

APPETIZERS

CEVICHE

White Fish, Shrimp, Salmon, Leche De Tigre,
Red Onion, Red Peppers, Garlic Crostini 20.

BAKED SICILIAN WINGS

Caramelized Onions, Parmesan Reggiano,
Rosemary, Crushed Chili Pepper 18.

CALAMARI FRITTI

Calamari, Crispy Zucchini,
Spicy Tomato Sauce 25.

MEATBALLS

Creamy Ricotta, San Marzano,
Garlic Crostini 18.

CHARRED OCTOPUS

Baby Artichokes, Fingerling Potatoes,
Livornese Sauce 28.

BEEF CARPACCIO

Baby Arugula, Shaved Parmesan,
Capers, Lemon Dressing, 27.

PROSCIUTTO & BURRATA

Prosciutto di Parma, Creamy Burrata,
Arugula, Pine Nuts, Figs, Balsamic Glaze 24.

EGGPLANT PARMESAN

Melted Mozzarella, Pomodoro Sauce,
Fresh Basil 24.

MEAT & CHEESE BOARD

Selected Meats and Cheese, Garlic Crostini,
Apricot Butter, Truffle Honey, Mixed Olives 26.

SALADS

Add Grilled Chicken, Grilled Shrimp, Grilled Salmon

NAPLES

Romaine, Cucumber, Cannellini
Beans, Shaved Egg, Red Onion,
Maple Vinaigrette 17.

THE AVE

Baby Spinach, Candied Walnuts,
Tangerine Segments, Crumble Goat
Cheese, Honey Mustard Dressing 18.

SEAFOOD

Shrimp, Calamari, Clams, Mussels,
Carrots, Baby Arugula, Celery, Fennel,
Tomato, Lemon Dressing 25.

CAESAR

Romaine Hearts, Shaved Parmigiano
Reggiano, Baked Garlic Crostini 17.

WATERMELON & FETA

Watermelon, Heirloom Tomato, Feta Cheese,
Cucumber, Kalamata Olives, Red Vinegar,
Olive Oil, Basil, Oregano 20.

PIZZA

ORIGINALE

Mozzarella, San Marzano,
Parmigiano Reggiano, Basil 25.

PROSCIUTTO & ARUGULA

Prosciutto di Parma, Baby Arugula,
Fresh Mozzarella, San Marzano 25.

FIG & TRUFFLE

Honey Roasted figs, Truffles, Creamy
Brie, Stracciatella, Arugula 26.

PASTAS

Add Burrata or Truffles to any pasta for an additional charge

LA CARBONARA

Fresh Linguine, Pancetta, Egg Yolk,
Light Cream, Black Pepper 28.

PEAR FIOCCHI

Signature Pear Filled Fiocchi, Parmesan,
White Truffle Cream Sauce 29.

LASAGNA

Slow Cooked Beef and Pork Ragù,
Melted Mozzarella, Bechamel 28.

LOBSTER RAVIOLI

Lobster & Ricotta Ravioli, Creamy
Lobster Bisque, Cherry Tomato 30.

RADIATORE BOLOGNESE

Radiatore Pasta, Slow Cooked Beef
and Pork Ragù 28.

NONNA'S SPAGHETTI

Homemade Meatballs, Spaghetti, Ricotta,
Garlic Crostini, San Marzano 29.

SAPORE DI MARE

Half Lobster Tail, Clams, Mussels, Shrimp,
Calamari, Linguine, San Marzano 45.

SEA

GRILLED SALMON

Grilled Asparagus, Saffron Rice
Zucchini, Peas, Carrots, Basil Aioli 40.

BUTTERFLY BRANZINO

Sautéed Spinach, Cherry Tomatoes,
Capers, Kalamata Olives 42.

CHILEAN SEABASS

Pan Seared Seabass, Sweet Carrot
Risotto, Beurre Blanc Sauce 48.

LAND

Our meat entrees are partially sliced to ensure temperature

CHICKEN MARSALA

Wild Mushrooms, Mashed Potatoes,
Sautéed Spinach, Sweet Marsala Wine 32.

CHURRASCO SKIRT STEAK

12 oz Marinated Steak, Saffron Rice, Black
Beans, Sweet Plantains, Chimichurri 50.

CHICKEN PARMESAN

Melted Mozzarella, Linguine with San
Marzano 38.

FILET MIGNON

8 oz Center cut Filet Mignon, Grilled
Asparagus, Rosemary Fingerling
Potatoes, Cabernet Demi Sauce,
Crispy Onion 45.

BONE-IN VEAL MILANESE

Baby Arugula, Marinated Tomatoes,
Balsamic Glaze, Shaved Parmesan 50.

GRILLED PORK CHOP

Roasted Butternut Squash, Brussel
Sprouts, Port Demi Reduction 38.

12 oz. NEW YORK STRIP

Sautéed Mushrooms, Cherry
Tomatoes, Rosemary Fingerling
Potatoes, Pearl Onions, Rosemary
Peppercorn Sauce 48.

Seasonal Baby Vegetables

French Fries

Sauteed Spinach

Brussel Sprouts

Grilled Asparagus

Roasted Fingerling Potatoes

Saffron Vegetable Rice

Mashed Potatoes

-  **MARTINIS**
 LYCHEE
 FRENCH
 APPLLETINI
 MANHATTAN
 LEMON DROP
 KEY LIME
 COSMOPOLITAN
 ESPRESSO
 WHITE CHOCOLATE

-  **COCKTAILS**
 PISCO SOUR
 MARGARITA
 MOJITO
 HUGO SPRITZ
 AMARETTO SOUR
 SPANISH SANGRIA
 BRAZILIAN CAIPIRINHA
 APEROL SPRITZ
 FRENCH 75

SIGNATURE COCKTAILS

TUSCAN PALOMA
 Don Julio Blanco, Aperol,
 Grapfruit, Peach Liqueur

239 SPRITZER
 Beefeater Gin, Aperol, Strawberry
 Puree, Fresh Lemon, Prosecco

RYE WHISKEY SMASH
 High West Rye Whiskey, Lemon
 Juice, Mint, Orange Liqueur, Soda

PAINKILLER
 Diplomatico Dark Rum,
 Pineapple Juice, Cream of
 Coconut, Orange Juice, Nutmeg

SPICY PASSION MARGARITA
 Jalepeno Infused Tequila, Passion
 Fruit Puree, Fresh Lime

SAINT & SIN
 Salt Road Blood Orange Gin,
 St Germain, Lemon Juice, Orange

EASY PEAR
 Grey Goose Pear, Lemongrass
 Infused Syrup, Lemon Juice, Lime

E11EVEN PEACH
 E11even Vodka, Ruby Red
 Grapefruit, Rosemary Infused
 Syrup, Peach Puree, Rose

-  **MULES**
 GINGER BEER, FRESH LIME,
 OVER CRUSHED ICE

 MOSCOW - VODKA
 AMERICAN - BOURBON
 MEXICAN - TEQUILA

PEACH MULE
 BOURBON - PEACH PUREE

PINEAPPLE MULE
 TEQUILA - PINEAPPLE PUREE

BLUEBERRY MULE
 VODKA - BLUEBERRY PUREE

BULLDOG MARGARITA

32 oz Frozen Margarita served with
 2 bottles of Corona Beer

HARD SELTZER

MANGO
 BLACK CHERRY

SPARKING BY GLASS

- Prosecco, Voga, *It*.....14
 Moscato D' Asti, *It*.....14
 Brut, Moet Chandon 187 ml, *Fr*.....26
 Brut, Veuve Cliquot, *Fr*.....26
 Brut Rose, Veuve Cliquot, *Fr*.....26

WHITE BY GLASS

- Chardonnay, Callaway, *CA*.....15
 Chardonnay, La Crema, *CA*.....17
 Gavi, La Doria, *IT*.....15
 Pinot Grigio, Ruffino, *IT*.....14
 Pinot Grigio, Santa Margherita, *IT*.....17
 Sauvignon Blanc, Guenoc, *CA*.....15
 Sauvignon Blanc, Kim Crawford, *NZ*.....16
 Rose, Fleurs De Prairie, *FR*.....16
 Sancerre, Les Champs Clos, *FR*.....21

RED BY GLASS

- Cabernet, Sycamore Lane, *CA*.....15
 Cabernet, Austin by Austin Hope, *CA*.....17
 Cabernet, Quilt, *CA*.....28
 Merlot, Hayes Ranch, *CA*.....15
 Pinot Noir, Guenoc, *CA*.....15
 Pinot Noir, La Crema, *CA*.....17
 Chianti, Toscolo, *IT*.....15
 Supertuscan, Villa Antinori, *IT*.....17

SPARKLING BY BOTTLE

- Prosecco, Voga, *Venezia*.....60
 Moscato D' Asti, Stella Rosa, *Piemonte*.....60
 Brut, Veuve Cliquot, *France*.....150
 Brut Rose, Veuve Cliquot, *France*.....150
 Brut, Moet Chandon Imperial, *France*.....160
 Brut, Perrier Jouet Fluer, *France*.....145
 Grand Brut, Dom Perignon, *France*.....380
 Grand Brut, Louis Roederer "Cristal", *Fr*.....550
 Grand Brut Rose, Dom Perignon, *France*.....600

 **BEER**

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| MILLER LIGHT | CORONA |
| STELLA ARTOIS | MODELO |
| PERONI | HEINEKEN |
| HIGH 5 IPA | BLUE MOON |
| MICHELOB ULTRA | PERONI OO |
| YUENGLING | <i>Non - Alcoholic</i> |

MOCKTAILS

CUCUMBER MOCKTAIL
 Muddled Cucumber, Lemongrass
 Infused Simple, Lime Juice
Non ~ Alcoholic

PEACH ON THE BEACH
 Ruby Red Grapefruit, Rosemary
 Infused Simple, Peach Puree
Non ~ Alcoholic

WHITE BY BOTTLE

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| Chardonnay, La Crema, <i>Sonoma</i>68 | Sauvignon Blanc, Kim Crawford, <i>New Zealand</i>64 |
| Chardonnay, Stags Leap "Karia", <i>Napa</i>64 | Sauvignon Blanc, St. Supery Estate, <i>Napa</i>68 |
| Chardonnay, Jordan, <i>Russian River Valley</i>78 | Rose, Fleurs De Prairie, <i>Provence</i>64 |
| Chardonnay, Flowers, <i>Sonoma</i>95 | Pouilly Fuisse, Louis Latour, <i>France</i>58 |
| Chardonnay, Far Niente, <i>Napa</i>115 | Falanghina, Mastroberardino, <i>Campania</i>60 |
| Pinot Grigio, Santa Margherita, <i>Trentino</i>68 | Gavi di Gavi, La Scolca "Black Label", <i>Piemonte</i>112 |
| Pinot Grigio, Pighin, <i>Friuli</i>64 | Sancerre, Les Champ Clos, <i>Loire Valley</i>80 |
| Riesling, Chateau St. Michelle, <i>Washington</i>52 | White Bordeaux, Clarendelle, <i>France</i>52 |
| Sauvignon Blanc, Emmolo, <i>Napa</i>58 | White Blend, Gaja 'Rossj Bass', <i>Piedmont</i>120 |

RED BY BOTTLE

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| Chianti Classico, Castello di Bossi, <i>Tuscany</i>64 | Merlot, Silverado, <i>Coomsville</i>72 |
| Chianti Classico, Antinori "Peppoli", <i>Tus</i>60 | Cabernet, Austin by Austin Hope, <i>P. Robles</i>64 |
| Chianti Classico Reserve, Banfi, <i>Tuscany</i>75 | Cabernet, Mt. Veeder, <i>Napa</i>88 |
| Super Tuscan, Ruffino "Modus".....68 | Cabernet, Quilt, <i>Napa</i>98 |
| Super Tuscan, Ornellaia "Le Volte", <i>Tuscany</i>88 | Cabernet, Stag's Leap "Artemis", <i>Napa</i>125 |
| Super Tuscan, IL Bruciato, <i>Tuscany</i>96 | Cabernet, Jordan, <i>Alexander Valley</i>140 |
| Super Tuscan, Tignanello, <i>Tuscany</i>280 | Cabernet, Cade, <i>Howell Mt</i>180 |
| Super Tuscan, Antinori Guado al Tasso, <i>Tus</i>200 | Cabernet, Caymus, <i>Napa</i>240 |
| Super Tuscan, Ornellaia, <i>Tuscany</i>580 | Cabernet, Nickel & Nickel "De Carle", <i>Napa</i>265 |
| Super Tuscan, Sassicaia, <i>Tuscany</i>480 | Cabernet, Opus One, <i>Napa</i>520 |
| Rosso Di Montalcino, Altesino, <i>Tuscany</i>70 | Cabernet, Quintessa, <i>Napa</i>380 |
| Brunello, Frescobaldi, <i>Tuscany</i>150 | Cabernet Blend, The Prisoner, <i>Napa</i>120 |
| Brunello, Banfi, <i>Tuscany</i>165 | Pinot Noir, La Crema, <i>Sonoma</i>64 |
| Brunello, Pian Delle Vigne, <i>Tuscany</i>195 | Pinot Noir, Belle & Glos "Dairyman", <i>RRV</i>140 |
| Amarone, Masi, <i>Veneto</i>130 | Pinot Noir, Flowers, <i>Sonoma</i>125 |
| Amarone, Luigi Righetti, <i>Veneto</i>85 | Zinfandel, The Prisoner "Saldo", <i>Napa</i>120 |
| Barolo, Damilano, <i>Piemonte</i>110 | Malbec, Graffigna, <i>Argentina</i>65 |
| Barolo, Michele Chiarlo, <i>Piemonte</i>125 | Nebbiolo, Gattinara, <i>Veneto</i>80 |
| Barbaresco, Bersano, <i>Piemonte</i>78 | Nero D' Avola, Firriato "Harmonium", <i>Sicily</i>88 |
| Barbera d' Asti, Vietti, <i>Piemonte</i>70 | Rioja, Montecillo, "Gran Reserva", <i>P.Robles</i>85 |
| Montepulciano, Valle Reale, <i>Abruzzi</i>56 | Bordeaux Blend, Chateau du Pape, <i>France</i>88 |
| Ripasso, Zenato, <i>Veneto</i>78 | Bordeaux Blend, Chateau Palmer Alter Ego, <i>FR</i>180 |