

# LUNCH

## ANTIPASTI

MIXED OLIVES AND AGED PROVOLONE (V) (GF)	9
WOOD-FIRED WINGS choice of calabrian chilies, bbq or garlic parmesan (GF)	15
GOAT CHEESE STUFFED PEPPERS golden raisins, pine nuts, capers, basil, evoo, balsamic reduction (V) (GF)	15

## SALADS

add to any salad chicken 6 shrimp 7 salmon 9	
SIMPLE SALAD mixed greens, cherry tomatoes, cucumbers, parmesan, lemon herb vinaigrette (V) (GF)	13
ARUGULA SALAD radicchio, seasonal cheese, seasonal fruit, candied pecans, white balsamic vinaigrette (V) (GF)	13
CLASSIC CAESAR romaine, croutons, housemade caesar dressing, parmesan cheese (V)	13
CHOPPED SALAD greens, italian meats, cheeses, giardiniera, tomatoes, cucumbers, olives, lemon herb vinaigrette (GF)	15
PASTA SALAD olives, tomatoes, pepperocini, artichokes and feta cheese with rotini	7

## SANDWICHES served with rosemary chips or side salad

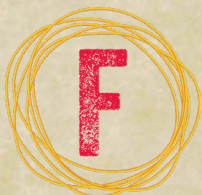
CRISPY EGGPLANT prosciutto ham, provolone, red pepper romesco	13
GRILLED CHICKEN pesto spread, artichokes, fontina cheese	13
FARINA MUFFALETTA italian meats, provolone, arugula, giardiniera, olive spread	13
FLATTOP ITALIAN SAUSAGE fried mozzarella, roasted tomatoes, garlic aioli	13
CHICKEN PARMESAN SUB breaded chicken breast with melted mozzarella, provolone and pecorino cheese	13
MEATBALL SUB housemade meatballs with melted mozzarella, provolone and pecorino cheese	13

## PIZZA 12" wood-fired oven pizza

MARGHERITA CLASSIC burrata cheese, roma tomatoes, basil, fresh mozzarella (V)	15
FARINA SAUSAGE roasted peppers, aged provolone, fresh mozzarella, basil, sausage	15
CLASSIC PEPPERONI fresh mozzarella, parmesan, pepperoni	15
PROSCIUTTO arugula, fresh mozzarella, evoo, prosciutto ham	15
SPICY MEATBALL roasted peppers, fresh mozzarella, ricotta cheese, basil, chili flakes, sliced meatballs	15
SOPPRESSATA hot calabrian honey, soppressata salami, roma tomatoes, fresh mozzarella, parmesan	14
CHEESE fresh mozzarella (V)	13
HAWAII-ITALIAN prosciutto ham, pineapple, goat cheese, bbq sauce, fresh mozzarella	14
PUTTANESCA olives, capers, basil, fresh mozzarella, parmesan (V)	14
WILD MUSHROOM BIANCO evoo base, fontina cheese, truffle oil, arugula, mushrooms (V)	15
PANCETTA BIANCO evoo base, gorgonzola, fig preserves, saba, arugula, pancetta salami, fresh mozzarella	15
BACON evoo base, cherry tomatoes, ricotta cheese, fresh mozzarella, goat cheese, parsley, bacon	15

## PASTA

BOLOGNESE classic northern italian meat sauce, tagliatelle pasta, parmesan	15
ROASTED CHICKEN PASTA rosemary-parmesan cream, goat cheese, cavatelli pasta	14
CHICKEN AND BROCCOLI garlic, olive oil, pecorino, rigatoni pasta	14
HOMEMADE RICOTTA GNOCCHI house marinara baked with fontina cheese (V)	16
SUNDAY GRAVY house marinara slow cooked with meatballs, sausage, short ribs, rigatoni pasta, ricotta	19
CLAMS AND SAUSAGE garlic, white wine, butter, herbs, spaghetti pasta	19
CARBONARA crispy smoked pork belly, pecorino romano, black pepper, egg yolk, cream, spaghetti pasta	15
SEASONAL RAVIOLI ask your server (V)	14
BAKED RIGATONI sausage ragu, three kinds of cheese, rigatoni pasta	15
BALSAMIC ROASTED MUSHROOMS roasted tomatoes, arugula, roasted garlic cream, parmesan, rigatoni (V)	14



(V) VEGETARIAN (GF) GLUTEN FREE. GLUTEN FREE PASTA AVAILABLE UPON REQUEST

PARTIES OF 6 OR MORE WILL INCLUDE A 20% TIP.



# COCKTAILS

<b>MAI KINDA TAI</b> bacardi 8 year rum, cointreau, orgeat, lime juice	13
<b>GIN BRAMBLE</b> beefeater gin, blackberry reduction, simple syrup, lemon juice	13
<b>MAKER'S BRAMBLE</b> maker's mark bourbon, blackberry reduction, orange	13
<b>PEACH SIDECAR</b> peach brandy, triple sec, lemon juice, rosemary	13
<b>OLD-FASHIONED OLD FASHIONED</b> jim beam rye, sugar, bitters	13
<b>RYE MANHATTAN</b> bulleit rye, bitters, sweet vermouth	13
<b>PATRON COSMO</b> patrón tequila, cointreau, cranberry & lime juice, orange twist	13
<b>GOOMBAY SMASH</b> captain morgan rum, malibu rum, brandy, pineapple & orange juice	13
<b>LIME BASIL MARTINI</b> stoli vodka or tanqueray gin, elderflower liqueur, lime juice, basil, simple syrup	13
<b>THE PAPER PLANE</b> amaro, aperol, bourbon, lemon juice	13

# BEER

<b>NEW BELGIUM</b> fat tire (amber ale)	6	<b>MILLER LITE</b>	5
<b>ALLAGASH WHITE</b> (belgian style white)	6	<b>COORS LIGHT</b>	5
<b>NODA</b> jam session pale ale	6		
<b>FOUNDER'S</b> porter	6	<b>PERONI</b>	5
<b>JACK'S ABBY</b> post shift pilsner	6	<b>CORONA EXTRA</b>	5
<b>TRIPLE C BREWING CO</b> 3c ipa	6		
<b>DUCK-RABBIT</b> milk stout	6	<b>BLAKE'S</b> american apple	6
<b>BLOWING ROCK</b> kolsch	6	<b>HEINEKEN 0.0</b> non-alcoholic	4

ASK YOUR SERVER ABOUT OUR DRAFT SELECTIONS

# WINE

We are proud to offer 40+ wines by the glass from our selection of 125+ wines. We offer rare and high-end wines in our Coravin program by the glass. The wines selected for this list are considered the best of their varietals or unique finds we feel will complement your dining experience.

# DRINKS

Coke, Diet Coke, Sprite, Dr. Pepper, Mello Yellow, Ginger Ale, Lemonade, Root Beer, Solé Sparkling Water, Acqua Panna, Tonic, Cranberry Juice, Grapefruit Juice, Orange Juice, Pineapple Juice Iced Tea, Hot Tea, Coffee, Latte, Cappuccino, Espresso

# KIDS

12 yrs old and under

<b>CHICKEN FINGERS</b> with mashed potatoes	10	<b>SPAGHETTI</b> marinara or alfredo or butter	10
<b>PERSONAL PIZZA</b> cheese or pepperoni	10	<b>FRIED SHRIMP</b> with mashed potatoes	10

# DESSERTS

<b>TIRAMISU</b> lady fingers soaked in espresso with mascarpone cream, dark rum and cocoa	
<b>RICOTTA CHEESECAKE</b> ricotta cheese, madagascar vanilla, graham cracker crust, blueberry compote	
<b>CANNOLIS</b> two cannolis filled with chocolate chip cannoli cream	
<b>CHOCOLATE TORTE</b> milk chocolate cream, vanilla, vanilla wafer crust, vanilla cream and fruit garnish, pistachio	
<b>GELATO</b> rotating selection, ask your server	
<b>CRÈME BRÛLÉE</b> rotating selection, ask your server	
<b>VANILLA ICE CREAM PAIRING</b> classic vanilla ice cream topped and served with your choice of Smith Woodhouse LBV Porto or Taylor Fladgate, 10 Year Old Tawny Porto	