



antipasti

- CHEF BOARD** Artisan cheese, prosciutto di parma, candied bacon, soppressata, condimenti, crositini ... \$24
- PEI MUSSELS** White wine garlic sauce, grilled ciabatta ... \$16
- SHRIMP IN SALSA VERDE** Gulf grilled shrimp, salsa verde sauce, grilled ciabatta ... \$16
- MEATBALL AL FORNO** Creamy polenta, marinara, parmigiano ... \$14
- GF AHI TUNA CRUDO *** Avocado mousse, pickled celery, sweet Italian peppers, citrus ponzu emulsion ... \$18
- BEEF TARTARE*** Filet steak, preserved lemon, garden dust, smoked cream, crostini ... \$22
- STEAK BRUSCHETTA*** Beef tenderloin, oven roasted cremini mushroom, red wine demi, grilled ciabatta ... \$22
- insalata**
- CAESAR SALAD** Hearts of romaine, anchovy fillet, parmigiano, herbed croutons, caesar dressing, parmigiano ... \$14
- NEW GF GOLDEN BEETS** Braised golden beets, heirloom tomatoes, goat cheese, candied walnuts, whipped ricotta spread
- GF TOMATO BURRATA** Heirloom tomatoes, burrata cheese, field greens, balsamic reduction ... \$18
- GF ITALIAN COUNTRYSIDE** Field greens, goat cheese, prosciutto di parma, figs, cherry tomatoes, balsamic vinaigrette, parmigiano ... \$16
- GF GRILLED WEDGE** Grilled romaine, cherry tomatoes, candied bacon, blue cheese dressing, parmigiano ... \$18

bistecca di prima

PRIME FILET MIGNON 8 oz ... \$58
PRIME NY STRIP * 14 oz ... \$48
PRIME RIBEYE STEAK * 16 oz ... \$62
BONE IN PRIME TOMAHAWK RIBEYE * 24 oz ... \$85
BISTECCA ALLA FIORENTINA * 28 oz Center Cut Porterhouse ... \$85

secondi

- GF ORA KING SALMON** Pan roasted 6 oz salmon, sautéed vegetables, Beurre Blanc ... \$38
- GF BRANZINO** Whole mediterranean sea bass, pistachio pesto, sautéed spinach, cherry tomatoes ... \$36
- GF WOOD FIRED HALF CHICKEN** Roasted half chicken, fingerling potatoes, sautéed spinach, natural jus ... \$28
- GF OSSO BUCO** Braised veal shank, polenta, gremolata, veal demi ... MP

contorno

- HOUSE MADE FOCACCIA BREAD** Smoked butter, vegetable confit, hot tomato oil ... \$10
- GF GRILLED BROCCOLINI** Calabarian chili oil, pignoli ... \$10
- LOBSTER MAC N CHEESE** Lobster Meat, Macaroni pasta, gruyère and smoked gouda cheese sauce, toasted breadcrumbs ... \$28
- GF FINGERLING POTATOES** Crispy baby potatoes, toasted almonds, truffle oil, parmigiano ... \$10
- GF CREAMY POLENTA** Stone milled polenta, parmigiano ... \$6

primi

House Made Pasta

(Pasta Made in House Daily, Gluten Free Pasta Available upon Request)

- AKAUSHI BEEF SHORT RIB PAPPARDELLE** Wide ribbon pasta, braised short ribs, ricotta, red wine demi, parmigiano ... \$36
- BUCATINI AL' LA RIV** Pancetta, prosciutto, cremini mushroom, peas, onion, olive oil ... \$24
- RIGATONI BOLOGNESE** Rigatoni pasta, beef bolognese sauce, parmigiano, basil oil ... \$28
- RAVIOLI** Spinach and mushroom filled ravioli, truffle cream sauce ... \$28
- SPAGHETTI ALLA CHITARRA** Marinara, parmigiano ... \$21
add Meatballs +9
- CACCIO E PEPE** Spaghetti, black pepper, pecorino Toscana DOP, extra virgin olive oil ... \$22
- GNOCCHI ALLA VODKA** Potato Gnocchi, marinara vodka sauce, parmigiano ... \$24
- pizza napoletana**
- DIAVOLA** Marinara, pepperoni, jalapeño, hot honey, calabrian chili oil, fresh mozzarella, parmigiano ... \$18
- MARGHERITA** Mozzarella, san marzano tomato, basil ... \$14
- PIZZA BIANCA** Oven roasted chicken, fresh mozzarella , parmigiano, caramelized onion, arugula pesto ... \$22
- PROSCIUTTO & FIGS** Prosciutto di parma, goat cheese, figs, arugula, balsamic reduction, Parmigiano ... \$18
- CARNE PIZZA** Italian sausage, soppressata salami, marinara, parmigiano, mozzarella ... \$18

20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE CONSUMING THIS ITEMS * RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

Sparkling & Rose

- PROSECCO Cannella Brut — Veneto, Italy — \$13 / \$45
- PROSECCO Bisol “Jeio” Superiore Brut — Veneto —Italy — Bottle \$52
- FRANCIACORTA Ferghettina Brut — Lombardy, Italy — Bottle \$85
- ROSE Château d’Estoublon 'ROSEBLOOD'— Provence, France — \$12/ \$42
- MOSCATO D’ASTI Marcarini — Piedmont, Italy — \$13 / \$45

White Wine

- BORTULUZZI Chardonnay — Friuli Venezia Giulia, Italy \$12/\$45
- CHARDONNAY Patz & Hall — Sonoma Coast, California — \$18 / \$58
- VERDICCHIO DEI CASTELLI DI JESI Bucci — Marche, Italy — \$14 / \$45
- SAUVIGNON BLANC Attems — Friuli-Venezia Giulia, Italy — \$14 / \$45
- SAUVIGNON BLANC Dog Point — Marlborough, NZ — Bottle \$48
- PINOT GRIGIO Cantina Terlan — Alto Adige, Italy — \$14 / \$45

Red Wine

- SANGIOVESE Boscarelli “Prugnolo” — Tuscany— \$14 / \$45
- MONTEPULCIANO D’ABRUZZO Fantini — Abruzzo — \$14 / \$45
- VALPOLICELLA RIPASSO Tommasi Superiore DOC—Veneto \$18 / \$58
- SUPER TUSCAN Le Volte dell’Ornellaia — Tuscany— \$20 / \$80
- PINOT NOIR Résonance — Willamette Valley — Oregon — \$16 / \$52
- PINOT NOIR Flowers — Sonoma Coast— \$22 / \$78
- PINOT NOIR Ponzi Vineyards — Willamette Valley —Oregon—Bottle \$65
- MALBEC Norton Reserva — Mendoza — Argentina — \$12 / \$38
- CABERNET SAUVIGNON McPrice Myers “Bull by the Horn” — Paso Robles — \$14 / \$42



Craft Cocktails

- APEROL SPRITZ Aperol, prosecco, club soda— \$12
- NEW AMALFI MARGARITA Espolon Reposado Tequila, Lime, Liquore Strega, Blood Orange, Sale Nero — \$14
- SICILIAN 75 Tito's vodka, rose syrup, lime, sparkling rosé wine — \$14
- VIRA’S MARTINI Belvedere vodka or Aviation gin, dry vermouth, 1888 dirtiest Mix— \$16
- CUCUMBER MARTINI Tito’s Vodka, cucumber, elderflower liqueur, lime, tajín rim — \$16
- NEGRONI Botanist Gin, campari, carpano antica vermouth — \$16
- ITALIAN GIMLET Aviation Gin, Italicus Rosolio, lime — \$14
- NEW RISTRETTO MARTINI Weber Ranch vodka, Licor 43, Cantera Negra Café, Fresh Espresso ... \$16
- BORDERLINE OLD FASHIONED Casamigos reposado, agave nectar, mole bitters, citrus — \$14
- OPENING NIGHT @ GEORGETOWN El Teroso reposado tequila, Italicus Bergamotto, lime, agave — \$14
- BEYOND LAKE BELTON Dulce Vida Tequila, El Silencio Mezcal, aperol, pineapple gum, lime, smoked chili bitters — \$15
- JALAPEÑO MARGARITA Espolòn Blanco, jalapeño agave, lime, salt — \$14
- VIEUX CARRÉ Knob Creek Rye, hennessy, benedictine, sweet vermouth, bitters — \$16
- NEW AMAR-OLD FASHIONED Woodford Rye whiskey, amaro, demerara, bitters — \$14

Scotch & Bourbon

Bourbon 2 oz / 3oz

- ANGEL'S ENVY RYE \$ 25 / \$35
- BAKERS 7 YR \$10 / \$14
- BASIL HAYDEN \$ 16 / \$20
- BASIL HAYDEN DARK RYE \$12 / \$15
- BAKERS \$10/ \$14
- BLANTON'S \$32 / \$48
- BULLEIT \$14 / \$18
- BULLEIT RYE \$14 / \$18
- COLONEL EH TAYLOR \$14 / \$20
- BUFFALO TRACE \$14 / \$16
- EAGLE RARE 10YR \$20/ \$28
- ELMER T LEE \$22 / \$28
- JEFFERSON'S OCEAN \$18 / \$25
- FOUR ROSES SMALL BATCH \$16 / \$22
- FOUR ROSES SINGLE BARREL \$14 / \$15
- SUNTORY JAPANESE WHISKEY \$11 \$15
- WELLER'S SPECIAL RESERVE \$12 / \$18
- WHISTLE PIG 18 YR \$30 / \$42

Scotch 2 oz / 3 oz

- ARDBEG 10YR \$18 / \$25
- GLENMORANGIE 12 YR \$14 / \$18
- BALVENIE 12YR \$20 / \$28
- BALVENIE 14YR \$30 / \$38
- CHIVAS REGAL \$14 / \$18
- GLENLIVET 12YR \$18 / \$24
- HIGHLAND PARK 12 YR \$14 / \$18
- JURA 18 YR \$18 / \$25
- LAPHROAIG 10 YR \$16 / \$20
- MACALLAN 12YR \$22 / \$30
- MACALLAN 18YR \$62 / \$82
- OBAN 14YR \$20 / \$28
- TALISKER 10 YR \$18/ \$25