

APPETIZERS

BAKED SICILIAN WINGS

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

MEATBALLS

Creamy Ricotta, San Marzano, Garlic Crostini 22.

EGGPLANT PARMIGIANA

Baked Eggplant, Melted Mozzarella, Pomodoro Sauce, Fresh Basil 24.

TAHINI HUMMUS

Tahini, Olive Oil, Pine nuts, served with Fresh Laffa Bread 16.

BASIL HUMMUS

Fresh Basil, Garlic, Olive Oil, Pine nuts, served with Fresh Laffa Bread 16.

SALMON CEVICHE

Salmon, Cucumber, red onion, pomegranate, Passion fruit mango dressing, crispy Onion 23.

HARISSA CAULIFLOWER

Spicy Harissa Honey Glaze, Fresh Mint 16.

CALAMARI FRITTI

Calamari, Crispy Zucchini, Spicy Tomato Sauce 25.

CLASSIC BURRATA

Creamy Burrata, Ripe tomato, Strawberries, Olive Oil 26.

CHARCUTERIE BOARD

Selected Meats and Cheese, Garlic Crostini, Apricot Butter, Truffle Honey, Mixed Olives 28.

MEZZE PLATTER

Hummus, Muhammara, Tzatziki, served with vegetable crudite, flatbread 25.

SALADS

Add Grilled Chicken 12, Grilled Shrimp 12, Grilled Salmon 20

NAPLES

Romaine, Cucumber, Cannellini Beans, Shaved Egg, Red Onion, Maple Vinaigrette 18.

CAESAR

Romaine Hearts, Shaved Parmigiano Reggiano, Baked Garlic Crostini 18.

BEET & ARUGULA

Golden & Red Beets, Goat cheese, pistachios, walnuts, pomegranate seeds, pomegranate reduction 18.

SUMMER SALAD

Chilled Watermelon, Tangerine, Crumbled Feta Cheese, Pistachios, fresh mint 20.

GREEK

Cucumber, tomato, red onion, kalamata olives, feta, orange citrus vinaigrette 23.

PIZZA

ORIGINALE

Mozzarella, San Marzano, Parmigiano Reggiano, Basil 19.

PROSCIUTTO & ARUGULA

Prosciutto di Parma, Baby Arugula, Fresh Mozzarella, San Marzano 27.

FIG & TRUFFLE

Honey Roasted figs, Truffles, Creamy Brie, Stracciatella, Arugula 28.

MEDI

Yellow peppers, roasted red peppers, artichokes, black olives, goat cheese, labneh, 26.

PASTAS

Add Burrata or Truffles to any pasta for an additional charge

LASAGNA

Slow Cooked Beef and Pork Ragu, Melted Mozzarella, Bechamel 29.

PEAR FIOCCHI

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

PENNE SICILIANA

Roasted eggplant, fresh mozzarella, san marzano tomato, basil 32.

LOBSTER RAVIOLI

Lobster & Ricotta Ravioli, Creamy Lobster Bisque, Cherry Tomato 39.

RIGATONI BOLOGNESE

Slow Cooked Beef and Pork Ragu 30.

LINGUINE SCAMPI WITH ZUCCHINI

Sauteed Shrimp, zucchini ribbons, garlic, white wine, lemon, basil 36.

MAIN COURSE

Our meat entrees are partially sliced to ensure temperature

MOROCCAN SALMON

Chickpeas, Roasted Peppers, Kalamata Olives, Basmati Rice with lentils, Fresh Herbs 40.

CHICKEN MARSALA

Wild Mushrooms, Mashed Potatoes, Marsala reduction 35.

CHURRASCO SKIRT STEAK

10 oz Marinated Steak, Saffron Rice, Black Beans, Sweet Plantains, Chimichurri 44.

ARTICHOKE BRANZINO

Roasted Branzino, Lemon potatoes, garlic, capers, cherry tomatoes, artichokes, charred lemon aioli 32.

CHICKEN PARMIGIANA

Melted mozzarella, Linguine with San Marzano 39.

FILET MIGNON

8 oz Center cut Filet Mignon, Grilled Asparagus, Lemon Roasted Potatoes, Peppercorn Sauce , Crispy Onion 49.

SEAFOOD PAELLA

Yellow Pepper Rice, Shrimp, Calamari, Clams, Mussels 39.

GRILLED LAMB CHOPS

Lentil basmati rice, roasted vine tomato, tahini, cracked peppercorn reduction 45.

BUTCHER'S SELECTION

Ask your server for today's featured cut

Seasonal Baby Vegetables

French Fries

Basmati Rice

Grilled Asparagus

Lemon Roasted Potatoes

Broccolini

Mashed Potatoes

-  **MARTINIS**
LYCHEE
FRENCH
APPLETINI
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

SPARKING BY GLASS

Proseco , Voga, <i>It</i>	14
Moscato D' Asti , <i>It</i>	14
Brut , Moet Chandon 187 ml, <i>Fr</i>	26
Brut , Veuve Cliquot, <i>Fr</i>	26
Brut Rose , Veuve Cliquot, <i>Fr</i>	26

WHITE BY GLASS

Chardonnay , Callaway, <i>CA</i>	15
Chardonnay , Jordan, <i>Russian River Valley</i>	22
Gavi di Gavi , La Scola White, <i>Piemonte</i>	16
Pinot Grigio , Ruffino, <i>IT</i>	15
Sauvignon Blanc , Kim Crawford, <i>NZ</i>	16
Sancerre , Les Champ Clos, Loire Valley.....	24
Rose , Fleurs De Prairie, <i>FR</i>	15

RED BY GLASS

Cabernet , Sycamore Lane, <i>CA</i>	15
Cabernet , Quilt, <i>CA</i>	25
Merlot , Hayes Ranch, <i>CA</i>	15
Pinot Noir , La Crema, <i>CA</i>	17
Chianti , Toscolo, <i>IT</i>	15
Montepulciano , Casali, <i>IT</i>	17
Supertuscan , Villa Antinori, <i>IT</i>	17

SPARKLING BY BOTTLE

Prosecco , Voga, <i>Venezia</i>	60
Moscato D’ Asti , Stella Rosa, <i>Piemonte</i>	60
Brut , Veuve Cliquot, <i>France</i>	175
Brut Rose , Veuve Cliquot, <i>France</i>	175
Grand Brut , Dom Perignon, <i>France</i>	550
Grand Brut , Louis Roederer “Cristal”, <i>Fr</i>	590
Grand Brut Rose , Dom Perignon, <i>France</i>	600
Armand de Brignac , Ace of Spades, <i>France</i>	500

SIGNATURE COCKTAILS

TUSCAN PALOMA Don Julio Blanco, Aperol, Grapfruit, Peach Liquor	SPICY PASSION MARGARITA Jalepeno Infused Tequila, Passion Fruit Puree, Fresh Lime
239 SPRITZER Beefeater Gin, Aperol, Strawberry Puree, Fresh Lemon, Prosecco	SAINT & SIN Salt Road Blood Orange Gin, St Germain, Lemon Juice, Orange
RYE WHISKEY SMASH High West Rye Whiskey, Lemon Juice, Mint, Orange Liquor, Soda	EASY PEAR Grey Goose Pear, Lemongrass Infused Syrup, Lemon Juice, Lime
PAINKILLER Diplomatico Dark Rum, Pineapple Juice, Cream of Coconut, Orange Juice, Nutmeg	ELIIEVEN PEACH Elleven Vodka, Ruby Red Grapefruit, Rosemary Infused Syrup, Peach Puree, Rose

BULLDOG MARGARITA

32 oz Frozen Margarita served with 2 bottles of Corona Beer
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BEER

MILLER LIGHT	CORONA
STELLA ARTOIS	MICHELOB ULTRA
PERONI	YUENGLING
HIGH 5 IPA	PERONI OO
	<i>Non ~ Alcoholic</i>

WHITE BY BOTTLE

Chardonnay , Jordan, <i>Russian River Valley</i>	92	Sauvignon Blanc , Kim Crawford, <i>New Zealand</i>	64
Chardonnay , Stags Leap "Karia", <i>Napa</i>	64	Rose , Fleurs De Prairie, <i>Provence</i>	60
Chardonnay , Far Niente, <i>Napa</i>	140	Pouilly Fuisse , Louis Latour, <i>France</i>	58
Pinot Grigio , Livio Felluga, Friuli.....	64	Falanghina , Mastroberardino, <i>Campania</i>	60
Riesling , T. Shmitt “Kabinet”, <i>Germany</i>	52	Gavi di Gavi , La Scolca “Black Label”, <i>Piemonte</i>	108
Greco di Tufo , Le Masciare, <i>Campania</i>	68	Sancerre , Les Champ Clos, <i>Loire Valley</i>	80

RED BY BOTTLE

Chianti Classico , Antinori “Peppoli”, <i>Tus</i>	60	Merlot , Silverado, <i>Coomsville</i>	72
Chianti Classico , Badia A Passignano, <i>Tus</i>	150	Merlot , Duckhorn, <i>Napa Valley</i>	120
Super Tuscan , Ornellaia "Le Volte", <i>Tuscany</i>	88	Cabernet , Quilt, <i>Napa Valley</i>	105
Super Tuscan , IL Bruciato, <i>Tuscany</i>	85	Cabernet , Stag’s Leap “Artemis”, <i>Napa</i>	145
Super Tuscan , Tignanello, <i>Tuscany</i>	299	Cabernet , Jordan, <i>Alexander Valley</i>	155
Super Tuscan , Antinori Guado al Tasso, <i>Tus</i> ...200		Cabernet , Caymus, <i>Napa Valley</i>	240
Super Tuscan , Volpolo, <i>Tuscany</i>	105	Cabernet , Nickel & Nickel, <i>Napa Valley</i>	265
Super Tuscan , Solaia, <i>Tuscany</i>	550	Cabernet , Opus One, <i>Napa Valley</i>	515
Rosso Di Montalcino , Camigliano, <i>Tuscany</i>	66	Cabernet , Quintessa, <i>Napa Valley</i>	380
Brunello di Montalcino , Col D’ Orcia, <i>It</i>	160	Cannonau , Castellanese, Sardinia.....	60
Brunello di Montalcino , Pian del Vigne, <i>It</i>	199	Pinot Noir , La Crema, <i>Sonoma</i>	68
Brunello di Montalcino , Ventolaio, <i>It</i>	135	Pinot Noir , Belle & Glos “Dairyman”, <i>RRV</i>	120
Amarone , Sant Ambrogio, <i>Veneto</i>	120	Pinot Noir , Patz & Hall, <i>Sonoma</i>	115
Amarone , Bertani, Veneto.....	350	Zinfandel , The Prisoner “Saldo”, <i>Napa</i>	105
Amarone , Luigi Righetti, <i>Veneto</i>	96	Malbec , Graffigna, <i>Argentina</i>	65
Barolo , Nirvasco, <i>Piemonte</i>	88	Sangiovese , Morellino di Scansano.....	60
Barolo , Marchese di Barolo, <i>Piemonte</i>	148	Vino Nobile , Crociani, <i>Tuscany</i>	68
Barolo , Casa e di Mirafiore, <i>Piemonte</i>	120	Bourdeaux , Les Trois Croix, France.....	105
Barbaresco , Prunotto, <i>Piemonte</i>	135	Nero D’ Avola , Firriato “Harmonium”, <i>Sicily</i>	92
Barbaresco , Gaja, Piemonte.....	530	Nebbiolo , Gaja “Sito Moresco”, Piemonte.....	165
Barbera d’ Asti , Battasiolo Sorrano, <i>Piemonte</i>	75	Montepulciano , Casali, <i>Abruzzo</i>	59
		Primitivo , Sessantanni, Puglia.....	78

-  **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

- 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

HI BARBIE
Dragon Fruit, OJ, Cranberry,
Pineapple, Splash of Soda
Non ~ Alcoholic