

ANTIPASTI

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IMPORTED ITALIAN MEATS, CHEESES, PICKLED VEGETABLES
SMALL 21 / LARGE 32

OYSTERS ON THE ½ SHELL

MIGNONETTE, COCKTAIL SAUCE, LEMON 18.50/37

TUNA TARTARE

SHALLOTS, CAPERS, LEMON AIOLI, HOMEMADE CHIPS 18

WHIPPED BURRATA

PARMA PROSCIUTTO, FIG PRESERVES, CROSTINI 18

STUFFED HOT PEPPERS

ITALIAN CHEESES, GARLIC, EVOO 15.95

EGGPLANT STACK

FRESH MOZZARELLA, TOMATO, BASIL, AGED BALSAMIC 17.95

ARTICHOKES AMALFI

SEASONED BREADCRUMBS, LEMON, PECORINO, EVOO 16.95

INSALATE

ITALIAN

ARUGULA, ROMAINE, FENNEL, TOMATO, CHICKPEAS, RED ONION, OLIVES,
ROMANO, WHITE BALSAMIC

CAESAR

PROSCIUTTO, LEMON, WHITE ANCHOVY, CROUTONS

CHOOSE YOUR PROTIEN

GRILLED BREAST OF CHICKEN 22
LEMON SCENTED SHRIMP 23
WILD CAUGHT SALMON 26

MEATBALL

ROMAINE, TOMATO, CUCUMBER, RED ONION, SEASONED RICOTTA,
TOMATO VINAIGRETTE 17

ITALIAN TUNA

ARUGULA, SHAVED FENNEL, OIL CURED OLIVES, CELERY, ONION, EVOO,
LEMON 19

PLEASE MAKE US AWARE OF FOOD ALLERGIES OR DIET RESTRICTIONS, WE
DO OFFER MANY GLUTEN FREE OPTIONS, HOWEVER WE ARE NOT A
FLOURLESS RESTAURANT.

CHEF CHRIS SMALDONE, SOUS CHEF MARK FELL
GM KATHY DONALDSON, AGM SEAN RATLIFF
BAR MANAGER ANGELA KINTIGH

PASTA/ENTRATA

SUNDAY SAUCE

SPAGHETTI, HOMEMADE TOMATO SAUCE
meatball 22 burrata 27

CHICKEN CUTLET MILANESE

ARUGULA, TOMATO, CUCUMBER, REGGIANO 26

CHICKEN PARMESAN

SPAGHETTI, HOMEMADE TOATO SAUCE 26

CHICKEN CUTLET ALLA VODKA

RIGATONI, HOMEMADE VODKA SAUCE 26

VEAL CUTLET MILANESE

ARUGULA, TOMATO, CUCUMBER, REGGIANO 31

VEAL PARMESAN

SPAGHETTI, HOMEMADE TOMATO SAUCE 31

VEAL CUTLET ALLA VODKA

RIGATONI, HOMEMADE VODKA SAUCE 31

GRILLED FAROE ISLAND SALMON

ROASTED BROCCOLI, FREGOLA SARDA, PESTO 31

SANDWICH

THE SIENA

PROSCIUTTO, SALAMI, PROVOLONE, LETTUCE, GIARDINERA, AIOLI 16

TURKEY

PESTO, SUNDRIED TOMATOES, FRESH MOZZARELLA, RED ONION,
BALSAMIC 16

SPICY CHICKEN CUTLET

VODKA SAUCE, CALABRIAN CHILI, MELTED MOZZARELLA, LETTUCE, TOMATO,
MAYO 16

PIZZA

MARGHERITA

TOMATO SAUCE, FRESH MOZZARELLA, BASIL 22

CLASSICO

TOMATO SAUCE, CHEESE, PEPPERONI, MUSHROOM 22

SICILIAN WHITE

TOMATO, ONION, FONTINELLA, ROASTED GARLIC, OREGANO, ROMANO 22

BISTECA

SLICED STEAK, FONTINA CHEESE, TRUFFLE PUREE 25

TOSCANA

PESTO, ONION, ARUGULA, REGGIANO 23

SALSICCIA

VODKA SAUCE, SAUSAGE, ONION, CHERRY PEPPERS 22

WINE BY THE GLASS

BUBBLES

Freixenet Negro Brut, Spain 9.75
Lamberti Prosecco, Extra Dry, Italy 10.00

WHITES

Pinot Grigio Circa 9.00/13.50
Pinot Grigio Maso Poli 10.50/15.75
Gavi Di Gavi La Meirana 10.50/15.75
Sauv Blanc Innocent Bystander 10.75/16.00
Riesling Dr Thanisch 9.25/14.00
Rose Miraval 12.00/18.00
Chardonnay Trefetheon "Eschol" 12.50/18.00
Vermentino Podere don Cataldo 10.25/15.50

REDS

Cabernet Seven Falls 12.00/18.00
Cabernet Blend Chappellet 19.25/28.75
CAB/SANG/MERLOT Le Sughere 13.50/20.25
CAB/SANG/SYRAH Petra Toscana Zingari 9.25/14.00
Pinot Noir Ayres 12.00/18.00
Zinfandel Four Vines "The Biker" 9.50/14.25
Merlot Rodney Strong 11.00/16.50
Malbec Andeluna "Altitude" 10.00/15.00
Sangiovese Blend "Siena" Ferrari Carano 12.50/18.75
Chianti Conti di Barbolani "Il Poggiolo" 9.25/14.00

CRAFT COCKTAILS

MR. MAURO

Bourbon, aperol, amaro nonino, lemon 12.75

MEDITERRANEAN BLISS

Figenza vodka, st germain, grapefruit 12.50

LOGANBERRY MULE

Vodka, crystal beach loganberry syrup, ginger beer, lime 12.50

PINAPPLE DREAM

Arette blanco tequila, pineapple juice, Campari, agave, lime
12.50

ITALIAN G&T

Malfy pink grapefruit gin, tonic, grapefruit 11.00

GARDEN GIMLET

Empress gin, honey syrup, lime, cucumber 12.50

APEROL SPRITZ

Aperol, prosecco, club soda, orange 12.50



BEER

Birra Moretti 6.00
Stella Artois 6.00
Heineken/Heineken Light 5.50
Heineken N/A 5.50
Michelob Ultra 4.50
Big Ditch, Hayburner IPA 7.00
Flying Bison Rusty Chain 6.00
Great Lakes Edmund Fitzgerald 6.00
Fat Tire 6.50
Labatt Blue/Blue Light 4.50

SELTZERS

High Noon, Pineapple 7.50
High Noon, Peach 7.50

STARLINO SPRITZ

Starlino orange, prosecco, pineapple 12.50
Starlino grapefruit, prosecco, grapefruit 12.50

