ Red Blend, Orin Swift "Abstract", California	25	31	75

Old World White Wines

Pinot Grigio, Gradis'Ciutta, Collio, Italy	48
Roero Arneis, Batasiolo, Piemonte, Italy	51
Chablis, Joseph Drouhin, Chablis, France	60
Chardonnay, Marchesi Antinori "Cervaro della Sala", Umbria, Italy	115
Chardonnay, Joseph Drouhin, Puligny-Montrachet, France	205

New World White Wines

Sauvignon Blanc, Duckhorn, Napa Valley, California	50
Chardonnay, Duckhorn, Napa Valley, California	50
Chardonnay, Jordan, Russian River Valley, California	70
Sauvignon Blanc, Cakebread, Napa Valley, California	75
Chardonnay, Rombauer, Carneros, California	89
Chardonnay, Far Niente, Napa Valley, California	125

Old World Red Wines

Montepulciano d'Abruzzo, Tiberio, Abruzzo, Italy	54
Rosso di Montalcino, Castello Banfi, Toscana, Italy	58
Château La Caze Bellevue, Saint-Émilion, France	60
Valpolicella Ripasso, Bertani, Veneto, Italy	61
Barbera d'Alba, Conterno Fantino "Vignota", Piemonte, Italy	63
Chianti Classico Riserva, Villa Antinori, Toscana, Italy	65
Burgundy, Domaine Gachot-Monot, Côte de Nuits-Villages, France	79
Super Tuscan, Fuligni "S.J.", Toscana, Italy	75
Barbaresco, Reversanti, Piemonte, Italy	80
Brunello di Montalcino, Caparzo, Toscana, Italy	99
Amarone della Valpolicella, Zenato, Veneto, Italy	100
Brunello di Montalcino, Frescobaldi Castelgiocondo, Toscana, Italy	110
Amarone della Valpolicella, Bertani "Valpantena", Veneto, Italy	120
Barolo, Prunotto, Piemonte, Italy	121
Brunello di Montalcino, Castello Banfi, Toscana, Italy	154
Super Tuscan, Frescobaldi "Mormoreto", Toscana, Italy	165

New World Red Wines

Pinot Noir, King Estate "Inscription", Willamette Valley, Oregon	40
Pinot Noir, Walt "Blue Jay", Anderson Valley, California	64
Red Blend, Duckhorn "Paraduxx", Napa Valley, California	70
Pinot Noir, Lange "Ocean Reef Selection", Willamette Valley, Oregon	75
Cabernet Sauvignon, DAOU "Reserve", Paso Robles, California	75
Pinot Noir, Patz & Hall, Sonoma Coast, California	80
Malbec, Catena Alta "Historic Rows", Mendoza, Argentina	80
Zinfandel, Orin Swift "8 Years in the Desert", California	82
Pinot Noir, Belle Glos "Las Alturas", Santa Lucia Highlands, California	85
Red Blend, Stags' Leap "The Investor", Napa Valley, California	87
Cabernet Sauvignon, Far Niente "Post & Beam", Napa Valley, California	90
Shiraz, Mother Tongue, Barossa Valley, Australia	90
Merlot, Duckhorn, Napa Valley, California	90
Cabernet Sauvignon, Duckhorn, Napa Valley, California	95
Pinot Noir, Paul Hobbs, Russian River Valley, California	108
Cabernet Sauvignon, Heitz, Napa Valley, California	140
Cabernet Sauvignon, Odette "Adaptation", Napa Valley, California	135
Cabernet Sauvignon, Joseph Phelps, Napa Valley, California	195
Cabernet Sauvignon, Silver Oak, Alexander Valley, California	171
Cabernet Sauvignon, Caymus, Napa Valley, California	192
Pinot Noir, Williams Selyem, Sonoma Coast, California	195

G – Glass | Q – Quartino | B – Bottle

✶ indicates members' choice