

COCKTAILS

IT'S JUST BUSINESS 19

Hennessy VS, pear, spiced pear brandy, lemon

REVENGE TASTES BEST WHEN IT'S SERVED COLD 18

Crown Royal Apple, cinnamon whiskey, simple syrup, lime, ginger beer, mint, candied ginger

SWIM WITH THE FISH 19

citrus & thyme Wheatley vodka, St. Germain liqueur, passion fruit sorbet, sparkling wine

RETURN THE FAVOR 19

Bulleit bourbon, maple, angostura bitters, orange

OFFER YOU CAN'T REFUSE 18

Tito's vodka, spiced blueberry, lemon

THE DON 18

Patron tequila, blood orange, orange liqueur, lime

WINE BY THE GLASS

CHARDONNAY, CHALK HILL 17

Sonoma Coast, CA

MOSCATO, ASCONI 14

Pulhoi, MDA

PINOT GRIGIO, CASALI MANIAGO 15

Fruili, IT

SAUVIGNON BLANC, HONIG 18

Napa Valley, CA

MALBEC, LAYER CAKE 16

Mendoza, ARG

SANGIOVESE, BANFI CHIANTI 15

Tuscany, IT

PINOT NOIR, CLOUDLINE 16

Willamette Valley, OR

CABERNET SAUVIGNON, DECOY LIMITED 17

Paso Robles, CA

PROSECCO, LUNETTA 15

Trentino, IT

BEER

PERONI 10

Italy

BLUE MOON 7

Colorado

GOOSE ISLAND IPA 8

Illinois

CORONA 8

Mexico

STELLA ARTOIS 8

Belgium

NON ALCOHOLIC

PEAR MULE 10

pear syrup, lime, ginger beer

BLUEBERRY POP 10

blueberry syrup, lemon, sparkling water

HEINEKEN N/A 8

DRINKS 5

Coke, Diet Coke, Sprite, Ginger Ale, Root Beer, Lemonade, Iced Tea

BOTTLED WATER 10

Fiji, San Pellegrino

ANTIPASTI

VERDI DI CASA 19

house salad of fall greens, fennel, butternut squash, tomatoes, parmesan, aged merlot vinaigrette

CAESAR SALAD 19

crisp romaine hearts, pecorino, croutons, creamy caesar dressing

BAKED BURRATA 23

arugula pesto, house focaccia, local greens, tomato jam, fonduta, vincotto

CALAMARI FRITTI 20

crispy calamari, pomodoro, lemon aioli

MUSSELS PICATTA 20

blue mussels, picatta sauce, grilled rustic bread

MEATBALLS 19

3 beef & pork blend meatballs, whipped ricotta, pomodoro, basil, grilled rustic bread

POMPEII SHRIMP 22

gulf shrimp, polenta, spicy broth

PRIMI

PASTA

LINGUINE & CLAMS 28

middle neck clams, garlic, chile, nori, white wine sauce

SHORT RIB ALA VODKA 27

shredded braised short rib, pappardelle, garlic crumble

CACIO E PEPE 22

butter, toasted black pepper, pecorino romano

BLACK SPAGHETTI 45

jumbo lump crab and chiles, watercress, lemon butter sauce

CASARECCI 36

shrimp, twisted pasta, spicy champagne tomato cream sauce, pecorino crema

PIZZA

MARGHERITA 16

buffalo mozzarella, pomodoro, basil

PICCANTE 18

salami, calabrian chiles, honey

CARNE 18

pepperoni, sausage, meatball

SECONDI

LOCAL ROCKFISH BRODETTO 55

local Sea Bass, mussels, greens, San Marzano tomato broth

DIVER SCALLOPS 48

butternut squash, arugula, cauliflower, romesco sauce

SALMON BRODO 45

verlasso salmon, asparagus, tomato broth

BRANZINO ALLA GRIGLIA 62

whole roasted, squash, green tomato, calabrian chile

CHICKEN PARMESAN 48

local chicken breast, pomodoro, house mozzarella, pasta pomodoro

SHORT RIBS "BRASATO" 65

creamy polenta, horseradish gremolata

BISTECCA FIORENTINA 135

36 oz salt-aged prime porterhouse

CONTORNI

RAPINI 10

garlic broth, chili flake

BUTTERNUT SQUASH RISOTTO 12

garlic butter, cream, parmesan cheese, roasted butternut squash

GARLIC POTATOES 8

*Not all ingredients are listed. Please inform your server of any allergies. *Thoroughly cooked food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shell stock reduces the risk of foodborne illness. Young children, the elderly, and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.*