

Salads

CAESAR*	\$22
Romaine hearts, Parmigiano Reggiano, garlic 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
Baby gem lettuce, wild caught blue crab, hard boiled egg, avocado, tomatoes, baby bell peppers & Louie dressing	

Pizza

MARGHERITA	\$30
Mozzarella, Pecorino Romano, San Marzano tomato sauce, fresh basil & extra virgin olive oil	
VODKA	\$32
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	

Pasta

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 fed 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	

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

SHORT RIB	\$45
Braised short rib, reduced red wine demiglace, basil pesto polenta, sautéed kale, crispy shallots & olio di basilico	

<p>TARTUFO PIZZA*</p> <p>Mozzarella, fontina, truffle Pecorino, crème fraîche, black truffle mushroom pâté, soft cooked egg & shaved Umbrian black truffles</p> <p>\$50</p>
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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

A 5% SURCHARGE IS ADDED TO ALL RESTAURANT GUEST CHECKS

THE SURCHARGE IS USED FOR RESTAURANT OPERATING COSTS & IS NOT A SERVICE CHARGE, GRATUITY OR PAID TO EMPLOYEES

Wine List

HOUSE WINE

Glass Quartino Bottle

WHITE

2021	Grüner Veltliner, Cadre, Band of Stones, Edna Valley, California	\$15	\$22	\$60
2021	Soave Classico, Pieropan, Veneto, Italy	\$15	\$22	\$60
2022	Sauvignon Blanc-Semillon, L'Ecole Luminesce, Seven Hills Vineyard, Washington	\$16	\$23	\$64
2022	Pinot Grigio, Jermann, Friuli, Italy	\$17	\$25	\$68
2022	Cortese, La Scolca Gavi, Piemonte, Italy	\$17	\$25	\$68
2022	Chardonnay, Tyler, Santa Barbara County, California	\$18	\$27	\$72
2022	Chablis, Jean-Marc Brocard "Vau de Vey", Burgundy, France	\$26	\$39	\$104

ROSÉ

2022	Rosé, Scaia, Veneto, Italy	\$15	\$22	\$60
2021	Rosé, Domaine de Cala, Coteaux Varois en Provence, France	\$15	\$22	\$60
2022	Rosé, Château De Minuty, Côtes de Provence, France	\$17	\$25	\$68

RED

2020	Veronese, Allegrini, Palazzo Della Torre, Verona, Italy	\$15	\$22	\$60
2018	Malbec, AR Guentota, Mendoza, Argentina	\$15	\$22	\$60
2019	Montagne-Saint-Émilion, Château Rocher-Calon, Bordeaux, France	\$15	\$22	\$60
2021	Cabernet Sauvignon, Kokomo, Sonoma County, California	\$17	\$25	\$68
2020	Chianti Classico, Badia a Coltibuono, Tuscany, Italy	\$18	\$27	\$72
2021	Pinot Noir, Melville, Santa Rita Hills, California	\$20	\$30	\$80
2021	Zinfandel, Turley, Old Vines, Juvenville, California	\$22	\$32	\$88
2020	Nebbiolo, Vietti "Perbacco", Piemonte, Italy	\$22	\$32	\$88

SPARKLING & CHAMPAGNE

NV	Prosecco Alberto Nani, Italy	\$17	-	\$68
NV	Prosecco Rosé, Luna Nuda, Treviso, Italy	\$17	-	\$68
NV	Champagne Rosé, Nicolas Feuillatte "Réserve Exclusive", Champagne, France	\$28	-	\$112
NV	Champagne, Taittinger La Française, Champagne, France	\$35	-	\$140
NV	Champagne, Veuve Clicquot Ponsardin "Yellow Label" Brut, Champagne, France	-	-	\$140
2021	Champagne, Telmont Reserve Brut, Champagne, France	-	-	\$110
NV	Champagne Rosé, Moët & Chandon Imperial Brut Rosé, Champagne, France	-	-	\$110
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 Zambò, 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
COCA COLA 355ML	\$6
SPRITE 355ML	\$6
FEVER TREE GINGER BEER 6.8oz	\$6
FIJI WATER 1L	\$9
SAN PELLEGRINO 750ML	\$9

SPECIALTY DRINK

NITRO COLD BREW DRAFT	\$7
NITRO DRAFT LATTE	\$8
NITRO OAT MILK DRAFT LATTE	\$9
COLD BREW DRAFT	\$6
KOMBUCHA DRAFT	\$7
LAVENDER LATTE	\$8

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 \$9

DRAFT BEER

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