

To Start

Choose One to Start

Avocado and Grapefruit Salad ^(V)

Sesame, Shaved Fennel, Pickled Red Onion, Dill, Mint

Whipped Ricotta Toast with Crispy Prosciutto

Olive Oil, Lemon Zest

Caesar Salad ^(CGF)

Little Gems, Fontina Croutons, Parmesan

Hot Honey Burrata ^(CGF)

Roasted Tomato, Basil, Hot Honey, Rustic Bread

Champagne Mussels ^(CGF)

Garlic, Shallots, Chili Flakes, Champagne Cream, Focaccia

All Beef Meatballs

Stracciatella, San Marzano, Focaccia

Entrée

Choose One: Create Your Own Pasta or a Specialty

Specialties

Squid Ink Bucatini Vongole

Little Neck Clams, White Wine, Butter, Garlic, Chili

Roasted Lemon Chicken ^(GF)

Half Chicken, Roasted Garlic, Broccoli Rabe, Polenta

Risotto Carciofi ^(CV) ^(GF)

Braised Artichokes, Lemon, Aged Parmesan

Goat Cheese Gnocchi

Peas, Asparagus, Cherry Tomatoes

Spicy Chicken Parmigiana

Spicy Marinara, Fresh Mozzarella, Side of Pasta

Lasagna Primavera

Zucchini, Eggplant, Béchamel, Ricotta, Fontina, Pecorino

Shapes

Spaghettini^(V) *Delicate thin spaghetti, best with lighter sauces*

Semolina, Durum Flour, Salt, Olive Oil

Tagliatelle *Classic egg ribbons*

All-Purpose Flour, Durum Flour, Eggs

Rigatoni^(V) *Ridged tubes, holds hearty sauces*

Semolina, All-Purpose Flour, Olive Oil

Cavatelli *Small shells, catches chunky sauces*

All-Purpose Flour, Durum Flour, Eggs, Ricotta

Mafalda ^(V) *Ruffled "lasagna edges," playful with cream sauces*

Semolina, Salt, Olive Oil

Beet Pappardelle *Wide ribbons, earthy and sweet*

All-Purpose Flour, Durum Flour, Eggs, Beet Juice

Stuffed Pasta of the Day *Market Price*

Ask Your Server — Changes Daily

Gluten-Free Rigatoni^(GF)

Gluten-Free All-Purpose Flour, Olive Oil, Eggs

Create Your Own

Sauces

Marinara ^(CV)

San Marzano Tomatoes, Garlic, White Wine, Basil, Chili

Arrabbiata ^(CV)

Our Marinara Sauce with Chili Pepper and Roasted Garlic

Spicy Alla Vodka ^(GF)

Cream, Vodka, Tomato, Chili Flakes

Broken Meatball **+\$2**

Our Marinara Sauce with Crumbled House Meatballs

Sunday Sauce ^(GF) **+\$4**

Slow-Cooked Marinara Sauce with Short Rib, Sausage, Veal

Cacio e Pepe ^(GF)

Pecorino, Cracked Black Pepper, Butter

Nut-Free Pesto ^(GF)

Basil, Parsley, Parmesan, Garlic, Olive Oil

White Bolognese ^(GF) **+\$2**

Slow-Cooked Chicken, Thyme, Rosemary, Chili, Pecorino

Dessert

Choose One to Finish

Tiramisu

Lady Fingers, Espresso, Mascarpone

Salted Caramel Doughnuts

Cinnamon-Sugar Dusting, Salted Caramel Dipping Sauce

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

GF (Gluten Free) · V (Vegan) · CV (Can Be Made Vegan) · CGF (Can Be Made Gluten Free)

By the Glass

SPARKLING AND ROSÉ

Prosecco, Fiol Italy 15

Grenache, Jas des Vignes Provence, France 14 / 52

WHITE

Sauvignon Blanc, Hamilton California 13 / 52

Pinot Grigio, Ferrari-Carano Italy 12 / 48

Chardonnay, Oberon California 14 / 52

RED

Montepulciano, Cadetto Italy 12 / 48

Cabernet Sauvignon, Hamilton California 15 / 60

Pinot Noir, Spellbound California 15 / 60

Wine Bottles

SPARKLING

Prosecco, Fiol Italy 65

Moscato d'Asti, Moncalvina Italy 55

WHITE

Grillo, Graffetta Italy 55

Gavi, La Rocca Italy 65

Sauvignon Blanc, Cloudy Bay New Zealand 70

RED

Sangiovese, Sassoregale Italy 50

Chianti, Tenuta di Capraia Italy 55

Barolo, Arnaldo Rivera Italy 70

Cocktails

Glass 16 • Pitcher 75

The Fast Negroni

Gin, Campari, Vermouth, Rhubarb Bitters, Grapefruit Twist

Strawberry Aperol Spritz

Strawberry-Infused Aperol, Prosecco, Soda

Espresso Martini

Vodka, Espresso, Espresso Liqueur, Sugar

Rosé Sangria

Rum, Strawberry, Mint, Lemon, Rosé

Hunt'ng '76

Gin, Rosemary Honey, Lemon, Sparkling Wine, Lavender Bitters

Sandía

Blanco Tequila, Fresh Watermelon, Muddled Basil, Lime

Jake's East Side

Vodka, Lime, Cucumber, Mint

Bottled Beer

Peroni Italy • 5.1% ABV 8

Voodoo Ranger IPA USA • 7.0% ABV 9

Blue Moon USA • 5.3% ABV 7

Modelo Especial Mexico • 4.2% ABV 8

Heineken 0.0 Netherlands • 0.03% ABV 8