

COLD ANTIPASTI

TUNA AND AVOCADO TARTARE calabrian-chili's, fennel, basil	26
 OCTOPUS CARPACCIO citrus vinaigrette	26
BURRATA wood fired focaccia add prosciutto \$6	21
WOOD ROASTED OLIVES lemon zest, black pepper	14
TOMATO BRUSCHETTA mighty vine cherry tomatoes, basil, parmigiano reggiano, balsamic	13
WHIPPED RICOTTA honey, toast	14
SALUMI MISTI assortment of meats & cheese, olives, homemade giardiniera	30



HOT ANTIPASTI

NONNA’S MEATBALLS ricotta, parmigiano reggiano, san marzano tomatoes	18
ARANCINI beef bolognese, mozzarella	15
FRITTO MISTO calamari, shrimp, calabrian chili cocktail sauce	27
BAKED CLAMS lemon butter, bread crumbs, ½ dozen	18
GRILLED CALAMARI lemon vinaigrette, baby arugula	25
 STEAMED MUSSELS spicy pomodoro or white wine	19
 SAUSAGE & PEPPERS bell peppers, white wine sauce	15
 GRILLED OCTOPUS grilled spanish octopus	25

INSALATA

BABY GEM CAESAR parmigiano reggiano, breadcrumbs	18	ROASTED BEETS SALAD pistachio, goat cheese, baby spinach	19
FRESCA arugula, cherry tomatoes, shaved parmigiano, balsamic vinaigrette	14	CAPRESE fresh mozzarella, tomatoes, basil , balsamic reduction	16
 PANZANELLA wood-fired croutons, grape tomatoes, prosciutto crisps, red onion, cucumber, baby arugula, shaved parmigiano reggiano, red wine vinaigrette	17		

WOOD FIRED PIZZA

MARINARA san marzano tomatoes, pomodori di piennolo, oregano, fresh garlic, sea salt, basil	15	CAPRICCIOSA san marzano tomatoes, artichokes, kalamata olives, organic mushrooms, prosciutto cotto, pecorino romano, fior di latte mozzarella, basil	23	DON CICCIO TRE CARNE san marzano tomatoes, fior di latte mozzarella, locally sourced sausage, imported speck, hot soppressata, pecorino romano, basil	24	PISTACCHIO pistacchio pesto, locally sourced sausage, fior di latte mozzarella, basil	24
MARGHERITA san marzano tomatoes, fior di latte mozzarella, pecorino romano, basil	19	LOCALE san marzano tomatoes, fior di latte mozzarella, locally sourced sausage, pecorino romano, organic mushrooms, basil	22	PROSCIUTTO E ARUGULA fior di latte mozzarella, prosciutto di parma, arugula, parmigiano reggiano	25	TARTUFO black truffle pate, porcini mushrooms con panna, locally sourced sausage, basil, fior di latte mozzarella	24
DIAVOLA san marzano tomatoes, fior di latte mozzarella, hot soppressata, pecorino romano, basil	22			BARESE rapini, locally sourced sausage, imported burrata, fior di latte mozzarella	25	ORTOLANA sauteed spinach, organic mushrooms, roasted bell peppers, artichokes, fior di latte mozzarella, basil, finished with housemade spicy oil	23

HOMEMADE PASTA

POMODORO bucatini, san marzano tomatoes, basil, parmigiano reggiano pairing suggestion pinot noir	20	ZUPPA DI PESCE spaghetti, calamari, shrimp, clams, mussels, cherry tomato sauce pairing suggestion rose	45	ARUGULA & PISTACCHIO PESTO gemeli, parmigiano reggiano, breadcrumbs pairing suggestion rose	24
BOLOGNESE fettuccine, parmigiano reggiano pairing suggestion montepulciano	24	VONGOLE linguini, baby clams, cherry tomato, garlic, white wine pairing suggestion pinot grigio	28	SAUSAGE AND RAPINI orechiette, chili flakes pairing suggestion sangiovese	24
SPICY RIGATONI vodka sauce pairing suggestion aglianico	24	BAROLO BRAISED SHORT RIB mafaldine pasta, san marzano tomato, parmigiano reggiano pairing suggestion barolo	29	CACIO E PEPE pecorino romano, black pepper pairing suggestion chianti	21
		SHRIMP FRA DIAVOLA shrimp, spaghetti, cherry tomatoes, chili flakes pairing suggestion pinot noir	27		

GNOCCHI

 GNOCCHI BOSCAIOLA sausage and mushroom in a light cream sauce pairing suggestion chardonnay	26
 GNOCCHI SORRENTINA wood fired gnocchi, san marzano pomodoro, basil, melted fior di latte mozzarella pairing suggestion chianti	24

RISOTTO

 RISOTTO FRUTTI DI MARE arborio rice, calamari, shrimp, clams, mussels, cherry tomato sauce pairing suggestion pinot grigio	47	 RISOTTO PRIMAVERA zucchini, mushroom,sweet peas, squash, asparagus, parmigiano reggiano paring suggestion sauvignon blanc	29
 RISOTTO LUCIA bolognese and short rib, parmigiano reggiano paring suggestion pinot noir	41		

ENTRÉES

BONE IN VEAL MILANESE arugula, cherry tomato, evoo pairing suggestion valpolicella	52	CHICKEN PARMIGIANA fresh mozzarella, basil, san marzano tomatoes, served with spaghetti pomodoro pairing suggestion montepulciano	28	GRILLED VEAL CHOP MARSALA sweet marsala, mushrooms, baby potatoes pairing suggestion sangiovese	52
BONE IN VEAL PARMIGIANA fresh mozzarella, basil, san marzano tomatoes pairing suggestion cabernet sauvignon	52	CHICKEN LIMONE lemon, white wine sauce, sautéed spinach paring suggestion chardonnay	28	 VEAL CHOP MARTINI 10 oz veal chop fillet, fresh mozzarella, sweet vermouth sauce pairing suggestion sneaky fox dirty martini	52
 PRIME FILET SLIDERS served with fresh cut french fries pairing suggestion cabernet sauvignon	23	CHEF CHRISTIAN PETRONI FAMOUS CHICKEN SCARPAREILLO braised chicken, Italian sausage, sweet and spicy peppers pairing suggestion pinot noir	37	CHEF PHI’S PRIME SKIRT STEAK baby arugula, parmigiano reggiano, aged balsamic pairing suggestion primitivo	45

SEAFOOD

SALMON PICCATA spinach, lemon butter, capers pairing suggestion moscato	35	GRIGLIATA DI PESCE octopus, shrimp, calamari, lemon vinaigrette pairing suggestion chateau de sancerre	39
 PARMESAN CRUSTED LAKE SUPERIOR WHITEFISH parmesan crusted, lemon butter sauce, seasoned vegetables pairing suggestion pinot grigio	35		

SIDES

BROCCOLINI calabrian chili, crispy garlic, lemon	13	ROASTED POTATOES wild oregano, garlic, parmigiano reggiano	11
SAUTÉED SPINACH garlic, olive oil	10	 TRUFFLE FRIES parmigiano, truffle	11

KIDS

KIDS PIZZA mickey, nemo or round	13
KIDS PASTA spaghetti or rigatoni with choice of marinara or butter & cheese	13
 KIDS CHICKEN fried chicken cutlet served with fresh cut french fries	13



NEW ITEM

*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

SPRITZ 14

AMALFI SPRITZ elderflower liqueur, lemon, white wine fresh tarragon
ROSE SPRITZ aperol sparkling rose grapefruit, lime
APEROL SPRITZ aperol prosecco orange
PRICKLY PEARS SPRITZ prickly pear, lemon, aperol prosecco

NEGRONI 15

BOULEVARDIER NEGRONI bourbon, campari, punt e mess
MEZCAL NEGRONI mezcal, campari, punt e mess
CLASSICO NEGRONI gin, campari, punt e mess
SBAGLIATO campari, put e mess, prosecco

RED WINE

CABERNET **VILLA ROCCA** (EMILIA-ROMAGNA, ITALY)12 48
soft, silky tannins with flavors of black cherries and black berries

VALPOLICELLA RIPASSO **VILLA SAN ZENO** (VENETO, ITALY)12 48
cranberry and raisins on the palate with a dry, clean finish.

SANGIOVESE **SAN POLO RUBIO** (TUSCANY, ITALY)13 52
medium to full bodied, tart cherry, red plum, fig and vanilla

CHIANTI **GHIBELLO** (TUSCANY, ITALY)13 52
dry and full of spices on the palate. Dried Cherries and black berries

MONTEPULCIANO D’ABRUZZO **PODERE FRONTINO** (ABRUZZO, ITALY)12 48
full-bodied dark fruit on the palate with a rich and herbal mouthfeel

PINOT NOIR **STEMMARI** (SICILY, ITALY).....12 48
bright red fruit on the palate, strawberry and raspberri. Smooth soft fresh finish

PRIMITIVO **BAROCCO** (PUGLIA, ITALY).....14 56
Ruby red color, rich and spiced in its bouquet with a mellow, full, aromatic and right tannic taste

AGLIANICO **FEUDI DI SAN GREGORIO RUBRATO** (CAMPANIA, ITALY)14 56
flavors of black cherry and plum, this wine is big and powerful very comparable to barolo

PINOT NOIR **PRISONER** (NAPA VALLEY, CALIFORNIA) 85
elegant yet full bodied. Dark Cherry flavors on the palate with a clean long finish

CABERNET SAUVIGNON **PRISONER** (NAPA VALLEY, CALIFORNIA)..... 95
bold and full of rich tannins. Black Cassis and Black berry with a hint of black licorice

Reserva

ITALAIN RESERVA

AMARONE **LUIGI RIGHETTI** (VENETO, ITALY)110
flavors of dried fruit, raisins, cherries & a hint of jalapeno peppers with silky tannins

AMARONE **MASI COSTASERA** (VENETO, ITALY)130
Intense ripe cherry & Sweet spice

SUPER TUSCAN **ANTINORI TIGNELLO** (VENETO, ITALY) 285
notes of red fruits, strawberries & pomegranate. Vanilla on the palate with a long fresh finish

BRUNELLO DI MONTALCINO **IL POGGIONE** (TUSCANY, ITALY).....150
notes of cherries and potpourri very herbaceous on the finish

BAROLO **VALTIGLIONE 2018** (PIEMONTE, ITALY)130
full body nebbiolo finishes soft and dry

OTHER RESERVA

CABERNET SAUVIGNON **STAGS LEAP 'ARTEMIS'** (NAPA VALLEY, CALIFORNIA).....150
aromas of olive, espresso, black licorice with dark cherries & black berries on the palate

CABERNET SAUVIGNON **SILVER OAK** (NAPA VALLEY, CALIFORNIA)170
aromas of olive, espresso, black licorice with dark cherries & black berries on the palate

CABERNET SAUVIGNON **CAYMUS** (NAPA VALLEY, CALIFORNIA) 180
aromas of olive, espresso, black licorice with dark cherries & black berries on the palate

CABERNET SAUVIGNON **NICKEL & NICKEL** (NAPA VALLEY, CALIFORNIA).....185
ripe & well balanced with solid core of blackberry, currants and lush tannins

CABERNET SAUVIGNON **CHIMNEY ROCK** (NAPA VALLEY, CALIFORNIA).....195
rich & savory with plum and black cherry flavors

CABERNET SAUVIGNON **FAR NIENTE** (NAPA VALLEY, CALIFORNIA) 230
generous notes of blackberry, dusty cocoa, and toffee

NON-ALCOHOLIC 4

COKE, DIET COKE, SPRITE	LURISIA GAZZOSA	SAN BENEDETTO ICE TEA LEMON
LURISIA ARANCIATA	LURISIA CHINOTTO	SAN BENEDETTO ICE TEA PEACH
ESPRESSO.....3	LATTE.....5	
CAPPUCCINO.....5	AMERICANO.....4	

MOCKTAILS

APEROL SPRITZ11
non alcoholic prosecco, non alcoholic aperitivo

VITA BELLA 8
raspberries, sparkling water

AL FRESCO 8
fresh and fizzy grapefruit and pomegranate juices

DONNA DI ORO..... 8
fruity and refreshing mango

LAVENDER LEMONADE 8
lavender, lemon

SIGNATURE COCKTAILS 15

LUCIA MARGARITA blood orange , lime , tequila, spicy bitter
FIORE DI FRAGOLA vodka , strawberry, white vermouth, hibiscus flower
ESPRESSO MARTINI vodka , espresso, coffee liquor, chocolate bitter
HEMINGWAY PASSION plantation rum, aperol, lime, passion fruit
ROSEMARY OLD FASHIONED
SMOKY OR TRADITIONAL bourbon, angostura bitter, demarera syrup
BELLA VITA empress gin, elderflower liquer, rosemary, lemon
MULO DI BOSCO homemade wildberries syrup, vodka, ginger beer, lime
GIARDINO cucumber vodka, citrus, sparkling water

Strawberry Basil Martini

fresh basil, fresh strawberries, fresh lime juice, vodka, strawberry liquor, strawberry syrup, cranberry juice 15

SPARKLING WINE

PROSECCO **VAL D'OCA** (VENETO, ITALY)12 48
bright fresh aprociot flavors with hints of honey. Dry clean finish

MOSCATO **SEVEN DAUGHTERS** (VENETO, ITALY).....12 48
aroma of florals, stone fruit and citrus

CHAMPAGNE **VEUVE CLICQUOT** (CHAMPAGNE FRANCE)750ML 130
toasty brioche on the palate with a creamy full finish

LAMBRUSCO **GRASPAROSSA** (EMILIA-ROMAGNA, ITALY)12 48
full bodied, with aromas of strawberry, fresh plum, and black cherry

WHITE WINE

PINOT GRIGIO **BARONE FINI** (TRENTINO ALTO ADIGE)12 48
traditional bright flavors with kiwi & lime zest on the palate. Clean fresh acidity

PINOT GRIGIO **LLIVIO FELLUGA** (FRIULI, COLLIO)..... 65
texture of minerality with clean fresh tannins. Fruit flavors of lemon & Lime

CHARDONNAY **VILLA SAN ZENO** (VENETO, ITALY) 12 48
dry and crisp, light straw color

SAUVIGNON BLANC **EMMOLO** (NAPA VALLEY)13 52
dry and crisp, honeysuckle, flower blossom and the scent of fresh rain

CHARDONNAY **FAR NIENTE** (NAPA VALLEY)..... 90
a balance of subtle oak and vanilla mixed in with bright fresh tropical fruits

ROSE

ROSE **FLEURS DE PRAIRIE** (SICILY, ITALY) 12 48
fresh strawberries and cherries finishing with a sublte hint of spice on the finish

SPARKLING ROSE **TREVENEZIE** (VENETO, ITALY) 11 44
crispy rosato

CHAMPAGNE ROSE **VEUVE CLICQUOT** (CHAMPAGNE FRANCE)750ML 150
dried strawberries & raspberries on the palate with good balance of acid and weight

B E E R

italian craft beers14

BIRRA BALADIN **NORA SPECIALTY** 6.8%
unique brew ginger, myrrh, and orange peel create spiciness
unmalted kamut is used as grain

BIRRA BALADIN **ISAAC WHITE ALE** 5%
light apricot hue, citrus fruits perfect as an aperitif

BIRRA BALADIN **SIDRO GLUTEN FREE CIDER** 4.5%
apple juice from peidmont spontaneously fermented

BIRRA BALADIN **SUPER BALADIN TRIPEL** 8%
english yeast starter bottle conditioned with a belgian strain

BIRRIFICIO DEL DUCATO **TORRENTE PILSNER** 7%
ripe citrus, peach, tropical fruit, pine and herbaceous bitterness

local craft beer.....7

REVOLUTION **ANTI HERO IPA** REVOLUTION **SEASONAL**

imported bottled beers 6

PERONI

Domestic bottled beers 5

MILLER LITE

