

p i z z a

m a r g h e r i t a\$15
san marzano pasatta, fior di latte, basil

r o a s t e d b r o c c o l i\$16
porcini cream, wild mushrooms, pickled fennel,
fontina cheese

p e p p e r o n i \$16
san marzanos, mozzarella

c u s t o m (c h o o s e 3) \$16
pancetta, pepperoni, salami, grilled chicken, arti-
choke, fennel sausage, calabrian chiles, olives, basil,
cherry tomatoes, mushrooms, arugula, broccoli

f e n n e l s a u s a g e \$16
san marzano passata, calabrian chiles,
cherry tomatoes, sicilian oregano

p a s t a

c a r b o n a r a\$8/15
black pepper linguine, pancetta, parmesan cream,
egg yolk

s p a g h e t t i m a r i n a r a\$7/13
*add meatball.....\$4.50ea

r i g a t o n i b o l o g n e s e\$9/16
veal and pork ragu, tomato, house ricotta

v e g e t a b l e l a s a g n a\$9/16
squash, eggplant, mozzarella, ricotta, basil

s h r i m p c a m p a n e l l e\$9/16
preserved lemon, saffron, leek and
tarragon cream

a n t i p a s t i

b r e a d s e r v i c e house foccacia bread, sea salt, rosemary, olive oil\$1 per person

s p i n a c h s a l a d seared salmon, quinoa, blueberries, ga strawberries, feta cheese, toasted seeds,
honey vinaigrette.....\$14

c h o p p e d m a r k e t s a l a d grilled chicken, shaved vegetables, boiled egg, gorgonzola crumbles, bacon, buttermilk
blue cheese dressing.....\$12

b u r r a t a c h e e s e heirloom tomatoes, cucumber, pickled red onion, foccacia crouton, sherry vinegar, basil.....\$13

m u s h r o o m t o a s t whipped ricotta, roasted mushrooms, thyme, grilled bread\$11

v e a l + p o r k m e a t b a l l s parmesan grits, san marzanos, grana padano.....\$11

b a r l o t t i b e a n h u m m u s toasted seeds, pickled vegetables, grilled piadina.....\$10

b l i s t e r e d s h i s h i t o p e p p e r s roasted garlic aioli, marcona almonds, lemon, chile flakes.....\$12

s w e e t c o r n c h o w d e r crispy pancetta, ramp oil.....\$8

a r u g u l a s a l a d prosciutto, shaved radish, GA strawberries, ricotta salata, balsamic vinaigrette.....\$10

k a l e s a l a d pickled red onion, pine nuts, pecorino, lemon anchovy vinaigrette\$.9

p a n i n i

*** b u r g e r** bacon, aged white cheddar cheese, LTOP, wholegrain bun\$16

c h i c k e n c l u b grilled chicken, smoked bacon, provolone, calabrese aioli, tomato, romaine.....\$13

p r o s c i u t t o house ricotta, prosciutto ham, arugula, pickled red onion, foccacia.....\$14

p e s t o c h i c k e n s a l a d lettuce, marinated tomato, provolone, our flatbread.....\$12

m e a t b a l l s u b veal+pork meatballs, marinara, basil, mozzarella.....\$12

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

executive chef: christopher maher

BIANCO / WHITE**CHAMPAGNE & SPARKLING**

MOËT & CHANDON "IMPÉRIAL BRUT", ÉPERNAY, FRANCE	26 100
PRINCE DE RICHEMONT, BRUT, FRANCE	12 47
CANARD-DUCHÊNE, BRUT, FRANCE NV	100
DOM PÉRIGNON, BRUT, ÉPERNAY, FRANCE 2009	429
CAVICCHIOLI 1928 LAMBRUSCO, EMILIA ROMANGA	10 39
BELSTAR, PROSECCO, VENETO	12 39
FUL, CAVA BRUT ROSE, CATALONIA, SPAIN	12 47
FERRARI, BRUT, TRENTO-ALTO ADIGE, ITALY	52

CANARD-DUCHÊNE, BRUT, FRANCE NV	HALF BOTTLE	69
KRUG, BRUT, GRANDE CUVÉE, REIMS, FRANCE NV	HALF BOTTLE	249
KRUG, BRUT ROSÉ, REIMS, FRANCE NV	HALF BOTTLE	449

ROSE / MOSCATO / TORRONTES

CHATEAU CASTEL DES MAURES, COTES DE PROVENCE ROSE	12 47
ALASIA, MOSCATO D'ASTI, PIEDMONT	10 39
CRIOS DE SUSANA BALBO, TORRONTES, MENDOZA ARGENTINA	10 39

PINOT GRIGIO / SAUVIGNON BLANC

CANTINA ZACCAGNINI, PINOT GRIGIO, BOLOGNANO	12 47
SANTA JULIA, PINOT GRIGIO, MENDOZA ARGENTINA	10 39
MOMO, SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND	13 49

CHARDONNAY

WILLIAM FEVRE, CHARDONNAY, CHABLIS	16 63
IRON HORSE, UNOAKED CHARDONNAY, RUSSIAN RIVER VALLEY	15 59
MOOBUZZ, CHARDONNAY, MONTEREY, 2016	48
CHALK HILL, CHARDONNAY, SONOMA COAST	65
OBERON, CHARDONNAY, CARNEROS	65

TRADITIONAL ITALIAN

TERREDORA DI PAOLO, FALANGHINA, CAMPANIA	11 43
FONTANA CANDIDA ROMA BIANCO, LAZIO	10 39
SUAVIA SOAVE CLASSICO, VENETO	10 39
LA SCOLCA GAVI BIANCO, PIEDMONT	11 43
GAROFOLI VERDICCHIO DEI CASTELLI DI JESI CLASSICO, MARCHE	43
PUIATTI TRAMINER AROMATICO CUR, VENETO	57
FEUDO SARTANNA ZIRITO GRILLO, SICILY	31

G L S B T L

RED**PINOT NOIR / MALBEC**

ADELSHEIM, PINOT NOIR, WILLAMETTE	16 63
ANGELA ESTATE, ABBOTT CLAIM, PINOT NOIR, YAMHILL-CARLTON 2013	160
ZACCARDI Q, MALBEC, MENDOZA ARGENTINA	12 47
AMADO SUR, MALBEC, MENDOZA ARGENTINA	15 59
SUSANA BALBO, NOSOTROS, MALBEC, MENDOZA ARGENTINA 2011	325

CABERNET SAUVIGNON / MERLOT / ZINFANDEL

UPPERCUT CABERNET SAUVIGNON, NAPA	11 43
KOKOMO, CABERNET SAUVIGNON, SONOMA	16 63
TERRA VALENTINE, CABERNET SAUVIGNON/SANGIOVESE, NAPA	20 79
ROBERT CRAIG CABERNET SAUVIGNON, NAPA	100
SCHRADER, DOUBLE DIAMOND, CABERNET SAUVIGNON, OAKVILLE, 2016	215
THORN, MERLOT, NAPA, 2014***	100
SBRAGIA GINO'S VINEYARD ZINFANDEL, SONOMA	58
SALDO, ZINFANDEL, CALIFORNIA	71
TERRA D'ORO, AMADOR COUNTY ZINFANDEL, 2007	100

TRADITIONAL ITALIAN**LIGHT-MEDIUM BODY**

TENUTA BADIOLA, 642°, MAREMMA TOSCANA	14 55
BISCEGLIA TERRA DI VULCANO, AGLIANICO, BASILICATA	10 39
CAMPI NUOVI, MONTECUCCO, SANGIOVESE, TUSCANY	12 47
MASSERIA LI VELI SALENTO PRIMITIVO ORION, PUGLIA	10 38
TENUTA MONOLO, BRAMATERRA RISERVA, TUSCANY, 1996	200

MEDIUM-FULL BODY

MARCHESI DE FRESCOBALDI, NIPOZZANO CHIANTI RISERVA, TUSCANY	12 47
IL BASTARDO, ROSSO, SANGIOVESE, TUSCANY	10 38
BADIA A COLTIBUONO, CHIANTI CENTAMURA, TUSCANY	10 38
LA CAPRANERA AGLIANICO, CAMPANIA	12 47
TEDESCHI, CAPITEL SAN ROCCO RIPASSO, 2015	80
ZIRONDA, AMARONE DELLA VALPOLICELLA	135
ANTINORI, BOLGHERI, IL BRUCIATO, TUSCANY, 2015	100
PAOLO SCAVINO, BAROLO, PIEDMONT, 2013	100
G.D.VAJRA, BAROLO, "ALBE", PIEDMONT	125
GAJA, CA MARCANDA, PROMIS, TUSCANY, 2014***	125
CARLO GIACASO, NARIN BARBARESCO, PIEDMONT, 2010	160
FEUDI DI SAN GREGORIO, SERPICO, CAMPANIA, 2007***	200
GAJA, BAROLO DAGROMIS, PIEDMONT, 2013***	225

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