

Antipasti

GARLIC KNOTS 12 | V
chimichurri, herbs, grana,
whipped provolone

BAKED GOAT CHEESE 10 | V
sugo rosa, focaccia

BROWN BUTTER
MUSHROOMS 11 | V
thyme, balsamic, calabrian
chili, garlic, focaccia

ARANCINI 14
breaded risotto crocchette,
seasonally inspired

CITRUS OLIVES 8 | GF | V
wood-fired (contains pits)

SALUMI BOARD 19 | GF
chef's selection of salumi,
imported cheeses,
seasonal garniture

BRUSSELS SPROUTS 13 | GF | V
chili vinaigrette, honey
add crisp prosciutto +4

ROCCA MEATBALL 8
local polenta, sugo rosa, grana

BURRATA &
HEIRLOOM TOMATOES 17 | GF
trebianno grapes reduction, pignoli, basil,
lemon zest, virgin olive oil

Insalata

grilled chicken +5 • crisp prosciutto +4

CAESAR 7^{half} • 11^{full}
romaine, radicchio,
breadcrumbs, anchovy-caesar
dressing, grana

WEDGE 13 | GF
little gem lettuce, house-
cured pancetta, green island
blue cheese vinaigrette,
glassy pecans, tomato, radish

PASTA CHOPPED SALAD 14
chilled rigatoni, pesto, salumi, artichoke,
greek olives, roasted peppers, tomatoes,
red onions, chickpeas, fresh mozzarella,
grana, oregano vinaigrette
available GF with spinach

Pasta

STUFFED SHELLS 15 | V
spinach and ricotta filled conchiglioni pasta, trebianno
cream sauce, grana padana, mozzarella, basil

MEATBALLS & SPAGHETTI 16
beef & pork, sugo rosa, grana

MAC N CHEESE 13 | V
three cheese blend, herb breadcrumbs, roasted garlic

RIGATONI SORRENTINA 17
fresh tomato sauce, mezzis, house italian sausage,
basil, mozzarella, ricotta

VEAL PICCATA 22
scallopine, capers, lemon butter, linguini "aglio olio"

Sandwiches

add side caesar, roast potatoes, or grana fries +3

PORTOBELLO 13 | V
goat's cheese, harissa mayo, lettuce, roma
tomato, whole wheat roll

MEATBALL 14
pork & beef, red sauce, provolone, sesame roll

ITALIAN HERO 15
pistachio mortadella, coppa, prosciutto cotto,
soppressata, genoa, provolone, pepperoncini,
onion, oregano vinaigrette, dressed, sesame roll

CHICKEN CUTLET 15
breaded chicken cutlet, salsa verde*, fresh
mozzarella, sweet piquillo pepper, arugula, aioli,
sesame roll

Red Pies

MARGHERITA 16 | V | fresh buffalo mozzarella, basil, evoo, grana

PROSCIUTTO DI PARMA 19 fresh mozzarella, burrata, arugula

CARNOSA 21 house italian sausage, bacon, 18 hour roast pork, pepperoni, mozzarella

DOLCE VITA 18 salami, andouille, red onion, provolone, spicy chilis, honey

BURRATA 20 ezzo pepperoni, mozzarella, basil, hot honey, evoo, grana, ground pepper

VESPA 17 salami piccante, mozzarella, roasted red peppers, onion agrodolce, spicy bomba sauce

PEPPERONI 17 ezzo pepperoni, mozzarella

GIARDANO 16 | V | mozzarella, mushrooms, oregano, tomato, roasted pepper, basil, onion

White Pies

MUSHROOM MEDLEY 17 | V | fontal, mixed local mushrooms, red onion, grana

BIANCHE 19 house italian sausage, padron peppers, mozzarella, fontina, pecorino

PISTACHIO 16 bacon, rosemary, fingerling potatoes, fresh mozzarella, local honey

PESTO 15 | V | hazelnut-basil pesto, ricotta, chilis, mozzarella, onion agrodolce, balsamic

MUFFULETTA 18 pistachio mortadella, prosciutto cotto, genoa salami, provolone, olive salad

FOUR CHEESE 15 | V | mozzarella, provolone, fontal, burrata, nutmeg

GRECA 17 gyro, mozzarella, spinach, tomato confit, feta, peperoncino, olives, artichoke, red onion

SMOKED BRISKET 19 provolone, roasted garlic, parsley, grana, lemon

Sides

POLENTA
7 | V
bonnecaze farms
polenta, grana

ROAST FINGERLING
POTATOES 8 | GF | V
rosemary pistou,
mustard seed, garlic confit

GRANA FRIES
7 | GF | V
grana cheese,
herbs

BABY CARROTS
8 | GF | V
wood oven roasted, honey,
ginger, orange zest, walnuts

Cocktails

- AMALFI SMOKE house infused lemon grass mezcal, aperol, lime, pineapple, basil syrup 16
 GINGER RITA tequila, orange liqueur, lime, ginger foam*, bitters 16
 VIOLET YOU'RE TURNING VIOLET limoncello, lavender, honeysuckle vodka, blueberries 15
 CLOVER CLOUD gin, genepy, lime, cucumber bitters chartreuse, cucumber lime foam* 16
 CAMP DAVID bourbon, sweet vermouth, lemon, cinnamon 13
 ITALIAN SAZERAC sazerac rye, limoncello, herbsaint, peychaud's bitters 15
 SPRINGTIME SPRITZ mandarin vodka, elderflower, pear, cava 14
 DAPHNE & APOLLO anejo tequila, paradise bitters, laurel syrup, amaro 15
 GALLANT KNIGHT bourbon, aperol, fernet, sweet vermouth, bitters 13
 FROZEN FRENCH 75 gin, lemon, sparkling wine, simple syrup 14
 FROZEN ESPRESSO MARTINI vodka, espresso, coffee liqueur, bailey's irish cream 15

*contains egg whites, substitute available upon request

Vino

see our bottle list for additional offerings

Sparkling & Rosé

	GLS	BTL
GRENACHE/MACABEO Parés Baltà 'Pink Bubbles', 2020 Spain	14	56
MACABEO Torre Oria Cava Brut, Spain	11	44
GLERA Prosecco 'Serenello', Italy	12	44
ROSE TEUTONIC Willamette Valley, 2021 Oregon	13	50
LAGO CERQUEIRA 'Rose' Vinho Verde, 2023 Portugal	10	40

White

CHARDONNAY 'Singing Tree', 2021 California	17	68
RIESLING Weingut C. H. Berres, 2020 Germany	14	58
PINOT GRIS/CHARDONNAY American Recordings, 2021 Oregon	14	58
PINOT GRIS Vo-Kel 2021 California	16	62
VIOGNIER/GRENACHE BLANC Domaine Gayda 'Flying Solo', 2022 France	14	62
GRENACHE BLANC Parés Baltà 'Indigena Blanc', 2020 Spain	15	60
SAUVIGNON BLANC Domaine de La Motte, 2021 France	14	56
SEMILLON/SAUVIGNON BLANC Chateau Peyrat 'Graves Blanc', 2019 France	16	60

Red

CABERNET SAUVIGNON Ultraviolet, 2021 California	14	58
PINOT NOIR Oregon Trails Willamette Valley, 2021 Oregon	16	62
TEMPRANILLO Luchador, 2020 Spain	13	50
SANGIOVESE Castellani, 2016 Italy	14	56
CHIANTI Bastioni dei Collazzi, 2020 Italy	14	56
CAB FRANC Le Monde, 2019 Italy	13	50
SANGIOVESE-MALVASIA NERA Fattoria Le Pupille, 2021 Italy	13	52
NEBBIOLO De Forville, 2021 Italy	15	60

Birra

Canned + Seltzers

KIWI MCSQUEEZY Prairie Artisan Ales • Sour 6.5%	9
REKORDELIG • Swedish Pear Hard Cider 4.5%	8
ROTATING HARD SELTZER • seasonal (please ask your server)	7

Draft

CANEBREAK Parish • Wheat Ale 5%	8
JUCIFER Gnarly Barley • Juicy Hazy IPA 6%	8
TINY ESSES Prairie Artisan Ales • Sour Ale 5.9%	10
FREEMASON Golden Ale • Chandeleur Blonde Ale 5.3%	8
WAVEZ STRAWBERRY Seventh Tap • Sour 6.7%	9
DON PABLO Seventh Tap • Vienna Lager 4.5%	7
FIRST PITCH Rally Cap • Hazy Pale Ale 5.7%	8
KINGFISH Cream Ale • Chafunkta Cream Ale 5%	9
PERONI Nastro Azzurro • Lager 5.1%	8
GHOST IN THE MACHINE Parish • Double IPA 8%	10
WEIHENSTEPHANER HEFEWEISSBIER Bayerische Staatsbrauerei Weihenstephan • Wheat Beer 5.4%	9

HAPPY HOUR

TUESDAY - FRIDAY
2PM - 6PM

Half-Off

Select Beverages

wine by the glass
draft & bottled beer
specialty cocktails

Half-Off

Select Pizzas

pepperoni
four cheese
classic cheese
margherita

Select Antipasti

baked goat cheese 7
citrus olives 6
rocca meatball 5
black truffle popcorn 4
(contains coconut oil)

18% gratuity will be applied to parties of 8 or more