



NORTH
ITALIA

North Italia

Menu Prices — August 23, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Most Ordered

ITEM	PRICE
Spicy Rigatoni Vodka Italian sausage, crispy pancetta, shaved garlic, torn basil, grana padano	\$27.50
Little Gem Caesar Grated grana padano, herb breadcrumb, cracked pepper	\$17.00
Chicken Parmesan Crushed tomato, aged provolone, mozzarella, parmesan rigatoni	\$28.00
Bolognese Pappardelle accompagnées d'une sauce bolognaise maison riche en viande, parsemées de grana padano râpé. Un soupçon d'ori...	\$27.50
Trottolo Chicken Pesto Sweet basil, shaved garlic, toasted pine nut, crispy caper	\$26.50
Strozzapreti Poulet rôti aux herbes, champignons grillés, épinards, crème de parmesan et pignons de pin grillés.	\$26.50
Tiramisu Espresso-soaked lady fingers, mascarpone mousse	\$13.00
Spaghetti and Meatballs Traditional tomato sauce, basil, olive oil, pecorino	\$26.00
Lumache Alla Norcina Fennel sausage, asparagus, grana padano crema, herb breadcrumb, black truffle	\$26.00
Tuscan Kale Craquelin de pancetta, raisin rôti au feu, pomme croquante, pistache, chapelure aux herbes, vinaigrette au parmesan.	\$17.50
White Truffle Garlic Bread House made ricotta, mozzarella, grana padano, fresh herbs	\$18.50
Margherita Mozzarella, fresh basil, evoo, red sauce	\$23.00

Craft Cocktails

ITEM	PRICE
Espresso Martini Serves 2. 12 FZ, 22% ABV	\$26.00
La Dolce Vita Serves 2. 12 FZ, 22% ABV	\$26.00
Pomegranate Mule faux	\$36.00
Sicilian Margarita False	\$26.00
Sangria Serves 2. 12 FZ, 13% ABV	\$22.00

Small Plates

ITEM	PRICE
White Truffle Garlic Bread (Small Plates) House made ricotta, mozzarella, grana padano, fresh herbs	\$18.50
Italian Meatballs Creamy polenta, rustic marinara, grana padano	\$19.00

ITEM	PRICE
Cacio E Pepe Arancini Crispy risotto, pecorino romano, crushed pepper blend, pesto aioli	\$16.50
Calamari Fritti House giardiniera, sugo, calabrian aioli, grilled lemon	\$20.00
Beef Carpaccio* Pecorino stagionato, toasted pine nut, salsa verde, arugula, grilled bread	\$20.00
Zucca Chips false	\$13.00
Prosciutto Bruschetta Stracciatella, grilled asparagus, truffle, grana padano	\$17.50
Daily Soup	\$12.00
Grilled Bread and Good Olive Oil Pain grillé avec une touche de Grana Padano et d'herbes aromatiques, accompagné d'une huile d'olive de qualité.	\$10.00
Wild Shrimp Scampi Blistered tomato, grana padano, garlic confit, herb butter, charred lemon, grilled bread	\$20.00

For the Table

ITEM	PRICE
Sweet Corn and Fontina Polenta	\$11.00
Roasted Mushrooms	\$11.00
Roasted Fingerling Potatoes	\$11.00
Roasted Seasonal Vegetables	\$11.00
Glazed Chioggia Beets	\$11.00

Chef's Boards

ITEM	PRICE
Classico Prosciutto di parma, speck, whipped ricotta & eggplant caponata, pecorino stagionato, house giardiniera, castelvetrano o...	\$24.00
Farmers Market Board Grilled asparagus, broccolini, sugar snap pea, avocado & cherry tomato, glazed apple & chioggia beet, heirloom carrot, h...	\$23.00

Salads

ITEM	PRICE
Little Gem Caesar (Salads) Grated grana padano, herb breadcrumb, cracked pepper	\$17.00
Seasonal Vegetable Grilled asparagus, avocado, broccolini, sweet corn, heirloom tomato, fregola, goat cheese, pistachio, avocado vinaigrett...	\$18.50
Arugula and Avocado Shaved fennel, lemon, grana padano, evoo	\$16.50
Italian Farm Salami, speck et provolone se mêlent aux saveurs vives des pepperoncini et des olives. Ce plat est complété par des toma...	\$19.00
Tuscan Kale (Salads) Crispy pancetta, charred grape, apple, pistachio, herbed breadcrumb, parmesan vinaigrette	\$17.50

ITEM	PRICE
Simple Farm greens, heirloom cherry tomato, toasted pine nut, gorgonzola vinaigrette	\$12.00
Pizza	
ITEM	PRICE
Margherita (Pizza) Mozzarella, fresh basil, evoo, red sauce	\$23.00
Spicy Meatball Provolone picante, house ricotta, mozzarella, pecorino romano, red sauce	\$24.00
The Pig Charcuteries variées de salami, pepperoni, sopressatta épicée et saucisse italienne.	\$25.00
Prosciutto Figue de mission, mozzarella fondante, fromage de chèvre crémeux, et roquette poivrée.	\$25.00
Hot Honey and Smoked Prosciutto Scamorza, speck, calabrian honey, arugula, pecorino toscano	\$25.00
Funghi Roasted mushroom, cipollini, smoked mozzarella	\$24.00
Family Packs (Cooking Required)	
ITEM	PRICE
Family Pasta Meal Feeds 4-5! You can be the Chef by putting together a great meal....Your choice of pasta and sauce, served with Caesar Sala...	\$75.00
Lasagna Bolognese Family Pack Serves 4 to 6 and ready to bake! Enjoy layers of our house-made bolognese sauce and delicious sugo with fresh herbed ric...	\$75.00
Fresh Pasta	
ITEM	PRICE
Spicy Rigatoni Vodka (Fresh Pasta) Italian sausage, crispy pancetta, shaved garlic, torn basil, grana padano	\$27.50
Bolognese (Fresh Pasta) House specialty. Traditional meat sauce, pappardelle, grana padano, wild oregano, evoo	\$27.50
Strozzapreti (Fresh Pasta) Herb-roasted chicken, roasted mushroom, spinach, parmesan cream, toasted pine nut	\$26.50
Lumache Alla Norcina (Fresh Pasta) Fennel sausage, asparagus, grana padano crema, herb breadcrumb, black truffle	\$26.00
Crushed Meatball Ragu Crispy pancetta, blistered onion, bucatini, pecorino, wild oregano	\$25.00
Lasagna Bianca Braised short rib, bechamel, grana padano, provolone, mozzarella, herb breadcrumb	\$27.00
Tortelloni Al Pomodoro Pâtes tortelloni délicatement garnies, nappées d'une sauce tomate maison, enrichies d'une touche de burro fuso. Rehaussé...	\$25.00
Squid Ink Tonnarelli Tiger shrimp, calamari, wild fennel pollen, mint, spicy tomato sauce	\$28.00
Ricotta Cavatelli Des tendres morceaux de crabe et de crevettes tigrées se marient avec des cavatelli à la ricotta, rehaussés par une touc...	\$28.00

ITEM	PRICE
Trottole Chicken Pesto (Fresh Pasta) Sweet basil, shaved garlic, toasted pine nut, crispy caper	\$26.50
Spaghetti and Meatballs (Fresh Pasta) Traditional tomato sauce, basil, olive oil, pecorino	\$26.00
Entrées	
Chicken Parmesan (Entrées) Crushed tomato, aged provolone, mozzarella, parmesan rigatoni	\$28.00
Seared Scallops Asparagus, pancetta, crispy shallot, sweet corn risotto, calabrian vinaigrette	\$37.00
Braised Short Rib Marsala Faux-filet de bœuf braisé accompagné de champignons de hêtre, pois mange-tout et carottes anciennes. Servi sur un risott...	\$37.00
Chicken Scarpariello Sweet italian sausage, piquillo pepper, fingerling potato, grilled ciabatta, chicken jus	\$29.00
Pork Milanese Smoked prosciutto, pepperoncini, red onion, bagna cauda aioli, arugula, fresh lemon	\$28.00
Roasted Salmon* Caramelized romanesco, broccolini, fregola, house pesto, lemon gremolata, affinato	\$34.00
Grilled Branzino* Sugar snap pea, roasted cauliflower, fava bean, romesco sauce	\$36.00
Kids'	
Kids' Spaghetti with Red Sauce false	\$12.00
Kids' Spaghetti with Butter Sauce false	\$12.00
Crispy Chicken Strips Served with crispy fries	\$13.00
Donut Holes Chocolate dipping sauce	\$7.00
Cheeseburger Choice of green salad or crispy fries	\$12.00
Grilled Cheese Choice of green salad or crispy fries	\$11.00
Grilled Chicken With alfredo noodles or sauteed vegetables	\$13.00
Cheese Pizza false	\$12.00
Desserts	
Hazelnut Torta Housemade nutella, candied hazelnut, salted caramel gelato	\$13.00

ITEM	PRICE
Tahitian Vanilla Panna Cotta Strawberry, caramelized brioche crumb, affinato	\$13.00
Brookie Sundae Vanilla, pistachio & chocolate gelato, dark chocolate, banana, strawberry, pecan	\$14.00
Spumoni Butter Cake Amarena cherry compote, dark chocolate sauce	\$13.00
Tiramisu (Desserts) Espresso-soaked lady fingers, mascarpone mousse	\$13.00
Bombolini (Italian Donuts) Meyer lemon curd, blueberry coulis	\$13.00
Zero Proof	

ITEM	PRICE
Pina No-Lada Coconut, pineapple, fresh lime, bubbles	\$12.50
Just Peachy White peach, raspberry, lemon, ginger beer	\$12.50
Limonata Rossa Black cherry, fresh lemon, soda	\$11.50

Wine Bottles	
ITEM	PRICE
Ronchi Montepulciano 13% ABV	\$39.00
Edna Valley Chardonnay 13.7% ABV	\$36.00
Iconoclast by Chimney Rock Cabernet 14.5% ABV	\$48.00
Bottega Pinot Noir false	\$43.50
Vietti Moscato D'Asti 13% ABV	\$39.00
Vavasour Sauvignon Blanc 13% ABV	\$39.00
Bottega "Vino Dei Poeti" Prosecco 11% ABV	\$45.00
Valravn Pinot Noir 13.5% ABV	\$51.00
Le Volte Super Tuscan 14% ABV	\$54.00
Portillo Malbec 13% ABV	\$39.00
DeLille D2 Red Blend 14.3% ABV	\$54.00
Villa Matilde Greco di Tufo 13% ABV	\$37.50

ITEM	PRICE
Pala “Soprasole” Vermentino 12% ABV	\$36.00
Feudo Montoni “Timpa” Grillo 13% ABV	\$42.00
Loosen Bros. "Dr. L" Riesling 8.5% ABV	\$33.00
Duckhorn Sauvignon Blanc faux	\$51.00
Bollini Chardonnay 13% ABV	\$48.00
La Follette Chardonnay 13.5% ABV	\$68.00
Ca Maiol Chiaretto false	\$35.00
Donnafugata "Bell' Assai" Frappato 12.5% ABV	\$39.00
Borgo Scopeto Chianti Classico false	\$42.00
Marchesi Di Gresy Barbera false	\$39.00
Marchesi di Barolo Nebbiolo 14% ABV	\$48.00
Fontanafredda Barolo 13.5% ABV	\$54.00
St. Francis Merlot 13% ABV	\$43.50
Masseria Li Veli Negroamaro 14.5% ABV	\$42.00
Di Majo Cabernet Sauvignon false	\$51.00
Barone Fini Pinot Grigio 13% ABV	\$42.00
Cleto Chiarli Brut de Noir Sparkling Rose 12% ABV	\$36.00

Coffee

ITEM	PRICE
Macchiato	\$6.50
Cappuccino	\$6.50
Drip Coffee	\$4.95
Espresso	\$5.50
Latte	\$6.50
Dirty Almond Chai 2 oz. espresso, almond milk, chai tea and served cold	\$6.50

ITEM	PRICE
Jump Start 2 oz. espresso, chocolate, cream, shaken and served cold	\$7.00
Most Ordered	
ITEM	PRICE
Spicy Rigatoni Vodka Italian sausage, crispy pancetta, shaved garlic, torn basil, grana padano	\$27.50
Little Gem Caesar Grated grana padano, herb breadcrumb, cracked pepper	\$17.00
Bolognese House specialty. Traditional meat sauce, pappardelle, grana padano, wild oregano, evoo	\$27.50
Chicken Parmesan Crushed tomato, aged provolone, mozzarella, parmesan rigatoni	\$28.00
Trottolo Chicken Pesto Herbes fraîches de basilic, ail émincé, pignons de pin dorés, câpres croustillantes.	\$26.50
Strozzapreti Poulet aux herbes légèrement rôti avec champignons grillés, épinards frais et une crème au parmesan onctueuse, garnis de...	\$26.50
White Truffle Garlic Bread House made ricotta, mozzarella, grana padano, fresh herbs	\$18.50
Spaghetti and Meatballs Traditional tomato sauce, basil, olive oil, pecorino	\$26.00
Tiramisu Espresso-soaked lady fingers, mascarpone mousse	\$13.00
Tuscan Kale Crispy pancetta, charred grape, apple, pistachio, herbed breadcrumb, parmesan vinaigrette	\$17.50
Parmesan Chicken Prosciutto, rustic marinara, mozzarella, aged provolone, calabrian aioli	\$17.00
Crushed Meatball Ragu Crispy pancetta, blistered onion, bucatini, pecorino, wild oregano	\$25.00

Craft Cocktails	
ITEM	PRICE
La Dolce Vita false	\$26.00
Pomegranate Mule false	\$36.00
Espresso Martini Serves 2. 12 FZ, 22% ABV	\$26.00
Sicilian Margarita Serves 2. 12 FZ, 23% ABV	\$26.00
Sangria Serves 2. 12 FZ, 13% ABV	\$22.00

Small Plates	
ITEM	PRICE

Wild Shrimp Scampi	\$20.00
Blistered tomato, grana padano, garlic confit, herb butter, charred lemon, grilled bread	
Italian Meatballs	\$19.00
Creamy polenta, rustic marinara, grana padano	
Calamari Fritti	\$20.00
House giardiniera, sugo, calabrian aioli, grilled lemon	
Cacio E Pepe Arancini	\$16.50
Crispy risotto, pecorino romano, crushed pepper blend, pesto aioli	
Zucca Chips	\$13.00
Pesto aioli	
Daily Soup	\$12.00
Prosciutto Bruschetta	\$17.50
Tranches de prosciutto délicatement disposées sur une bruschetta croquante, accompagnées de stracciatella crémeuse, d'as...	
Smoked Salmon Avocado Toast*	\$18.00
Caper relish, watermelon radish, toasted pine nut, pickled red onion	
Beef Carpaccio*	\$20.00
Pecorino stagionato, toasted pine nut, salsa verde, arugula, grilled bread	
White Truffle Garlic Bread (Small Plates)	\$18.50
House made ricotta, mozzarella, grana padano, fresh herbs	
Grilled Bread and Good Olive Oil	\$10.00
Fines herbes et grana padano accompagnent notre pain grillé, servi avec une huile d'olive de qualité supérieure.	

Chef's Boards

ITEM	PRICE
Farmers Market Board	\$23.00
Grilled asparagus, broccolini, sugar snap pea, avocado & cherry tomato, glazed apple & chioggia beet, heirloom carrot, h...	
Classico	\$24.00
Prosciutto di parma, speck, whipped ricotta & eggplant caponata, pecorino stagionato, house giardiniera, castelvetrano o...	

Salads

ITEM	PRICE
Little Gem Caesar (Salads)	\$17.00
Grated grana padano, herb breadcrumb, cracked pepper	
Seasonal Vegetable	\$18.50
Grilled asparagus, avocado, broccolini, sweet corn, heirloom tomato, fregola, goat cheese, pistachio, avocado vinaigrett...	
Arugula and Avocado	\$16.50
Shaved fennel, lemon, grana padano, evoo	
Heirloom Beet and Chicken	\$18.00
Avocado, cucumber, goat cheese, fregola, red wine vinaigrette	
Italian Farm	\$19.00
Un mélange audacieux de salami et speck se joint au provolone, créant un ensemble savoureux avec des notes piquantes de...	
Tuscan Kale (Salads)	\$17.50
Crispy pancetta, charred grape, apple, pistachio, herbed breadcrumb, parmesan vinaigrette	
Chopped Chicken	\$18.50
Un mélange croquant de légumes verts frais, agrémenté de tomates cerises anciennes, de pignons de pin légèrement grillés...	

Pizza	
ITEM	PRICE
The Pig Charcuterie, pepperoni, sopressata épiciée, saucisse italienne	\$25.00
Prosciutto Tranches de prosciutto enveloppant des figues de mission, avec une riche mozzarella et du fromage de chèvre crémeux, le...	\$25.00
Hot Honey and Smoked Prosciutto Scamorza, speck, calabrian honey, arugula, pecorino toscano	\$25.00
Spicy Meatball Provolone picante, house ricotta, mozzarella, pecorino romano, red sauce	\$24.00
Margherita Mozzarella, fresh basil, evoo, red sauce	\$23.00
Funghi Roasted mushroom, cipollini, smoked mozzarella	\$24.00
Strombolis	
ITEM	PRICE
Hot Italian Calabrese salami, italian sausage, red onion, piquillo pepper, ricotta, provolone, smoked mozzarella, sugo. Served with...	\$17.00
Giardino Asparagus, piquillo pepper, roasted mushroom, red onion, mozzarella, ricotta, provolone, basil pesto. Served with fresh...	\$17.00
Sandwiches	
ITEM	PRICE
Parmesan Chicken (Sandwiches) Prosciutto, rustic marinara, mozzarella, aged provolone, calabrian aioli	\$17.00
Caprese Heirloom tomato, stracciatella, torn basil, arugula, basil pesto	\$16.50
Eggplant Parmesan Smoked mozzarella, crushed tomato sauce, pepperonata, pepperoncini aioli, arugula	\$17.00
Spicy Italian Grinder Sopressatta, calabrese, smoked prosciutto, provolone, piquillo pepper, cherry tomato, giardiniera	\$17.50
Garlic Knot Sliders	
ITEM	PRICE
Chicken Pesto Spicy vodka sauce, provolone, basil pesto	\$16.00
Sicilian Meatball Pepperonata, smoked mozzarella, calabrian aioli	\$16.00
Family Packs (Cooking Required)	
ITEM	PRICE
Family Pasta Meal Feeds 4-5! You can be the Chef by putting together a great meal....Your choice of pasta and sauce, served with Caesar Sala...	\$75.00

ITEM	PRICE
Lasagna Bolognese Family Pack Serves 4 to 6 and ready to bake! Enjoy layers of our house-made bolognese sauce and delicious sugo with fresh herbed ric...	\$75.00
Fresh Pasta & Entrées	
ITEM	PRICE
Chicken Parmesan (Fresh Pasta & Entrées) Crushed tomato, aged provolone, mozzarella, parmesan rigatoni	\$28.00
Spicy Rigatoni Vodka (Fresh Pasta & Entrées) Italian sausage, crispy pancetta, shaved garlic, torn basil, grana padano	\$27.50
Spaghetti and Meatballs (Fresh Pasta & Entrées) Traditional tomato sauce, basil, olive oil, pecorino	\$26.00
Strozzapreti (Fresh Pasta & Entrées) Morceaux de poulet marinés aux herbes, champignons rôtis et épinards se mêlent à une sauce crémeuse au parmesan, garnie...	\$26.50
Roasted Salmon Filet de saumon rôti accompagné de romanesco caramélisé, brocolini croquant et fregola. Rehaussé par un pesto maison et...	\$28.00
Lumache Alla Norcina Fennel sausage, asparagus, grana padano crema, herb breadcrumb, black truffle	\$26.00
Crushed Meatball Ragu (Fresh Pasta & Entrées) Crispy pancetta, blistered onion, bucatini, pecorino, wild oregano	\$25.00
Lasagna Bianca Braised short rib, bechamel, grana padano, provolone, mozzarella, herb breadcrumb	\$27.00
Squid Ink Tonnarelli Tiger shrimp, calamari, wild fennel pollen, mint, spicy tomato sauce	\$28.00
Tortelloni Al Pomodoro Simple tomato sauce, burro fuso, heirloom cherry tomato, torn basil, grana padano	\$25.00
Ricotta Cavatelli Lump crab, tiger shrimp, peperoncino, mint, lemon olive oil	\$28.00
Pork Milanese Smoked prosciutto, pepperoncini, red onion, bagna cauda aioli, arugula, fresh lemon	\$26.00
Bolognese (Fresh Pasta & Entrées) House specialty. Traditional meat sauce, pappardelle, grana padano, wild oregano, evoo	\$27.50
Trottolo Chicken Pesto (Fresh Pasta & Entrées) Sweet basil, shaved garlic, toasted pine nut, crispy caper	\$26.50
For the Table	
ITEM	PRICE
Roasted Mushrooms	\$11.00
Sweet Corn and Fontina Polenta	\$11.00
Roasted Fingerling Potatoes	\$11.00
Roasted Seasonal Vegetables	\$11.00
Glazed Chioggia Beets	\$11.00
Kids'	
ITEM	PRICE

Grilled Chicken With alfredo noodles or sauteed vegetables	\$13.00
Kids' Spaghetti with Red Sauce	\$12.00
Cheese Pizza	\$12.00
Donut Holes Petites beignets accompagnés d'une sauce au chocolat à tremper.	\$7.00
Cheeseburger Choice of green salad or crispy fries	\$12.00
Kids' Spaghetti with Butter Sauce Spaghetti cuit à la perfection, enrobé d'une sauce au beurre onctueuse, offrant une douceur qui plaira aux plus jeunes....	\$12.00
Crispy Chicken Strips Served with crispy fries	\$13.00
Grilled Cheese Choice of green salad or crispy fries	\$11.00
Desserts	
ITEM	PRICE
Hazelnut Torta Housemade nutella, candied hazelnut, salted caramel gelato	\$13.00
Tahitian Vanilla Panna Cotta Strawberry, caramelized brioche crumb, affinato	\$13.00
Brookie Sundae Vanilla, pistachio & chocolate gelato, dark chocolate, banana, strawberry, pecan	\$14.00
Spumoni Butter Cake Amarena cherry compote, dark chocolate sauce	\$13.00
Tiramisu (Desserts) Espresso-soaked lady fingers, mascarpone mousse	\$13.00
Bombolini (Italian Donuts) Meyer lemon curd, blueberry coulis	\$13.00
Zero Proof	
ITEM	PRICE
Pina No-Lada Coconut, pineapple, fresh lime, bubbles	\$12.50
Limonata Rossa Black cherry, fresh lemon, soda	\$11.50
Just Peachy White peach, raspberry, lemon, ginger beer	\$12.50
Wine Bottles	
ITEM	PRICE
Bottega "Vino Dei Poeti" Prosecco 11% ABV	\$45.00
Villa Matilde Greco di Tufo 13% ABV	\$37.50

ITEM	PRICE
Pala “Soprasole” Vermentino 12% ABV	\$36.00
Feudo Montoni “Timpa” Grillo 13% ABV	\$42.00
Loosen Bros. "Dr. L" Riesling 8.5% ABV	\$33.00
Vietti Moscato D'Asti 13% ABV	\$39.00
Vavasour Sauvignon Blanc 13% ABV	\$39.00
Duckhorn Sauvignon Blanc false	\$51.00
Edna Valley Chardonnay false	\$36.00
Bollini Chardonnay 13% ABV	\$48.00
La Follette Chardonnay 13.5% ABV	\$68.00
Ca Maiol Chiaretto 12% ABV	\$35.00
Donnafugata "Bell' Assai" Frappato 12.5% ABV	\$39.00
Borgo Scopeto Chianti Classico 13.5% ABV	\$42.00
Bottega Pinot Noir 13% ABV	\$43.50
Ronchi Montepulciano 13% ABV	\$39.00
Valravn Pinot Noir 13.5% ABV	\$51.00
Marchesi Di Gresy Barbera 13% ABV	\$39.00
Marchesi di Barolo Nebbiolo false	\$48.00
Le Volte Super Tuscan false	\$54.00
Fontanafredda Barolo 13.5% ABV	\$54.00
St. Francis Merlot 13% ABV	\$43.50
Portillo Malbec 13% ABV	\$39.00
Masseria Li Veli Negroamaro 14.5% ABV	\$42.00
Di Majo Cabernet Sauvignon 13% ABV	\$51.00

ITEM	PRICE
Iconoclast by Chimney Rock Cabernet 14.5% ABV	\$48.00
DeLille D2 Red Blend 14.3% ABV	\$54.00
Cleto Chiarli Brut de Noir Sparkling Rose false	\$36.00
Barone Fini Pinot Grigio false	\$42.00

Coffee

ITEM	PRICE
Dirty Almond Chai 2 oz. espresso, almond milk, chai tea and served cold	\$6.50
Jump Start 2 oz. espresso, chocolate, cream, shaken and served cold	\$7.00
Drip Coffee	\$4.95
Espresso	\$5.50
Macchiato	\$6.50
Cappuccino	\$6.50
Latte	\$6.50

Most Ordered

ITEM	PRICE
Spicy Rigatoni Vodka Italian sausage, crispy pancetta, shaved garlic, torn basil, grana padano	\$27.50
Trottolo Chicken Pesto Sweet basil, shaved garlic, toasted pine nut, crispy caper	\$26.50
Crushed Meatball Ragu Bucatini al dente se mélange avec des boulettes de viande effritées, accompagnées d'oignons caramélisés et de pancetta c...	\$25.00
Bolognese House specialty. Traditional meat sauce, pappardelle, grana padano, wild oregano, evoo	\$27.50
Chicken Parmesan Crushed tomato, aged provolone, mozzarella, parmesan rigatoni	\$28.00
Little Gem Caesar Grated grana padano, herb breadcrumb, cracked pepper	\$17.00
Spaghetti and Meatballs Traditional tomato sauce, basil, olive oil, pecorino	\$26.00
Lasagna Bianca Braised short rib, bechamel, grana padano, provolone, mozzarella, herb breadcrumb	\$27.00
Lumache Alla Norcina Fennel sausage, asparagus, grana padano crema, herb breadcrumb, black truffle	\$26.00
White Truffle Garlic Bread House made ricotta, mozzarella, grana padano, fresh herbs	\$18.50

ITEM	PRICE
Calamari Fritti House giardiniera, sugo, calabrian aioli, grilled lemon	\$20.00
Bombolini (Italian Donuts) Beignets légers garnis de curd au citron Meyer, servis avec un coulis de myrtilles.	\$13.00
Craft Cocktails	
ITEM	PRICE
Espresso Martini Serves 2. 12 FZ, 22% ABV	\$26.00
Pomegranate Mule Serves 4. 12 FZ, 21% ABV	\$36.00
La Dolce Vita false	\$26.00
Sangria Serves 2. 12 FZ, 13% ABV	\$22.00
Sicilian Margarita Serves 2. 12 FZ, 23% ABV	\$26.00
Breakfast	
ITEM	PRICE
Bistro Steak and Eggs* Sunny-side up eggs, calabrian potato hash, rosemary bearnaise	\$25.00
Breakfast Carbonara Pasta* Poached egg, pancetta, english pea, lumache, herb breadcrumb, pecorino	\$19.00
Poached Eggs and Polenta Roasted mushroom, fava bean, snap pea, piquillo pepper, romesco sauce, grilled ciabatta	\$19.00
Tuscan Hash with Braised Short Rib* Fried egg, sweet onion, piquillo pepper, bomba sauce	\$19.00
Smoked Salmon Avocado Toast* Caper relish, watermelon radish, toasted pine nut, pickled red onion	\$18.00
Eggs in Purgatory* Spicy marinara, grana padano, heirloom cherry tomato, arugula, grilled ciabatta	\$18.00
Pollo Fritto Crispy chicken breast, Italian sausage gravy, sunny-side up eggs, crispy hash potato	\$19.00
Tuscan Hash with Braised Short Rib* (Breakfast) Fried egg, sweet onion, piquillo pepper, bomba sauce	\$19.00
Tuscan Hash with Pulled Chicken* Fried egg, sweet onion, piquillo pepper, bomba sauce	\$19.00
The Breakfast Sandwich Italian sausage, applewood bacon, shaved porchetta, egg, roasted pepper, cipollini, scamorza, calabrian aioli, crispy ha...	\$19.00
Strawberries and Cream French Toast Cinnamon custard brioche, cannoli cream, butter maple syrup	\$16.00
Banana Coffee Cake Dark rum butterscotch, caramelized banana, crème fraîche	\$14.00
Americano Two eggs, choice of bacon or prosciutto, crispy hash potato, grilled bread	\$18.00

Breakfast Sides	
ITEM	PRICE
Crispy Hash Potatoes	\$7.00
Fresh Fruit false	\$7.00
Italian Donuts	\$7.00
Applewood Bacon	\$7.00
Small Plates	
ITEM	PRICE
White Truffle Garlic Bread (Small Plates) House made ricotta, mozzarella, grana padano, fresh herbs	\$18.50
Cacio E Pepe Arancini Crispy risotto, pecorino romano, crushed pepper blend, pesto aioli	\$16.50
Beef Carpaccio* Pecorino stagionato, toasted pine nut, salsa verde, arugula, grilled bread	\$20.00
Wild Shrimp Scampi Blistered tomato, grana padano, garlic confit, herb butter, charred lemon, grilled bread	\$20.00
Zucca Chips Pesto aioli	\$13.00
Daily Soup	\$12.00
Calamari Fritti (Small Plates) House giardiniera, sugo, calabrian aioli, grilled lemon	\$20.00
Prosciutto Bruschetta Stracciatella crèmeuse, asperges grillées, touche de truffe et copeaux de Grana Padano.	\$17.50
Grilled Bread and Good Olive Oil Grana padano & herbs	\$10.00
Italian Meatballs Creamy polenta, rustic marinara, grana padano	\$19.00
Chef's Boards	
ITEM	PRICE
Classico Prosciutto di parma, speck, whipped ricotta & eggplant caponata, pecorino stagionato, house giardiniera, castelvetrano o...	\$24.00
Farmers Market Board Grilled asparagus, broccolini, sugar snap pea, avocado & cherry tomato, glazed apple & chioggia beet, heirloom carrot, h...	\$23.00
Salads	
ITEM	PRICE
Little Gem Caesar (Salads) Grated grana padano, herb breadcrumb, cracked pepper	\$17.00
Arugula and Avocado Feuilles de roquette croquantes accompagnées de tranches d'avocat onctueuses, rehaussées de fines lamelles de fenouil. U...	\$16.50

ITEM	PRICE
Seasonal Vegetable	\$18.50
Grilled asparagus, avocado, broccolini, sweet corn, heirloom tomato, fregola, goat cheese, pistachio, avocado vinaigrett...	
Heirloom Beet and Chicken	\$18.00
Avocado, cucumber, goat cheese, fregola, red wine vinaigrette	
Italian Farm	\$19.00
Salami, speck, provolone, pepperoncini, olive, heirloom cherry tomato, cucumber, pickled red onion, piquillo pepper, her...	
Tuscan Kale	\$17.50
Crispy pancetta, charred grape, apple, pistachio, herbed breadcrumb, parmesan vinaigrette	
Chopped Chicken	\$18.50
Farm greens, heirloom cherry tomato, toasted pine nut, gorgonzola vinaigrette	

Pizza

ITEM	PRICE
Breakfast Rosa*	\$22.00
Sweet italian sausage, crispy pancetta, smoked mozzarella, two eggs, basil, spicy vodka sauce	
Prosciutto	\$25.00
Mission fig, goat cheese, arugula	
Funghi	\$24.00
Roasted mushroom, cipollini, smoked mozzarella	
Hot Honey and Smoked Prosciutto	\$25.00
Scamorza, speck, calabrian honey, arugula, pecorino toscano	
Spicy Meatball	\$24.00
Provolone picante, house ricotta, mozzarella, pecorino romano, red sauce	
Margherita	\$23.00
Mozzarella, fresh basil, evoo, red sauce	
The Pig	\$25.00
Salumi, pepperoni, spicy sopressatta, italian sausage	

Strombolis

ITEM	PRICE
Hot Italian	\$17.00
Calabrese salami, italian sausage, red onion, piquillo pepper, ricotta, provolone, smoked mozzarella, sugo. Served with...	
Giardino	\$17.00
Asparagus, piquillo pepper, roasted mushroom, red onion, mozzarella, ricotta, provolone, basil pesto. Served with fresh...	

Family Packs (Cooking Required)

ITEM	PRICE
Family Pasta Meal	\$75.00
Repas nourrissant pour toute la famille avec une sélection de pâtes et sauces au choix. Accompagné d'une salade César av...	
Lasagna Bolognese Family Pack	\$75.00
Serves 4 to 6 and ready to bake! Enjoy layers of our house-made bolognese sauce and delicious sugo with fresh herbed ric...	

Fresh Pasta & Entrées

ITEM	PRICE
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Spicy Rigatoni Vodka (Fresh Pasta & Entrées) Italian sausage, crispy pancetta, shaved garlic, torn basil, grana padano	\$27.50
Chicken Parmesan (Fresh Pasta & Entrées) Crushed tomato, aged provolone, mozzarella, parmesan rigatoni	\$28.00
Bolognese (Fresh Pasta & Entrées) House specialty. Traditional meat sauce, pappardelle, grana padano, wild oregano, evoo	\$27.50
Spaghetti and Meatballs (Fresh Pasta & Entrées) Traditional tomato sauce, basil, olive oil, pecorino	\$26.00
Crushed Meatball Ragu (Fresh Pasta & Entrées) Crispy pancetta, blistered onion, bucatini, pecorino, wild oregano	\$25.00
Lasagna Bianca (Fresh Pasta & Entrées) Braised short rib, bechamel, grana padano, provolone, mozzarella, herb breadcrumb	\$27.00
Strozzapreti Herb-roasted chicken, roasted mushroom, spinach, parmesan cream, toasted pine nut	\$26.50
Squid Ink Tonnarelli Tiger shrimp et calamars se mêlent à des saveurs uniques de pollen de fenouil sauvage et de menthe fraîche. Le tout est...	\$28.00
Lumache Alla Norcina (Fresh Pasta & Entrées) Fennel sausage, asparagus, grana padano crema, herb breadcrumb, black truffle	\$26.00
Ricotta Cavatelli Lump crab, tiger shrimp, peperoncino, mint, lemon olive oil	\$28.00
Tortelloni Al Pomodoro Simple tomato sauce, burro fuso, heirloom cherry tomato, torn basil, grana padano	\$25.00
Pork Milanese Smoked prosciutto, pepperoncini, red onion, bagna cauda aioli, arugula, fresh lemon	\$26.00
Trottole Chicken Pesto (Fresh Pasta & Entrées) Sweet basil, shaved garlic, toasted pine nut, crispy caper	\$26.50
Roasted Salmon Caramelized romanesco, broccolini, fregola, house pesto, lemon gremolata, affinato	\$28.00

For the Table

ITEM	PRICE
Sweet Corn and Fontina Polenta	\$11.00
Roasted Mushrooms	\$11.00
Roasted Fingerling Potatoes	\$11.00
Roasted Seasonal Vegetables false	\$11.00
Glazed Chioggia Beets	\$11.00

Kids'

ITEM	PRICE
Grilled Cheese Choice of green salad or crispy fries	\$11.00
Kids' Spaghetti with Red Sauce	\$12.00
Crispy Chicken Strips Served with crispy fries	\$13.00

ITEM	PRICE
Kids' Spaghetti with Butter Sauce	\$12.00
Cheeseburger Choice of green salad or crispy fries	\$12.00
Donut Holes Chocolate dipping sauce	\$7.00
Cheese Pizza	\$12.00
Grilled Chicken With alfredo noodles or sauteed vegetables	\$13.00

Desserts

ITEM	PRICE
Hazelnut Torta Housemade nutella, candied hazelnut, salted caramel gelato	\$13.00
Brookie Sundae Vanilla, pistachio & chocolate gelato, dark chocolate, banana, strawberry, pecan	\$14.00
Tahitian Vanilla Panna Cotta Strawberry, caramelized brioche crumb, affinato	\$13.00
Spumoni Butter Cake Amarena cherry compote, dark chocolate sauce	\$13.00
Bombolini (Italian Donuts) (Desserts) Meyer lemon curd, blueberry coulis	\$13.00
Tiramisu Espresso-soaked lady fingers, mascarpone mousse	\$13.00

Zero Proof

ITEM	PRICE
Pina No-Lada Coconut, pineapple, fresh lime, bubbles	\$12.50
Just Peachy White peach, raspberry, lemon, ginger beer	\$12.50
Limonata Rossa Black cherry, fresh lemon, soda	\$11.50

Wine Bottles

ITEM	PRICE
Bottega "Vino Dei Poeti" Prosecco 11% ABV	\$45.00
Villa Matilde Greco di Tufo 13% ABV	\$37.50
Pala “Soprasole” Vermentino 12% ABV	\$36.00
Feudo Montoni “Timpa” Grillo 13% ABV	\$42.00
Loosen Bros. "Dr. L" Riesling 8.5% ABV	\$33.00

ITEM	PRICE
Vietti Moscato D'Asti false	\$39.00
Vavasour Sauvignon Blanc 13% ABV	\$39.00
Duckhorn Sauvignon Blanc 13.5% ABV	\$51.00
Edna Valley Chardonnay 13.7% ABV	\$36.00
Bollini Chardonnay 13% ABV	\$48.00
La Follette Chardonnay 13.5% ABV	\$68.00
Ca Maiol Chiaretto 12% ABV	\$35.00
Donnafugata "Bell' Assai" Frappato 12.5% ABV	\$39.00
Borgo Scopeto Chianti Classico 13.5% ABV	\$42.00
Bottega Pinot Noir 13% ABV	\$43.50
Ronchi Montepulciano false	\$39.00
Valravn Pinot Noir 13.5% ABV	\$51.00
Marchesi Di Gresy Barbera 13% ABV	\$39.00
Marchesi di Barolo Nebbiolo 14% ABV	\$48.00
Le Volte Super Tuscan 14% ABV	\$54.00
Fontanafredda Barolo 13.5% ABV	\$54.00
St. Francis Merlot 13% ABV	\$43.50
Portillo Malbec 13% ABV	\$39.00
Masseria Li Veli Negroamaro 14.5% ABV	\$42.00
Di Majo Cabernet Sauvignon faux	\$51.00
Iconoclast by Chimney Rock Cabernet 14.5% ABV	\$48.00
DeLille D2 Red Blend 14.3% ABV	\$54.00
Cleto Chiarli Brut de Noir Sparkling Rose 12% ABV	\$36.00

ITEM	PRICE
Barone Fini Pinot Grigio 13% ABV	\$42.00
Coffee	
ITEM	PRICE
Jump Start 2 oz. espresso, chocolate, cream, shaken and served cold	\$7.00
Espresso	\$5.50
Cappuccino	\$6.50
Latte	\$6.50
Macchiato	\$6.50
Drip Coffee false	\$4.95
Dirty Almond Chai 2 oz. espresso, almond milk, chai tea and served cold	\$6.50
Most Ordered	
ITEM	PRICE
Spicy Rigatoni Vodka Italian sausage, crispy pancetta, shaved garlic, torn basil, grana padano	\$27.00
Chicken Parmesan Crushed tomato, aged provolone, mozzarella, parmesan rigatoni	\$28.00
Bolognese House specialty. Traditional meat sauce, pappardelle, grana padano, wild oregano, evoo	\$27.00
Little Gem Caesar Grana padano râpé, chapelure aux herbes, poivre concassé	\$17.00
Trottolo Chicken Pesto Sweet basil, shaved garlic, toasted pine nut, crispy caper	\$26.00
Spaghetti and Meatballs Traditional tomato sauce, basil, olive oil, pecorino	\$24.00
Grilled Bread and Good Olive Oil Grana padano & herbs	\$9.50
Margherita Mozzarella, fresh basil, evoo, red sauce	\$22.00
Cacio E Pepe Arancini Crispy risotto, pecorino romano, crushed pepper blend, pesto aioli	\$16.00
Lasagna Bianca Al Forno Braised short rib, grana padano, provolone, mozzarella, herb breadcrumbs	\$27.00
White Truffle Garlic Bread House made ricotta, mozzarella, grana padano, herbs	\$18.00
Lumache Alla Norcina Fennel sausage, rapini, grana padano crema, herb breadcrumbs, black truffle	\$26.00
Tiramisu Espresso-soaked lady fingers, mascarpone mousse	\$13.00

Craft Cocktails

ITEM	PRICE
Pomegranate Mule Serves 4. 12 FZ, 21% ABV	\$36.00
Espresso Martini Serves 2. 12 FZ, 22% ABV	\$26.00
La Dolce Vita Serves 2. 12 FZ, 22% ABV	\$26.00
Sicilian Margarita Serves 2. 12 FZ, 23% ABV	\$26.00
Sangria Serves 2. 12 FZ, 13% ABV	\$22.00

Breakfast

ITEM	PRICE
Bistro Steak and Eggs* Sunny-side up eggs, calabrian potato hash, rosemary bearnaise	\$24.00
Breakfast Carbonara Pasta* Poached egg, pancetta, english pea, lumache, herb breadcrumb, pecorino	\$19.00
Cannoli French Toast Ricotta, mascarpone, chocolate pearls, crushed pistachio, maple syrup	\$16.00
Asparagus and Sausage Omelette Œufs battus garnis d'asperges croquantes et de saucisse savoureuse, enveloppés avec des tomates cerises anciennes sucrée...	\$18.00
Tuscan Hash with Braised Short Rib* Fried egg, sweet onion, piquillo pepper, bomba sauce, grilled bread	\$19.00
Tuscan Hash with Braised Short Rib* (Breakfast) Fried egg, sweet onion, piquillo pepper, bomba sauce, grilled bread	\$19.00
Tuscan Hash with Pulled Chicken* Fried egg, sweet onion, piquillo pepper, bomba sauce, grilled bread	\$19.00
The Breakfast Sandwich italian sausage, applewood bacon, shaved porchetta, egg, roasted pepper, cipollini, scamorza, calabrian aioli, crispy ha...	\$17.00
Smoked Salmon Avocado Toast* Caper relish, watermelon radish, toasted pine nut, torn basil, pickled red onion, fresh horseradish	\$18.00
Pollo Fritto Crispy chicken breast, Italian sausage gravy, sunny-side up eggs, crispy hash potato	\$19.00
Farmers Market Scramble Brussels sprout, grilled asparagus, spinach, piquillo pepper, cipollini	\$17.50
Banana Coffee Cake Dark rum butterscotch, caramelized banana, crème fraîche	\$14.00
Americano Two eggs, choice of bacon or prosciutto, crispy hash potato, grilled bread	\$17.50

Breakfast Sides

ITEM	PRICE
Crispy Hash Potatoes false	\$6.50

ITEM	PRICE
Fresh Fruit	\$6.50
Applewood Bacon	\$6.50
Italian Donuts	\$6.50

Small Plates

ITEM	PRICE
White Truffle Garlic Bread (Small Plates) House made ricotta, mozzarella, grana padano, herbs	\$18.00
Calamari Fritti House giardiniera, sugo, calabrian aioli, grilled lemon	\$20.00
Zucca Chips Pesto aioli (yum!)	\$12.50
Cacio E Pepe Arancini (Small Plates) Crispy risotto, pecorino romano, crushed pepper blend, pesto aioli	\$16.00
Crispy Eggplant Parmesan Fresh mozzarella, spicy vodka sauce, torn basil	\$17.50
Prosciutto Bruschetta Stracciatella, grilled asparagus, truffle, grana padano	\$17.00
Beef Carpaccio* Pecorino stagionato, toasted pine nut, salsa verde, arugula, grilled bread	\$20.00
Wild Shrimp Scampi Blistered tomato, grana padano, garlic confit, herb butter, charred lemon, grilled bread	\$19.50
Burrata Di Stagione Poire pochée au vin rouge avec crumble de pistaches siciliennes, affinato savoureux, accompagné de tranches de ciabatta...	\$17.50
Daily Soup 1	\$12.00
Italian Meatballs Creamy polenta, rustic marinara, grana padano	\$19.00
Grilled Bread and Good Olive Oil (Small Plates) Grana padano & herbs	\$9.50

Chef's Boards

ITEM	PRICE
Classico Prosciutto di parma, speck, whipped ricotta & eggplant caponata, pecorino stagionato, house giardiniera, castelvetrano o...	\$24.00
Farmers Market Board Glazed chioggia beet & fuji apple, roasted butternut squash, heirloom carrot, brussels sprout, grilled asparagus, brocco...	\$22.00

Salads

ITEM	PRICE
Little Gem Caesar (Salads) Grated grana padano, herb breadcrumb, cracked pepper	\$17.00
Seasonal Vegetable Butternut squash, brussels sprout, cauliflower, kale, radicchio, pecorino, fregola, pistachio, date, white balsamic vina...	\$18.00

ITEM	PRICE
Italian Farm Salami, speck, provolone, pepperoncini, olive, heirloom cherry tomato, cucumber, pickled red onion, roasted pepper, herb...	\$18.50
Heirloom Beet and Chicken Poulet et betteraves anciennes avec avocat, concombre et fromage de chèvre. Associé à du fregola, le tout rehaussé par u...	\$18.00
Chopped Chicken Farm greens, heirloom cherry tomato, toasted pine nut, gorgonzola vinaigrette	\$18.50
Arugula and Avocado Shaved fennel, lemon, grana padano, evoo	\$16.00
Pizza	
ITEM	PRICE
Spicy Meatball Provolone picante, house ricotta, mozzarella, pecorino romano, red sauce	\$23.00
Hot Honey and Smoked Prosciutto Scamorza, speck, calabrian honey, arugula, pecorino toscano	\$24.00
Funghi Roasted mushroom, cipollini, smoked mozzarella	\$23.00
Breakfast Rosa* Sweet italian sausage, crispy pancetta, smoked mozzarella, two eggs, basil, spicy vodka sauce	\$22.00
Naples White Une création alléchante avec de la ricotta fraîche, rehaussée de pecorino romano, une touche d'origan sauvage et un file...	\$22.00
Margherita (Pizza) Mozzarella, fresh basil, evoo, red sauce	\$22.00
The Pig Salumi, pepperoni, spicy sopressatta, italian sausage	\$24.00
Strombolis	
ITEM	PRICE
Hot Italian Calabrese salami, italian sausage, piquillo pepper, red onion, ricotta, provolone, smoked mozzarella, house red sauce....	\$17.00
Giardino Asparagus, piquillo pepper, roasted mushroom, red onion, mozzarella, ricotta, provolone, basil pesto. Served with a gre...	\$17.00
Family Packs (Ready to Make)	
ITEM	PRICE
Family Pasta Meal Feeds 4-5! You can be the Chef by putting together a great meal....Your choice of pasta and sauce, served with Caesar Sala...	\$65.00
Fresh Pasta & Entrées	
ITEM	PRICE
Spicy Rigatoni Vodka (Fresh Pasta & Entrées) Italian sausage, crispy pancetta, shaved garlic, torn basil, grana padano	\$27.00
Bolognese (Fresh Pasta & Entrées) House specialty. Traditional meat sauce, pappardelle, grana padano, wild oregano, evoo	\$27.00

ITEM	PRICE
Chicken Parmesan (Fresh Pasta & Entrées) Crushed tomato, aged provolone, mozzarella, parmesan rigatoni	\$28.00
Spaghetti and Meatballs (Fresh Pasta & Entrées) Traditional tomato sauce, basil, olive oil, pecorino	\$24.00
Lasagna Bianca Al Forno (Fresh Pasta & Entrées) Braised short rib, grana padano, provolone, mozzarella, herb breadcrumbs	\$27.00
Lumache Alla Norcina (Fresh Pasta & Entrées) Saucisse de fenouil savoureuse, accompagnée de rapini croquant, nappée d'une crème de grana padano onctueuse, le tout pa...	\$26.00
Squid Ink Tonnarelli Tiger shrimp, calamari, wild fennel pollen, mint, spicy tomato sauce	\$27.00
Crushed Meatball Ragu Beef meatball, crispy pancetta, blistered onion, bucatini, pecorino, wild oregano	\$24.00
Tortelloni Al Pomodoro Simple tomato sauce, burro fuso, heirloom cherry tomato, torn basil, grana padano	\$24.00
Ricotta Cavatelli Lump crab, tiger shrimp, peperoncino, mint, lemon olive oil	\$28.00
Trottolo Chicken Pesto (Fresh Pasta & Entrées) Sweet basil, shaved garlic, toasted pine nut, crispy caper	\$26.00
Roasted Salmon Saumon rôti accompagné de romanesco caramélisé et de brocolini tendre. Servi avec du fregola agrémenté de notre pesto m...	\$27.00

Sides

ITEM	PRICE
Crispy Brussels Sprouts	\$10.50
Grilled Broccoli Rabe	\$10.50
Roasted Fingerling Potatoes	\$10.50
Roasted Seasonal Vegetables	\$10.50
Roasted Butternut Squash Polenta	\$10.50
Spicy Broccolini	\$10.50
Tuscan Kale and Spinach	\$10.50

Kids'

ITEM	PRICE
Kids' Spaghetti with Butter Sauce	\$12.00
Crispy Chicken Strips Fines bandes de poulet croustillantes accompagnées de frites dorées.	\$13.00
Kids' Spaghetti with Red Sauce	\$12.00
Kids' Cheeseburger Choice of green salad or crispy fries	\$12.00
Grilled Cheese Choice of green salad or crispy fries	\$10.00
Donut Holes Chocolate dipping sauce	\$6.00

ITEM	PRICE
Grilled Chicken With alfredo noodles or sauteed vegetables	\$13.00
Cheese Pizza	\$12.00
Desserts	
ITEM	PRICE
White Chocolate Spiced Apple Butter Cake Pecan crumble, bourbon caramel sauce, crème fraiche	\$13.00
Dark Chocolate Budino Whipped crème fraiche, chocolate pearls, amarena cherries, pine nut wedding cookie	\$13.00
Brookie Sundae Pistachio, chocolate & strawberry gelato, dark chocolate, banana, strawberry, pecan, chocolate pearls	\$13.00
Citrus Olive Oil Cake Pear compote, orange cardamom curd, mint	\$13.00
Bombolini (Italian Donuts) Petits beignets italiens servis avec un budino à la vanille riche et une sauce aux fraises.	\$12.50
Wine Bottles	
ITEM	PRICE
Bottega Pinot Noir 13% ABV	\$42.00
Bottega "Vino Dei Poeti" Prosecco 11% ABV	\$45.00
Villa Matilde Greco di Tufo 13% ABV	\$37.50
Feudo Montoni “Timpa” Grillo 13% ABV	\$42.00
Loosen Bros. "Dr. L" Riesling 8.5% ABV	\$33.00
Vietti Moscato D'Asti 13% ABV	\$39.00
Vavasour Sauvignon Blanc 13% ABV	\$39.00
Duckhorn Sauvignon Blanc false	\$45.00
Edna Valley Chardonnay 13.7% ABV	\$36.00
Bollini Chardonnay 13% ABV	\$48.00
La Follette Chardonnay 13.5% ABV	\$68.00
Ca Maiol Chiaretto 12% ABV	\$35.00
Donnafugata "Bell' Assai" Frappato 12.5% ABV	\$39.00

ITEM	PRICE
Borgo Scopeto Chianti Classico 13.5% ABV	\$42.00
Ronchi Montepulciano 13% ABV	\$39.00
Valravn Pinot Noir 13.5% ABV	\$51.00
Marchesi Di Gresy Barbera false	\$39.00
Marchesi di Barolo Nebbiolo 14% ABV	\$48.00
Le Volte Super Tuscan 14% ABV	\$54.00
Fontanafredda Barolo 13.5% ABV	\$54.00
St. Francis Merlot 13% ABV	\$43.50
Portillo Malbec 13% ABV	\$39.00
Masseria Li Veli Negroamaro 14.5% ABV	\$42.00
Paul Dolan Cabernet 14.5% ABV	\$45.00
Di Majo Cabernet Sauvignon 13% ABV	\$51.00
Iconoclast by Chimney Rock Cabernet 14.5% ABV	\$48.00
DeLille D2 Red Blend false	\$54.00
Cleto Chiarli Brut de Noir Sparkling Rose 12% ABV	\$36.00
Barone Fini Pinot Grigio 13% ABV	\$39.00

Coffee

ITEM	PRICE
Jump Start 2 oz. espresso, chocolate, cream, shaken and served cold	\$6.50
Latte	\$6.50
Espresso	\$5.50
Cappuccino	\$6.50
Macchiato	\$6.50
Dirty Almond Chai 2 oz. espresso, almond milk, chai tea and served cold	\$6.50
Drip Coffee	\$4.95