

Antipasti (Appetizers)

- Focaccia** - rosemary, olive oil or garlic butter 3
- Zuppa** - soup of the day 6
- Vongole** - Caper Island clams, wine, garlic, parsley 14
- Burrata** - California artisanal burrata, aged balsamic, mixed grilled vegetables, basil, EVOO 16
- Cozze** - P.E.I. mussels, scive scive tomato sauce 12
- Carpaccio** - raw beef tenderloin, capers, arugula, parmigiano 13
- Combo** - selection of cheese, salumi, pickled vegetables, focaccia 14
- Bruschetta** - tomatoes, basil, garlic, EVOO 7
- Polipo** - grilled octopus, cannellini bean purée, tomato jam, parsley oil 15
- Calamari** - fried Maine calamari, parsley, red pepper flakes, marinara sauce 12
- Olive** - mixed marinated Italian olives 6
- Pugliese** - focaccia, fontina cheese, garlic, rapini, spicy Italian sausage 9

Insalate (Salads)

- Caprese** - mozzarella, tomatoes, basil, EVOO 10
- Gorgonzola** - mixed greens, gorgonzola, apples, dried cranberries, walnuts, lemon honey dressing 12
- Arugula** - baby arugula, parmigiano, caramelized shallots, prosciutto, lemon oil dressing 11
- Cesare** - romaine lettuce, croutons, parmigiano classic ceaser dressing 9
- Mista** - field greens, balsamic dressing 9

Add to salad: chicken 5 salmon 9 shrimp 8

Pasta (Handmade artisanal pasta)

- Linguini** - Georgia shrimp, clams, calamari, garlic, white wine, red pepper flakes, Italian cherry tomatoes 24
- Paglia e Fieno** - fresh spinach & egg fettucine, three mushroom cream sauce, truffle oil 18
- Carbonara** - fresh spinach fettucine, applewood bacon, egg yolk, peas, parmigiano 17
- Ravioli** - ravioli of the day mkt
- Gigli** - fresh egg gigli, wild boar sausage, rapini, shallots, Italian cherry tomatoes, white wine 19
- Pappardelle** - fresh egg pappardelle, domestic lamb ragu, grated pecorino 19
- O'spaghetelle** - Clammer Dave's SC clams, fresh tomatoes, garlic, red pepper flakes, white wine 23

*gluten free pasta is available, please ask your server \$2 up charge

Tradizionale (Classics)

- Lasagna** - housemade lasagna sheets, beef ragu, bechamella, mozzarella, parmigiano 16
- Garganelli Ragu** - Brasstown beef ragu sauce 17
- Spaghetti Pomodoro** - tomato sauce 8
- Spaghetti Aglio e Olio** - olive oil, garlic, parsley 8

Specialità della casa (House specialities)

- Lamb Rack** - Australian lamb, mint vinaigrette, rapini, rosemary potatoes 38
- Filetto** - 7oz Brasstown beef tenderloin, arugula, cherry tomato salad, parmigiano 29
- Pollo** - Coleman organic chicken breast, chorizo sauce, mashed potatoes 22
- Vitello** - 15oz veal T-bone, mushroom Marsala sauce, arugula, roasted potatoes 34
- Pesce** - fresh domestic catch of the day mkt
- Zuppa di Pesce** - lobster, mussels, clams, calamari, shrimp, spicy tomato broth 28

Pizze della Casa (Handmade artisanal pizzas)

- Margherita** - tomato sauce, mozzarella, basil 11
- Greca** - tomato sauce, goat cheese, cherry tomatoes, arugula, diced prosciutto 17
- Capricciosa** - tomato sauce, mozzarella, ham, mushrooms, artichokes, olives 15
- Fra Diavolo** - tomato sauce, spicy salami, mozzarella, Calabrese peppers 16
- Prosciutto** - tomato sauce, Parma ham, fior di latte, parmigiano, arugula 19
- Rustica** - fontina cheese, tomatoes, mushrooms, garlic, black olives 13
- Pastore** - tomato sauce, lamb sausage, mozzarella, feta, green olives 16
- Toscana** - roasted garlic cream, duck confit, fontina, sun dried tomatoes, roasted red peppers 18

CREATE YOUR OWN PIZZA

- roasted red peppers,
- chopped tomatoes, sauteed onions, capers, olives .95
- mushrooms, artichokes, sun dried tomatoes, diced chicken, diced prosciutto 1.90
- goat cheese, gorgonzola, fontina, ricotta, spinach, arugula, sausage, ham 1.99
- Prosciutto di Parma, Calabrese salami, Georgia shrimp 6.00
- Artisanal burrata 8.00

ADVISORY: CONSUMPTION OF RAW OR UNCOOKED FOODS SUCH AS MEAT OR FISH MAY CAUSE SERIOUS ILLNESS NOTE: OLIVES MAY CONTAIN PITS

OUR VALUED SPECIALTY SUPPLIERS: GA - Brasstown Beef, GA - Skylight Farm, SC - Clammer Dave Capers Clams, GA - Native Seafood Shrimp