



TAVOLA ITALIANA

APERITIVO HOUR 3-6PM DAILY IN THE BAR

Wine by the Glass \$10

Prosecco, Belstar DOC

Pinot Grigio, Castellani, Tuscany IGT

Chardonnay, Tomaresca, Puglia IGT

Sangiovese, Il Bastardo, Tuscany IGT

Pinot Noir, Stemmari, Sicily IGT

All Specialty Cocktails \$12

(See Full List Inside Beverage Book)

Ola's Favorite Spritz's \$10

Aperol Spritz

Hugo Spritz

Limoncello Spritz

Orangecello Spritz

Vic's Favorite Spirits \$10

Tito's Vodka

Malfy Gin

Codigo Blanco Tequila

Four Roses Bourbon

Birra \$4

Peroni

Birra Moretti

Peroni 0.0 N/A

Cheese Bread {vg} \$6

Spicy giardinara, mozzarella

Paolanzana {gf, vg} \$14

Grilled eggplant, fresh mozzarella, basil,
roasted tomatoes, Calabrian chilies,
cured olives

Arincini \$10

Breaded saffron risotto ball stuffed with
pork & beef bolognese

Burrata & Heirloom Tomatoes {gf} \$18

Figs, arugula, walnuts, prosciutto,
balsamic reduction

Sal's Polpettes \$12

Pork & beef meatballs, rich tomato sauce,
chili pesto (add pasta +10)

Eggplant Meatballs {vg} \$12

Roasted eggplant, parmesan, lemon zest,
breadcrumbs, tomato sauce

Sicilian Ribs \$11

Tender pork ribs, fennel seed,
maple orange glaze (half order)

Fried Calamari \$16

Crisp calamari rings & tentacles,
rich tomato sauce

Zucchini Pizza {gf} \$16

Mozzarella, zucchini, & almond crust,
Calabrian chilies, tomato sauce, fresh
mozzarella, cured olives, basil,
Italian sausage

Focaccia {vg} \$16

Tomato sauce, fresh burrata, sweet tomato,
torn basil, Calabrian chilies, cured olives

Pomodoro {vg} \$12

Capellini pasta, fresh tomatoes, garlic, fresh
basil, mint, parsley, red pepper flakes, evoo

Cacio e Pepe {vg} \$14

Spaghetti, butter, Grana Padano,
cracked black pepper

Spaghetti Di Olivia \$14

Fresh zucchini, mint & lemon, ricotta &
pecorino cheeses