

*Salads*

**CAESAR\*** \$22  
Little Gem Lettuce, Parmigiano Reggiano, parmesan croutons & Caesar dressing

**ARUGULA** \$22  
Arugula, Parmigiano Reggiano, fennel Treviso, crispy shallots & lemon vinaigrette

**MODENA** \$24  
Butter lettuce, roasted candied walnuts, goat cheese, shallots, farmer's market garden herbs & balsamic vinaigrette

**MACHE** \$24  
Mache, frisée, roasted chicken, avocado, celery, julienned snap peas & lemon vinaigrette

**ITALIAN** \$24  
Mixed greens, pepperoncini, gigantes beans, olives, provolone, onions, pepperoni, soppressata, Italian parsley & red wine vinaigrette

**COBB** \$25  
Iceberg & Bibb lettuce, grilled chicken breast, bacon, gorgonzola, hard boiled eggs, tomatoes, avocado & red wine vinaigrette

**LOUIE** \$25  
Romaine lettuce, wild caught blue crab, hard boiled egg, avocado, tomatoes, baby bell peppers & Louie dressing

*Pizza*

**MARGHERITA** \$28  
Mozzarella, Pecorino Romano, San Marzano tomato sauce, fresh basil & extra virgin olive oil

**VODKA** \$30  
Mozzarella, vodka sauce, San Marzano tomato sauce, basil pesto, garlic & fresh basil

**NAPOLI** \$32  
Mozzarella, Grana Padano, San Marzano tomato sauce, oregano, red onions, hen of the woods mushrooms & olives

**SAUSAGE** \$34  
Mozzarella, Pecorino Romano, fennel sausage, San Marzano tomato sauce, Oregano Siciliano

**PEPPERONI** \$35  
Mozzarella, Pecorino Romano, Pepperoni, San Marzano tomato sauce, Oregano Siciliano & extra virgin olive oil

**CALABRESE** \$35  
Mozzarella, Calabrese salami, San Marzano tomato sauce, fennel confit, pickled Fresno chiles, Pecorino Romano & honey

**BURRATA** \$36  
Mozzarella, burrata, Prosciutto di Parma, garlic, sautéed rapini, Pecorino Romano & extra virgin olive oil

**POMODORO** \$28  
Housemade Spaghetti, crushed Roma tomatoes, Grana Padano & fresh basil

**CACIO E PEPE** \$28  
Bucatini, cracked black pepper, Pecorino Romano, Parmigiano Reggiano & extra virgin olive oil

**GNOCCHI** \$30  
Potato gnocchi, crushed pomodoro vodka sauce, garlic, stracciatella, olio di basilico, Parmigiano Reggiano & micro basil

**TRENNE** \$32  
Pan sautéed Trenne, braised beef rib, Tuscan kale & Parmigiano Reggiano

**CEPPO GAMBER** \$32  
Ceppo, Gamba Langostinera prawns, grilled broccolini, oven roasted cherry tomatoes, roasted garlic, pesto & Fumet de Poisson broth

**CARBONARA\*** \$32  
Bucatini, English peas, pancetta, béchamel, chives, Grana Padano, Pecorino Romano, black pepper, Italian parsley & a poached egg

**BOLOGNESE** \$32  
Tagliatelle, braised beef, pancetta in a white wine San Marzano tomato ragú, Italian parsley, Parmigiano Reggiano & extra virgin olive oil

*à La Carte*

\$14

GRILLED BROCCOLINI  
TOMATO BRUSCHETTA  
MACARONI & CHEESE  
PARMESAN BROCCOLINI SOUP  
FRENCH FRIES

\$16

CALZONE CAPRESE  
BRUSSELS SPROUTS & WALNUTS  
WHITE TRUFFLE ARANCINI  
AVOCADO TOAST  
BURRATA & HEIRLOOM TOMATOES

\$18

PORTOBELLO FRIES  
MARYLAND CRAB CAKE  
CALAMARI FRITTI  
TUNA TARTARE  
MEATBALLS MARINARA

*Entrées*

**HAMBURGER\*** \$25  
Grass feed beef, Bibb lettuce, tomatoes, grilled sweet onions & basil aioli on a brioche bun served with french fries

**CLUB SANDWICH** \$24  
Jambon de Paris, turkey, bacon, organic egg, Gruyère, avocado, tomatoes, Dijon mustard watercress & basil aioli

**CHICKEN PARMESAN** \$34  
Breaded chicken breast, house made marinara sauce, Grana Padano, mozzarella, fresh basil & extra virgin olive oil

**CHICKEN SALTIMBOCCA** \$32  
Pan seared prosciutto wrapped chicken breast, stuffed with sautéed mushroom, provolone, basil served with fennel & arugula salad

**RIBEYE (15 OZ)\*** \$60  
Grilled 15oz. dry aged bone-in ribeye, Beurre Maître d'Hôtel, grilled tomato & Béarnaise sauce served with french fries

**TARTUFO PIZZA\***  
Mozzarella, fontina, truffle Pecorino, crème fraîche, black truffle mushroom pâté, soft cooked egg & shaved Umbrian black truffles  
\$48

**SALMON** \$38  
Pan seared organic Icelandic salmon, carrot, farro, breakfast radish, candy cane beets, Italian parsley & carrot vinaigrette

**SHORT RIB** \$45  
Braised beef short rib, Bordelaise reduction, parmesan polenta, extra virgin olive oil, fresh horseradish root & Italian parsley

**BRANZINO** \$44  
Grilled herbs de Provence marinated whole branzino, chopped dill, salsa verde, watercress, fresh lemon & herb oil

\*CONSUMING RAW OR UNDER COOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE RISK OF FOODBORNE ILLNESS  
NOT ALL INGREDIENTS ARE LISTED ON THE MENU. PLEASE ALERT YOUR SERVER OF ANY FOOD ALLERGIES

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*Wine List*

**HOUSE WINE**

*Glass    Quartino    Bottle*

**WHITE**

2021	Grüner Veltliner, Cadre, Band of Stones, Edna Valley, California .....	\$15	\$24	\$68
2021	Soave Classico, Pieropan, Veneto, Italy .....	\$15	\$24	\$68
2022	Sauvignon Blanc-Semillon, L'Ecole Luminesce, Seven Hills Vineyard, Washington .....	\$17	\$28	\$76
2022	Pinot Grigio, Jermann, Friuli, Italy .....	\$17	\$28	\$76
2022	Cortese, La Scolca Gavi, Piemonte, Italy .....	\$16	\$26	\$72
2022	Chardonnay, Tyler, Santa Barbara County, California .....	\$18	\$30	\$82
2022	Chablis, Jean-Marc Brocard "Vau de Vey", Burgundy, France .....	\$26	\$41	\$117

**ROSÉ**

2022	Rosé, Scaia, Veneto, Italy .....	\$15	\$24	\$68
2021	Rosé, Domaine de Cala, Coteaux Varois en Provence, France .....	\$16	\$26	\$72
2022	Rosé, Château De Minuty, Côtes de Provence, France .....	\$17	\$28	\$76

**RED**

2020	Veronese, Allegrini, Palazzo Della Torre, Verona, Italy .....	\$15	\$24	\$68
2018	Malbec, AR Guentota, Mendoza, Argentina .....	\$16	\$26	\$72
2019	Montagne-Saint-Émilien, Château Rocher-Calon, Bordeaux, France .....	\$16	\$26	\$72
2021	Cabernet Sauvignon, Kokomo, Sonoma County, California .....	\$17	\$28	\$76
2020	Chianti Classico, Badia a Coltibuono, Tuscany, Italy .....	\$18	\$30	\$82
2021	Pinot Noir, Melville, Santa Rita Hills, California .....	\$20	\$32	\$90
2021	Zinfandel, Turley, Old Vines, Juvenville, California .....	\$22	\$35	\$98
2020	Nebbiolo, Vietti "Perbacco", Piemonte, Italy .....	\$22	\$35	\$98

**SPARKLING & CHAMPAGNE**

NV	Prosecco Alberto Nani, Italy .....	\$17	-	\$76
NV	Prosecco Rosé, Luna Nuda, Treviso, Italy .....	\$18	-	\$82
NV	Champagne Rosé, Nicolas Feuillatte "Réserve Exclusive", Champagne, France .....	\$28	-	\$126
NV	Champagne, Taittinger La Française, Champagne, France .....	\$35	-	\$158
NV	Champagne, Veuve Clicquot Ponsardin "Yellow Label" Brut, Champagne, France .....	-	-	\$158
2021	Champagne, Telmont Reserve Brut, Champagne, France .....	-	-	\$126
NV	Champagne Rosé, Moët & Chandon Imperial Brut Rosé, Champagne, France .....	-	-	\$164
2013	Champagne, Dom Perignon Vintage Brut, Champagne, France .....	-	-	\$500

**WHITE WINE**

2021	Chenin Blanc/Viognier, Terra d'Oro, Clarksburg, California .....	-	-	\$45
2022	Pinot Gris, King Estate, Willamette Valley, Oregon .....	-	-	\$47
2021	Pecorino, Cirelli, Colline Pescaresi, Italy .....	-	-	\$48
2021	Falanghina, Feudi di San Gregorio, Campagna, Italy .....	-	-	\$50
2021	Chardonnay, Alexander Valley, Sonoma Valley, California .....	-	-	\$52
2020	Ribolla Gialla, Le Vigne di Zamò, Friuli, Italy .....	-	-	\$56
2022	Domaine Paul Cherrier, Sancerre, Loire Valley, France .....	-	-	\$64
2021	Greco di Tufo, Mastroberardino, Campania, Italy .....	-	-	\$70
2021	Arneis, Bruno Giacosa, Piemonte, Italy .....	-	-	\$78
2021	Chardonnay, Kistler "Les Noisetiers", Sonoma Coast, California .....	-	-	\$110

**RED WINE**

NV	Red Blend, Orin Swift "Locations I", Puglia, Piemonte & Tuscany, Italy .....	-	-	\$48
2022	Pinot Noir, Four Graces, Willamette Valley, Oregon .....	-	-	\$56
2022	Barbera d'Alba, G.D. Vajra, Piemonte, Italy .....	-	-	\$68
2020	Lalande-de-Pomerol, Château Fleur D'Eymerits, Bordeaux, France .....	-	-	\$72
2022	Pinot Noir, Failla "Estate", Sonoma Coast, California .....	-	-	\$82
2021	Crozes-Hermitage/Syrah, Alain Graillot, Rhône Valley, France .....	-	-	\$95
2021	Red Blend, Gaja Ca'Marcanda "Promis", Tuscany, Italy .....	-	-	\$120
2018	Brunello di Montalcino/Sangiovese, Piancornello, Tuscany, Italy .....	-	-	\$130
2019	Barbaresco/Nebbiolo, Castello di Neive, Piemonte, Italy .....	-	-	\$130
2017	Montepulciano, La Valentina "Bellovedere", Abruzzo, Italy .....	-	-	\$140
2020	Rosso di Montalcino/Sangiovese, Casanova di Neri "Giovanni Neri", Tuscany, Italy .....	-	-	\$150
2019	Cabernet Sauvignon, Stag's Leap "Artemis", Napa Valley, California .....	-	-	\$160
2018	Cabernet Sauvignon, Silver Oak, Alexander Valley, California .....	-	-	\$190
2019	Barolo/Nebbiolo, Pio Cesare, Piemonte, Italy .....	-	-	\$190

*Beverages*

**BOTTLED BEVERAGE**

DIET COKE 8oz	\$6
MEXICAN COKE 355ML	\$7
MEXICAN SPRITE 355ML	\$7
FEVER TREE GINGER BEER 6.8oz	\$6
FIJI WATER 1L	\$10
SAN PELLEGRINO 750ML	\$10

**SPECIALTY DRINK**

NITRO DRAFT COLD BREW	\$7
NITRO MILK DRAFT LATTE	\$9
COLD BREW DRAFT	\$6
SEASONAL DRAFT LATTE	\$8
ESPRESSO TONIC	\$6

**BOTTLED BEER**

STELLA ARTOIS	\$10
HOEGAARDEN WITBIER	\$10
PILSNER URQUELL	\$10
BECKS NON ALCOHOLIC	\$8
DESCHUTES FRESH SQUEEZED IPA	\$10
CHIMAY BLEUE	\$11

**FOUNTAIN SODA**

COCA COLA	\$5
DIET COKE	\$5
SPRITE	\$5

**ITALIAN SODA**

VANILLA, RASPBERRY, CHERRY, MANGO, PEACH & STRAWBERRY \$10
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**DRAFT BEER**

PERONI	\$10
ANGEL CITY IPA	\$10
ALLAGASH WHITE ALE	\$11

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