

FOR THE TABLE

CURED MEATS BOARD
CHEF'S SELECTION OF ARTISAN MEATS
PAIRED WITH TRADITIONAL ACCOMPANIMENTS
22

ARTISAN CHEESE
SELECTION OF CHEESES,
HOUSE ACCOMPANIMENTS
16

BRUSCHETTA
FOCCACIA BREAD, LOCAL TOMATOES,
BABY ARUGULA, OLIVE OIL,
WHIPPED FETA, BASIL
12

CAPRESE
MOZZARELLA, BASIL, HEIRLOOM TOMATOES,
SICILIAN OLIVE OIL, AND BALSAMIC GLAZE
12

STUFFED PEPPERS
SWEET SAUSAGE, SHISHITO, SAGE,
TOMATO SAUCE, PARMESAN
13

CAESAR SALAD
ANCHOVY, ROMAINE, PARMESAN CHEESE,
CROUTONS, HOUSE DRESSING
9

ARUGULA SALAD
SHAVED PECORINO, ALMONDS, ROASTED PLUMS,
RED WINE VINAIGRETTE
9

WARM ROASTED BEET
RADISH, CELERY, PANCETTA, ARUGULA,
GOAT CHEESE, WARM BACON VINAIGRETTE
9

ROASTED ARTICHOKE
GARLIC DIP, PUMPKIN SEED, SICILIAN OLIVE OIL,
GRILLED BAGUETTE
13

MARINATED OLIVES
TOASTED PUMPKIN SEEDS, CHERRY PEPPERS
CITRUS
7

NEAPOLITAN PIZZA

MARGHERITA
MOZZARELLA,
HEIRLOOM TOMATOES,
PARMESAN, PESTO
15

PROSCIUTTO AND PEAR
RED PEAR, FETA, MOZZARELLA,
ARUGULA, BALSAMIC,
THINLY SLICED PROSCIUTTO
16

SALUME
PROSCIUTTO, SOPPRESSATA,
MOZZARELLA, TOMATO, FRESH BASIL
16

WHITE
RICOTTA, PARMESAN,
SPINACH, ROASTED GARLIC,
SICILIAN OLIVE OIL
14

MUSHROOM
MOZZARELLA, TOMATO,
MEDLEY OF MUSHROOMS
16

OUR SUPPLIERS

GROWFOOD CAROLINA | AMBROSE FAMILY FARM | BLACKBIRD FARM
BULLS BAY SALTWORKS | GEECHIE BOY MILLS | JOYCE FARMS

ENTREES

*FAROE ISLAND SALMON

BALSAMIC GLAZED STRAWBERRIES, SWEET
POTATO PURÉE, SORGHUM ROASTED SQUASH...29

*FRESH CATCH OF THE DAY

ROTATING LOCAL FISH, SEASONAL ACCOMPANIMENTS...36

TUSCAN BRAISED SHORT RIB

NEW POTATOES, BABY CARROTS, GREEN BEANS,
MUSHROOM PAN SAUCE...31

*FILET FLORENTINE

6OZ CENTER CUT, BUFFALO MOZZARELLA RAVIOLI
PARMESAN CREAMED SPINACH...39

*FILET PIZZAIOLA

CHERRY PEPPERS, OLIVES, CAPERS, TOMATO,
MOZZARELLA, GRILLED BREAD...31

*ROSEMARY MINT CRUSTED LAMB

SEAFOOD RISSOTO, GREEN BEANS,
WHITE WINE PAN SAUCE...34

SIDES AND ACCOMPANIMENTS:

SAUTÉED SPINACH...6

SAUTÉED MUSHROOMS...8

ROASTED PROSCIUTTO BRUSSELS SPROUTS...7

FRESH PASTA

MARSALA

SWEET WINE, WILD MUSHROOMS, FETTUCCHINE
CHICKEN...26 VEAL...32

PICATTA

DRY WINE, CAPER BERRIES, FETTUCCHINE
CHICKEN...24 VEAL...28

PARMESAN

MOZZARELLA, TOMATO SAUCE, SPAGHETTI
CHICKEN...23 VEAL...27

SPAGHETTI AND VEAL MEATBALLS

SLOW COOKED SAN MARZANO POMODORO,
PARMESAN CHEESE...23

SICILIAN SUNDAY GRAVY

SLOW COOKED PORK, BEEF & VEAL,
CASARECCE, RICOTTA...25

*SHRIMP LINGUINE

LOBSTER BROTH, ANISE,
LEMON ZEST, ROASTED TOMATO...27

MUSHROOM FETTUCCHINE

RAGOUT OF FRENCH HORN, OYSTER, AND
CREMINI MUSHROOMS, SICILIAN OLIVE OIL...26

PACHERRI AND PECORINO

PANCETTA, SICILIAN OLIVE OIL,
FRESHLY GRATED PECORINO ROMANO...23

SPAGHETTI PUTTANESCA

BOQUEURONE ANCHOVY, CAPER BERRIES, CHERRY
TOMATOES, CASTELVATRANO OLIVES...22

*Consuming raw or under cooked meats, poultry, seafood, shellfish,
eggs or unpasteurized milk may increase your risk of food borne
illness.*

WINE, BEER, & COCKTAILS

COCKTAILS

MINT LIMONADA 12 FRESH LEMON JUICE, SVEDKA VODKA, MUDDLED MINT, LIMONCELLO
APEROL SPRITZ 11 APEROL, PROSECCO
BASIL LEMONADE 11 CUCUMBER-INFUSED SVEDKA VODKA, SIMPLE SYRUP, MUDDLED BASIL AND CUCUMBER, LEMON
THE OLD ITALIAN 12 AMARETTO DISARONNO, JIM BEAM BOURBON, BITTERS
LA DOLCE VITA 12 PEACH & ORANGE BLOSSOM KETEL ONE BOTANICAL VODKA, SODA, ROCKS
NEGRONI 12 GIN, CAMPARI, SWEET VERMOUTH
FRESH FRUIT BELLINI 10

DRAFT BEER

WESTBROOK WHITE THAI 7
SEASONAL DRAFT SELECTIONS 7

BOTTLED BEER

PERONI 7
STELLA ARTOIS 7
BELL'S TWO HEARTED ALE 6
BECK'S N/A 5
DOMESTICS 5

WHITE WINE - BY THE GLASS

SARTORI, PINOT GRIGIO, 2018	9/36
RUFFINO, ORVIETO, 2018	11/44
BANFI, CHARDONNAY 2017	12/46

RED WINE - BY THE GLASS

IMPERO, MONTEPULCIANO D'ABRUZZO, 2017	9/36
MASI, VALPOLICELLA, 2017	11/44
BARBANERA, CHIANTI, 2017	10/40
RUFFINO, TOSCANA IL DUCALE 2017	13/52

ROSÉ-SPARKLING

COSTE PETRAI TREVISO, PROSECCO, NV	11/44
REGEALALI "LE ROSÉ" 2018	12/44
CLETO CHIARLI, SPARKLING LAMBRUSCO	9/36
SANTA MARGHERITA PROSECCO BRUT	55
CA' DEL BOSCO, FRANCIACORTA, 2016	70

WHITE WINE - BY THE BOTTLE

ANTINORI BRAMITO - 2017 - UMBRIA, ITALY CHARDONNAY	46
ANTINORI TENUTA GUADO AL TASSO - 2017 VERMENTINO	49
BROGLIA GAVI - 2017 - PIEDNT, ITALY CORTESE	52
SANTA MARGHERITA - 2018- ALTO ADIGE, ITALY PINOT GRIGIO	60

RED WINE - BY THE BOTTLE

MICHELE CHIARLO "LE ORME" - 2016 - PIEDMONT BARBERA D'ASTI	40
ANTINORI "IL BRUCIATO" - 2017 - BOLGHERI CABERNET SAUVIGNON, MERLOT, SYRAH	54
RUFFINO, CHIANTI CLASSICO - 2015 - TUSCANY SANGIOVESE	56
BUGLIONI II BURGIARDO RIPASSO - 2014 CORVINA, CORVINONE	58
TENUTA SETTE PONTI, CROGNOLO - 2016 SANGIOVESE	65
TRAVAGLINI GATTINARA - 2015 - PIEDMONT NEBBIOLO	70
BONFANTE & CHIARLE - 2015 - PIEDMONT NEBBIOLO BARBARESCO "MOLINAIA"	80
RUFFINO, CHIANTI CLASSICO "ORO" - 2014 SANGIOVESE	90
GAJA "PROMIS" 2016 CABERNET SAUVIGNON, MERLOT	130
LA GERLA BRUNELLO DI MONTALCINO - 2012 SANGIOVESE	125
G.D. VAJRA BAROLO - 2014 NEBBIOLO	156