

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.

PROSCIUTTO & BURRATA

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

CHARRED OCTOPUS

Baby Artichokes, Fingerling Potatoes,
Livornese Sauce 28.

SAUTÉED MUSSELS

PEI Mussels, Garlic Crostini,
Parsley, White Wine 26.

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.

BEEF CARPACCIO

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

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 23.

CAESAR

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

CHOPPED WEDGE

Crisp Iceberg, Bacon, Sliced Pears, Cherry
Tomato, Crumble Blue Cheese Dressing,
Balsamic Glaze 18.

WATERMELON & FETA

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

PIZZA

ORIGINALE

Mozzarella, San Marzano,
Parmigiano Reggiano, Basil 23.

PROSCIUTTO & ARUGULA

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

CAPRICCIOSA

Mortadella, Artichokes, Mushrooms,
Black Olives 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.

LOBSTER RAVIOLI

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

NONNA'S SPAGHETTI

Wagyu Beef Meatballs, Spaghetti, Ricotta,
Garlic Crostini, San Marzano 29.

PEAR FIOCCHI

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

RADIATORE BOLOGNESE

Radiatore Pasta, Slow Cooked Beef
and Pork Ragu 28.

LASAGNA

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

FETTUCCINE PORCINI

Porcini Mushroom, Shallots,
Olive Oil, Parsley 29.

LINGUINE VONGOLE

Sautéed Clams, Parsley, Garlic,
Cherry Tomato, White Wine 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.

CIOPPINO

Mussels, Clams, Shrimp, Calmari,
Half Lobster tail, Light San Marzano
Broth, Garlic Crostini 48.

LAND

Our meat entrees are partially sliced to ensure temperature

CHICKEN MARSALA

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

CHICKEN PARMESAN

Melted Mozzarella, Linguine with San
Marzano 38.

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.

CHURRASCO SKIRT STEAK

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

12 oz. FILET MIGNON

Grilled Asparagus, Rosemary
Fingerling Potatoes, Cabernet Demi
Sauce, Crispy Onion 54.

12 oz. NEW YORK STRIP

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

-  **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

TUSCAN PALOMA

Don Julio Blanco, Aperol,
Grapfruit, Peach Liquor

239 SPRITZER

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

RYE WHISKEY SMASH

High West Rye Whiskey, Lemon
Juice, Mint, Orange Liquor, 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

BULLDOG MARGARITA

32 oz Frozen Margarita served with
2 bottles of Corona Beer

HARD SELTZER

MANGO

BLACK CHERRY

 **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

SPARKING BY GLASS

- Proseco**, 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

 BEER

- MILLER LIGHT
- STELLA ARTOIS
- PERONI
- HIGH 5 IPA
- MICHELOB ULTRA
- YUENGLING
- CORONA
- MODELO
- HEINEKEN
- BLUE MOON
- PERONI OO
- Non ~ Alcoholic*

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 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

WHITE BY BOTTLE

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

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

RED BY BOTTLE

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

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