

appetizers

- Arancini** parmesan crusted tomato risotto, marinara, grana padano 11
- Breaded Veggie Fries** carrots, squash, zucchini arugula, capers, herb aioli 15
- Veal Meatballs** parmesan polenta, marinara, herbs 13
- Burrata** ✓ house focaccia, semi-dried tomatoes, basil, arugula tossed in Tuscan herb vinaigrette, roasted garlic head, aged balsamic 17
- Cheese** marinara, mozzarella, pecorino romano, herbs 16
ADD pepperoni +2
- Sausage & Pepper** marinara, mozzarella, Italian sausage, pepperoni, banana peppers, peppadew peppers, red onion 18
- Pesto Veggie** garlic infused oil, mozzarella, red onion, spinach, tomato, mushrooms, roasted garlic head, pesto drizzle 18
ADD chicken +6
- Margherita** garlic infused oil, fresh mozzarella & pecorino romano, tomato, fresh basil 18
- Tuscan White** garlic infused oil, ricotta, mozzarella, coppa piccante, spinach, aged balsamic drizzle 19

SUBSTITUTE gluten free crust +6

soups & salads

- SOUPS**
cup 6 • bowl 10
- Wedding Soup**
herbs, pecorino
- Tomato Basil Soup**
crème fraiche, basil
- SALAD ADD-ONS** chicken +8 • shrimp +10 • salmon* +12
- Caesar Salad** romaine lettuce, shaved parmesan, peppered cheese crisps, Caesar dressing, croutons 11
ADD anchovies +3
- House Salad** mixed greens, cucumber, carrots, semi-dried tomatoes, choice of dressing 9
ADD gorgonzola crumbles +2
- Winter Salad** arugula arcadian mix, pomegranate seeds, dried blueberries, Turkish dried cherries, goat cheese, peppita granola, candied walnuts, black pepper-vanilla dressing 14
- Salmon Kale Salad*** quinoa, grapes, cucumber, grana padano, pistachio, champagne vinaigrette 25
- DRESSINGS** aged balsamic & e.v.o.o. • parmesan ranch • Caesar creamy black pepper-vanilla • champagne vinaigrette • Tuscan herb vinaigrette

Lunch Combos

- Pizza, Salad, & Drink** 15
Personal Cheese or Pepperoni Pizza, House Salad, choice of refreshment (soda, iced tea, lemonade)
- Soup & Salad** 14
Cup of Soup WITH House Salad or Caesar Salad
- Soup/Salad & Sandwich** 17
Cup of Soup, House Salad, or Caesar Salad WITH ½ Italian, ½ Meatball Sub, or ½ Fried Eggplant Sub

sandwiches

- Pesto Grilled Cheese** double decker mozzarella, American cheese, hot capicola, pesto, served with a cup of Tomato Basil Soup 16
- Meatball Sub** veal meatballs, marinara, mozzarella, herbs, parmesan fries 16
- Italian** capicola, fennel salami, rosemary ham, argula, Tuscan vinaigrette, semi-dried tomatoes, mozzarella, toasted garlic herb butter ciabatta 16
- Mezzo Chicken Sub** ✓ fried chicken, mozzarella, banana & peppadew peppers, red onion, mixed greens, side of tomato cream sauce, parmesan fries - served as veggie sub with fried eggplant upon request 17

pastas

- Lunch Lasagna** Italian sausage ragu, marinara, bechamel, provolone, herbed ricotta, mozzarella, side house salad 19
- Short Rib Risotto** red wine sauce, grana padano, asparagus, green onion 28
- Gouda Mac & Cheese** radiatore pasta, black garlic cheese sauce, garlic herb breadcrumbs, aleppo pepper 22
ADD Tuscan chicken +8
- Spaghetti & Meatballs** veal meatballs, marinara, grana padano, herbs 18
- Sausage & Gemelli Florentine** creamy florentine sauce, garlic ricotta, pine nuts 24

PASTA ALTERNATIVES SUB veggie noodles +6 • SUB roasted spaghetti squash +6

cocktails

Empress 75 Empress Indigo Gin, La Marca Prosecco, lemon simple syrup, lemon twist 12	Vineyard Bramble High Bank Statehouse Gin, housemade blueberry merlot simple, lemon, merlot, rosemary sprig 14	Honey Spiced Jalapeño High West Bourbon, housemade honey jalapeño syrup, jalapeño garnish 13
Stone Fruit Mule OYO Stone Fruit Vodka, peach simple, lime, ginger beer 14	Cranberry Margarita THG Brand's Single Barrel Patrón Reposado,* Aperol, agave nectar, lime, cranberry, cinnamon sugar rim, orange slice 15	Blueberry Fizz Mocktail housemade blueberry tea simple, lemon, soda, cranberry juice float, rosemary sprig 10
Cherry Cosmo High Bank Vodka, cherry bitters, simple, lime, orange peel, Luxardo Cherry 13		



Red • White • Peach • Berry housemade, hints of fresh fruit & bubbly glass 10 / pitcher 36

wine

BUBBLY	glass
Castelnuovo Prosecco Rosé Italy	12
La Marca Prosecco Italy	12
J Vineyards Cuvee 20 NV Brut Russian River Valley	24
Veuve Clicquot Brut Champagne France	28
WHITES & ROSÉS	glass / quartino / bottle
La Jolie Fleur Rosé France	10 / 15 / 40
EOS Moscato Italy	10 / 15 / 40
A to Z Riesling Oregon	11 / 17 / 44
Nobilo Sauvignon Blanc Marlborough	10 / 15 / 40
Whitehaven Sauvignon Blanc Marlborough	14 / 21 / 56
Saldo Chenin Blanc California	13 / 20 / 52
Le Rime Pinot Grigio Italy	11 / 17 / 44
Terlato Colli Orientali del Frioli Pinot Grigio Italy	14 / 21 / 56
Clos Du Bois Chardonnay California	10 / 15 / 40
J Vineyards Chardonnay California	14 / 21 / 56
REDS	glass / quartino / bottle
Hahn Pinot Noir California	10 / 15 / 40
A to Z Wineworks Pinot Noir Oregon	14 / 21 / 56
Francis Ford Coppola Diamond Series Merlot California	11 / 17 / 44
Tenuta del Priore Montepulciano Italy	11 / 17 / 44
Imagery Estate Cabernet Sauvignon California	10 / 15 / 40
Franciscan Cabernet Sauvignon California	12 / 18 / 48
Smith & Hook Cabernet Sauvignon Central Coast	15 / 22 / 60
Alamos Malbec Argentina	10 / 15 / 40
Boneshaker Old Vine Zinfandel Lodi	13 / 20 / 52
Da Vinci DOCG Chianti Italy	10 / 15 / 40
Malgra Nebbiolo Italy	14 / 21 / 56
Allegrini DOC Valpolicella Italy	12 / 18 / 48
Listra Red Blend Italy	14 / 21 / 56
Il Poggione Toscana Rosso Italy	15 / 22 / 60

beer & seltzer

BEERS	
Budweiser 5.0%	6
Bud Light 4.2%	6
Michelob Ultra 4.2%	6
Yuengling 4.2%	6
Miller Lite 4.2%	6
Blue Moon 5.4%	6
Peroni 5.1%	7
Stella Artois 5.0%	7
Guinness 4.2%	7
Corona Extra 4.6%	7
Columbus Brewing Company IPA 6.5%	8
Sierra Nevada Pale Ale 5.6%	8
Rhinegeist seasonal	8
SELTZERS & MORE	
High Noon Seltzer 4.5% Peach, Pineapple	9
High Noon Non-Carbonated 4.5% Vodka Peach Iced Tea, Blueberry Vodka Lemonade	9
Blake's "Triple Jam" Berry Cider 6.5%	8

beverages

Refreshments Coke, Diet Coke, Sprite, ginger ale, root beer, lemonade, iced tea 4
Saratoga Still Water 8
San Pellegrino Sparkling Water 8
Coffee Solstice Roasters - Brazil Santos or Luna Decaf 6 / 8
Hot Tea 5

V prepared vegetarian upon request
 *Consuming raw or undercooked meats, poultry, seafood, shellfish,or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.
 Please Note: Vegan and Gluten Free menus available. Gluten free modifications may come with an upcharge. The following major food allergens are used as ingredients: Milk, Egg, Fish, Crustacean Shellfish, Tree Nuts, Peanuts, Wheat, Soy, and Sesame. Please ask your server for more information about these ingredients.