



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

Nero D'Avola, Purato, Sicily, DOC

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

Bruschetta (Pick any 3) \$12

Tomato, Basil, Parmesan

Tuna, Dill, Lemon, White Bean

Fig, Prosciutto, Goat Cheese, Walnut

Wild Mushroom, Brie, Arugula

Whipped Ricotta {vg} \$12

Roasted cherry tomatoes, garlic, EVOO,
chopped toasted pistachios, honeycomb,
rustic bread

Italian White Bean Hummus {vg} \$16

Eggplant caponata, pine nuts; grilled piadina

"Old School" Antipasto \$24

Cured meats, assorted cheeses, spicy mustard,
fig jam, olives, ciabatta bread

Arincini \$10

Breaded saffron risotto ball stuffed with
pork & beef bolognese

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 {gfi} \$16

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

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