



Visit Us During Our
Social Hour
Monday-Friday 3pm-6pm

ANTIPASTI

House-Made Meatballs 15

Rosemary Garlic Bread..... 7

Bruschetta..... 12

Fried Calamari & Marinara 17

Jumbo Scallops with Gremolata 26

INSALATE

Caesar Salad *add chicken + 5*
Romaine, Parmigiano Reggiano, Croutons..... 14

Ahi Tuna Ponzu
Seared and Sliced, Wontons, Greens, Peanuts, Honey Lime & Ginger Dressing..... 24

Classic Romaine Italiano
Marinated Campari Tomatoes, Shaved Parmesan, Kalamata Olives, Red Onions, Pepperoncini, tossed in a House-Made Italian Dressing with Croutons..... 14

Fresh Burrata & Pesto
Pesto, Burrata, Basil, Roasted Tomatoes, House-Made Balsamic Glaze, Lemon Zest & Chives 16

Golden Beet
Golden & Red Roasted Beets, Arugula, Fresh Burrata, Grapefruit, Oranges, Pistachio, Sliced Apples, Balsamic Reduction, Citrus Vinegar, Olive Dressing 16

Steak Tagliata
Sliced Tenderloin, Mixed Greens, Cherry Tomatoes, Sliced Red Onions, Croutons, Parmigiano Reggiano, Balsamic Glaze..... 29

PASTA & RISOTTO

Spicy Lumache
Lumache Pasta in a San Marzano Vodka Sauce with Parmigiano Reggiano, Panna Fresca, Burrata, Shaved Garlic, Braised Pork Belly..... 28

Pesto Trottole
House-Made Pesto, Parmigiano Reggiano, Roasted Tomatoes..... 21

Bolognese Pappardelle
Slowly Braised Beef Ragù with Pancetta, Garlic, Herbs, Parmigiano Reggiano..... 26

Lasagna al Forno
Layered Bechemel, Fresh Pasta Sheets, Ragù alla Bolognese, Parmigiano Reggiano, Mozzarella..... 28

Shrimp Scampi
Bechemel, Parmigiano Reggiano, Angel Hair, Parsley, Lemon Zest..... 29

Truffle Risotto
Risotto with White Truffle Cream Sauce, Sautéed Scallops with Brown Butter, Shaved Black Truffle..... 29

Spaghetti & Meatballs
House-Made Meatballs and Spaghetti with Marinara..... 23

Chicken Alfredo
Grilled and Sliced Chicken Breast, Fettuccine, Parmigiano Reggiano and Italian Herbs..... 25

Beef Stroganoff
Tenderloin, Pappardelle, Cremini Mushrooms, Onions, Bacon, Peppercorn Sauce..... 28

STEAKS

Wood-Grilled with House Seasoning

Ribeye *14oz*..... 62

NY Strip *14oz*..... 49

Filet Mignon *5oz • 8oz*..... 29/47

Porterhouse Steak *24oz*..... 105

STEAK TOPPINGS

Horseradish Cream 4 • Bone Marrow Truffle Butter 6 • Béarnaise 4 • Demi-Glaze Steak Sauce 4 • Creamy Peppercorn 6

MAIN COURSES

Ossobucco
Creamy Polenta, House-Made Demi-Glace, Braised Veal Shank and Gremolata 34

Lamb Chop
New Zealand Lamb served on a Bed of Mashed Potatoes and topped with Chimichurri..... 65

Pollo alla Parmigiano
Mozzarella, Breaded Chicken Breast, Spaghetti, Parmigiano Reggiano and Basil..... 26

Rosemary Airline Chicken
Served on a Bed of Mashed Potatoes and Spinach..... 26

Salmon & Risotto
Lemon Sauce, topped with Scallions Julienne and Lime Zest..... 32

Pan-Seared Branzino
Cherry Tomatoes, Green Olives, Tarragon and a side of Grilled Asparagus 29

ACCOMPANIMENTS 8

- Truffle Parmesan Fries • Sautéed Broccolini
- Creamy Polenta • Brussels Sprouts
- Grilled Asparagus • Mashed Potatoes

DOLCI

- Tiramisu Moderno** 15
Mascarpone Mousse, Espresso-Soaked Ladyfingers, Chocolate Shavings
- Fete Di Chocolate** GF 12
Oreo Bundino Cake with Espresso, Whipped Cream and Shaved Chocolate
- Italian Cheesecake** 14
Traditional Style, Fresh Ricotta

WHITES

Corrazza – Prosecco.....	10/15/35
Banfi – Sparkling Rosé	12/18/42
Elio Perrone – Sourgat Moscato d’Asti.....	12/18/42
Bischöfliche Weingüter Trier – Brut Riesling.....	70
Laurent-Perrier Brut La Cuvée – Champagne.....	90
Vigneti Del Sol – Pinot Grigio.....	10/15/35
Livon – Pinot Grigio.....	75
Riva De La Rosa – Toscana Vermentino	11/17/38
Delille Metier – Sauvignon Blanc	12/18/42
Boomtown – Pinot Gris	13/20/46
Canus – Friulano.....	16/24/56
Nals Margreid ‘Kalk’ – Chardonnay.....	60
Maycas Del Limari – Chardonnay	16/24/56
Granbazan – Rivas Baixas Alabrino Etiqueta Verde.....	17/26/60
Baskoli Blanco – Txakolina.....	42
Giacomo Ascheri ‘Cristina Ascheri’ Langhe Arneis.....	63
Donnafugata – Etna Bianco Sul Vulcano.....	90

REDS

Poggio Terra – Red Blend	10/15/35
Le Ragnaie – Brunello di Montalcino.....	11/17/38
Cantina Asti – Barbera Piemonte Barbera.....	11/17/38
Venturini Baldini Montelocco Rosso – Lambrusco.....	14/21/49
Cascina Pian D’Or – Serena Sweet Red Wine	15/23/53
Violet Hill – Pinot Noir	14/21/49
Snake Charmer – Cabernet Sauvignon	12/18/42
EVS “Windblown” – Texas High Plains Red Blend.....	13/20/46
Famiglia Rivetti – Langhe Nebbiolo Organic	14/21/49
Scarpetta – Cabernet Franc	46
Vallepiciola – Chianti Classico.....	53
Amici – Cabernet Sauvignon	95
Donnafugata Vittoria Frappato – Bell Assai	95
Ricossa Antica Casa – Barolo.....	97
Oak Farm Vinyards ‘Vapor Trail’ – Zinfandel.....	97
Adriano Marco e Vittorio Basarin – Barbaresco	105
Moschioni – Pignolo.....	125
Nada Guiseppe – Barbaresco Casot	135
La Rosina – Brunellodi Montalcino.....	145
Tempos Vega Sicilia – “Alion” Tempranillo.....	175
Il Borro – Toscana	205

THE SPRITZES

	Amalfi Coast <i>Limoncello, Prosecco, Mint</i>	<i>14</i>
	Campari Fragola <i>Strawberry-infused Campari, Prosecco</i>	<i>14</i>
	Bicicletta <i>Campari, Pinot Grigio, Bubbles.....</i>	<i>14</i>
	The Hugo <i>Elderflower Liqueur, Prosecco, Mint.....</i>	<i>14</i>
	Negroni Sbagliato <i>Campari, Sweet Vermouth, Prosecco.....</i>	<i>14</i>

SPECIALTIY COCKTAILS

	Sole Di Capri <i>Three Olives Vodka®, Limoncello, Fresh Lemon Juice.....</i>	<i>13</i>
	Vermouth & Vine <i>Cocchi Americano Apertivo®, Lime Juice, Mint</i>	<i>15</i>
	High Note <i>Still Austin® “The Musician” Bourbon, Demerara Syrup, Fee Brother’s® Bitters, Brandied Cherry.....</i>	<i>16</i>
	First Class Flight <i>La Pulga Reposado®, Aperol®, Amaro Nonino®, Fresh Lime.....</i>	<i>17</i>
	Paloma Del Mar <i>Real de Valle®, Fresh Grapefruit Juice, Fresh Lime, Agave.....</i>	<i>15</i>
	Frosé <i>Frozen Rose Blend, Fresh Lime</i>	<i>12</i>
	Dulce Vita <i>Drumshanbo Gin® in a classic Negroni served over Sorbet</i>	<i>16</i>

BEERS

Miller Lite 7 • Coors Light 7 • Ultra 8 • Shiner Bock 8 • Dos XX 8 • Modelo Especial 8 • Corona Premier 8

Social Hour

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House-Made Meatballs.....	12
Rosemary Garlic Bread	5
Bruschetta.....	9

SPRITZES 10



Amalfi Coast

Limoncello, Prosecco, Mint



Campari Fragola

Strawberry-infused Campari, Prosecco



Bicicletta

Campari, Pinot Grigio, Bubbles



The Hugo

Elderflower Liqueur, Prosecco, Mint



Negroni Sbagliato

Campari, Sweet Vermouth, Prosecco

HOUSE WINES

Red Wine	7
White Wine.....	6

\$2 OFF ALL BEERS

Miller Lite • Coors Light • Ultra • Shiner Bock
Dos XX • Modelo Especial • Corona Premier

*Consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness.
If you have any allergies, please alert us, as not all ingredients are listed. Some items will have limited availability.



Lunch Menu
11am-3pm

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LUNCH WINE SPECIALS

GUILT - Cabernet.....	13
NUMERO UNO - Red Blend.....	13

INSALATE

Caesar Salad add chicken + 5 Romaine, Parmigiano Reggiano, Croutons	14
Ahi Tuna Ponzu Seared and Sliced, Wontons, Greens, Peanuts, Honey Lime & Ginger Dressing.....	24
Classic Romaine Italiano Marinated Campari Tomatoes, Shaved Parmesan, Kalamata Olives, Red Onions, Pepperoncini, House-Made Italian Dressing with Croutons	14
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Golden Beet Golden & Red Roasted Beets, Arugula, Fresh Burrata, Grapefruit, Oranges, Pistachio, Sliced Apples, Balsamic Reduction, Citrus Vinegar, Olive Dressing	16
Steak Tagliata Sliced Tenderloin, Mixed Greens, Cherry Tomatoes, Sliced Red Onions, Croutons, Parmigiano Reggiano, Balsamic Glaze.....	29

SANDWICHES

Chicken Parmesan Sandwich Crispy Chicken, Tomato Sauce, Mozzarella, Pesto, Garlic Butter, Basil Leaves.....	17
Meatball Sandwich Red Sauce, Garlic Butter, Meatballs, Mozzarella, Basil Leaves.....	18
Mortadella Sandwich Burrata, Pesto, Mortadella, Bologna, Mayonnaise on Toasted Bread	18

PASTAS

Pesto Trottole House-Made Pesto, Parmigiano Reggiano, Roasted Tomatoes.....	21
Lasagna al Forno Layered Bechemel, Fresh Pasta Sheets, Ragù alla Bolognese, Parmigiano Reggiano, Mozzarella.....	28
Shrimp Scampi Bechemel, Parmigiano Reggiano, Angel Hair, Parsley, Lemon Zest	29
Spaghetti & Meatballs House-Made Meatballs and Spaghetti with Marinara.....	23
Chicken Alfredo Grilled and Sliced Chicken Breast, Fettuccine, Parmigiano Reggiano and Italian Herbs.....	25
Beef Stroganoff Tenderloin, Pappardelle, Cremini Mushrooms, Onions, Bacon, Peppercorn Sauce.....	28

MAIN COURSES

Lamb Chop New Zealand Lamb served on a Bed of Mashed Potatoes and topped with Chimichurri.....	65
Pan-Seared Salmon Served with Grilled Asparagus and Italian Herbs	24

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