



COCKTAILS

HOUSE

GIN BRAMBLE beefeater gin, blackberry reduction, simple syrup, lemon juice	14
MAKER'S BRAMBLE maker's mark bourbon, blackberry reduction, orange	14
LIME BASIL MARTINI stoli vodka or tanqueray gin, elderflower, lime juice, basil, simple syrup	14
TRANSFUSION stoli vodka, ginger ale, grape juice and lime	14
ITALIAN SPRITZ aperol, orange bitters, luxardo, sparkling white wine	14
PATRON COSMO patrón tequila, cointreau, cranberry & lime juice, orange twist	14
THE PAPER PLANE amaro, aperol, maker's mark bourbon, lemon juice	14
GOOMBAY SMASH captain morgan rum, malibu rum, brandy, pineapple & orange juice	14
PEACH SIDECAR peach brandy, triple sec, lemon juice, rosemary	14

CLASSICS

OLD FASHIONED rye whiskey, sugar, bitters, cherry & orange twist	13
MANHATTAN bourbon, bitters, sweet vermouth, cherry	13
ESPRESSO MARTINI stoli vanilla vodka, kahlua, espresso, cream	13
CHOCOLATE MARTINI stoli vodka, bailey's chocolate, creme de cacao	13
DIRTY MARTINI gin or vodka, vermouth rinse blue cheese olive	13
SANGRIA red or white wine, brandy, orange juice, fresh fruit	13
MOJITO rum, lime juice, mint, simple syrup, club soda	13

BEER

NEW BELGIUM fat tire (amber ale)	6	MILLER LITE	5
ALLAGASH WHITE (belgian style white)	6	COORS LIGHT	5
MASON JAR happy place lager	6	PERONI	5
CAROLINA BREWING CO brown ale	6	CORONA EXTRA	5
HATCHET american liberty pilsner	6		
DUCK-RABBIT milk stout	6	HEINEKEN ZERO non-alcoholic	4
BLOWING ROCK kolsch	6		
SIERRA NEVADA HAZY LIL THING ipa	7	BLAKE'S american apple cider	5
TRIPLE C BREWING CO 3c ipa	7		
TROPHY WIFE ipa	7	Ask your server for seasonal options	

MOCKTAILS

FARINA PUNCH orange, cranberry, pineapple, sprite	8
STRAWBERRY LEMONADE strawberry puree, basil simple, limonata soda	8
BLACKBERRY MULE muddled blackberries, mint, ginger ale	8

ANTIPASTI

OYSTERS ON THE HALF SHELL sourced locally Duke's of Topsail cocktail oysters, mignonette, hot sauce, horseradish (half or full dozen) ^{GF}	market price
STEAMED LITTLENECK CLAMS white wine, smoked pork belly tomato broth, grilled bread	16
CRISPY RHODE ISLAND CALAMARI house marinara, chopped pepperoncini, garlic aioli	16
SEARED CRAB CAKES jumbo lump blend, red peppers, celery, panko served with chipolte aioli	17
GRILLED SPANISH OCTOPUS garbanzo beans, fennel, capers, red onion, parsley salad ^{GF}	18
GRILLED CIABATTA BRUSCHETTA assortment platter of all three below	19
• fresh mozzarella, artichokes, lemon herb vinaigrette, pecorino romano ^V	12
• cherry tomatoes, basil, arugula, parmesan, evoo, balsamic reduction ^V	12
• ricotta cheese, truffle honey, prosciutto ham, pistachio	12
MIXED OLIVES AND AGED PROVOLONE ^{V GF}	9
SEASONAL ANTIPASTO BOARD ask your server for current selections	18
ARANCINI italian sausage, fennel, mascarpone, marinara	14
GRANDMA'S GIANT HOMEMADE MEATBALLS three giant meatballs, house marinara, ricotta, fresh basil, parmesan	14
WOOD-FIRED WINGS choice of calabrian chilies, BBQ or garlic parmesan ^{GF}	15
FRIED FRESH MOZZARELLA with house marinara ^V	13
GOAT CHEESE STUFFED PEPPERS golden raisins, pine nuts, capers, basil, evoo, balsamic reduction ^{V GF}	15

SALADS

CAPRESE local tomatoes, fresh burrata cheese, basil pesto, balsamic glaze ^{V GF}	16
SIMPLE SALAD mixed greens, cherry tomatoes, cucumbers, parmesan, lemon herb vinaigrette ^{V GF}	7/14/19
ARUGULA SALAD radicchio, seasonal cheese, fruit, candied pecans, white balsamic vinaigrette ^{V GF}	7/14/19
CLASSIC CAESAR SALAD romaine, croutons, housemade caesar dressing, parmesan cheese ^V	7/14/19
CHOPPED SALAD mixed greens, italian meats, cheeses, giardiniera, tomatoes, cucumbers, olives, lemon herb vinaigrette ^{GF}	15/22

add chicken 6 shrimp 7 salmon 9 steak 10

NOTE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

^V VEGETARIAN ^{GF} GLUTEN FREE. GLUTEN FREE PASTA AVAILABLE UPON REQUEST

PARTIES OF 6 OR MORE ARE SUBJECT TO A 20% TIP.

PASTA

BOLOGNESE classic northern italian meat sauce, tagliatelle pasta	24/39
ROASTED CHICKEN PASTA rosemary-parmesan cream, goat cheese, rigatoni pasta	23/38
CHICKEN AND BROCCOLI garlic, olive oil, pecorino, red pepper flakes, rigatoni pasta	22/37
HOMEMADE RICOTTA GNOCCHI house marinara baked with fontina cheese ⑤	23/38
SUNDAY GRAVY house marinara slow cooked with meatballs, sausage, short ribs, rigatoni pasta	25/40
PESTO PRIMAVERA cherry tomatoes, garlic herb mushrooms, spinach, capellini pasta, pesto cream sauce, parmesan ⑤	22/37
LOBSTER SPAGHETTI creamy garlic alfredo, sundried tomatoes, sautéed spinach, and pecorino romano cheese	29/44
CARBONARA crispy smoked pork belly, pecorino romano, black pepper, egg yolk, cream, spaghetti	23/38
SPICY STEAK PASTA 8oz blackened sirloin, ginger mushroom cream sauce, rigatoni pasta	23/38
RAVIOLI seasonal selections, ask your server	25/40
BAKED RIGATONI sausage ragu, three kinds of cheese, rigatoni pasta	24/39
BALSAMIC ROASTED MUSHROOMS roasted tomatoes, arugula, roasted garlic cream, parmesan, rigatoni pasta ⑤	23/38

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SECONDI

LEMON PESTO CHICKEN asparagus, lemon butter, garlic mashed potatoes	22/37
BRAISED SHORT RIBS homemade ricotta gnocchi, gorgonzola sauce, rich au jus	27/45
EGGPLANT PARMESAN (breaded) house marinara, fresh mozzarella, spaghetti pasta ⑤	23/38
SCAMPI WITH CHAMPAGNE RISOTTO garlic butter sautéed shrimp over creamy, mozzarella, champagne risotto with shaved parmesan cheese ⑥	30/48
SEAFOOD PASTA scallops, shrimp, lobster, clams, calamari, white wine, tomato broth, tagliatelle	30/48
GRILLED SALMON Faroe Island salmon sourced locally from Madden's Seafood with herbed lemon and sweet pea risotto, shaved fennel ⑥	28/46

ITALIAN CLASSICS

PARMESAN (breaded) fresh mozzarella, house marinara, spaghetti pasta	chicken 23/38 veal 26/44
MILANESE (breaded) mixed greens, tomatoes, red onion, shaved parmesan, white balsamic vinaigrette	
MARSALA (sautéed) wild mushrooms, marsala wine, cream, garlic mashed potatoes	
PICCATA (sautéed) lemon and caper wine sauce, artichokes, garlic mashed potatoes	
SALTIMBOCCA (dredged & sautéed) sage, white wine, butter, prosciutto ham, fontina, garlic mashed potatoes	

AVAILABLE SIDES:

sweet pea risotto 7, steamed broccoli 6, green beans 6, asparagus sauté 7, garlic mashed 6

WOOD FIRED PIZZA

choice of 12 or 18 inch

CHEESE fresh mozzarella ①	13/22
MARGHERITA CLASSIC burrata cheese, roma tomatoes, basil, fresh mozzarella ①	15/24
FARINA SAUSAGE roasted peppers, aged provolone, fresh mozzarella, basil, sausage	15/24
CLASSIC PEPPERONI fresh mozzarella, parmesan, pepperoni	15/24
PROSCIUTTO arugula, fresh mozzarella, evoo, prosciutto ham	15/24
SPICY MEATBALL roasted peppers, fresh mozzarella, ricotta cheese, basil, chili flakes, sliced meatballs	16/25
SOPPRESSATA hot calabrian honey, soppressata salami, roma tomatoes, fresh mozzarella, parmesan	15/24
HAWAII-ITALIAN prosciutto ham, pineapple, goat cheese, BBQ sauce, fresh mozzarella	15/24
CHICKEN FLORENTINE pesto base, chicken, spinach, sundried tomato, goat cheese, balsamic reduction	15/24
WILD MUSHROOM BIANCO evoo base, fontina cheese, truffle oil, arugula, mushrooms ①	16/25
PANCETTA BIANCO evoo base, gorgonzola, fig preserves, saba, arugula, pancetta salami, fresh mozzarella	16/25
BACON evoo base, cherry tomatoes, ricotta cheese, fresh mozzarella, goat cheese, parsley, bacon	16/25

Additional Toppings: pepperoni, mushrooms, ground sausage, artichokes, extra cheese, peppers, arugula, chicken, basil, garlic, raw or caramelized onions, roma tomatoes, mixed olives, spinach, meatballs, prosciutto ham, pancetta salami ____ 2ea/4ea

KIDS UNDER 12 YEARS OLD

CHICKEN FINGERS with mashed potatoes

PERSONAL PIZZA cheese or pepperoni

SPAGHETTI marinara or alfredo or butter

FRIED SHRIMP with mashed potatoes

BEVERAGES

SODA: Coke, Diet Coke, Dr. Pepper, Ginger Ale, Lemonade, Root Beer, Sprite

JUICE: Cranberry Juice, Grapefruit Juice, Orange Juice, Pineapple Juice

OTHER: Limonata Soda, Blood Orange Soda, Ginger Beer, Tonic

WATER: Pellegrino Sparkling Water, Acqua Panna

COFFEE & TEA: Hot Tea, Iced Tea, Coffee, Latte, Cappuccino, Espresso

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