

# FOR THE TABLE

## ANTIPASTO

CHEF'S SELECTION OF IMPORTED CURED MEATS AND ARTISAN CHEESE,  
ARTICHOKE HEARTS, OLIVES, LINGONBERRY JAM, BAGUETTE 22

## BRUSCHETTA

HEIRLOOM TOMATO, WHIPPED GOAT CHEESE, BALSAMIC, CROSTINI 12

## MEATBALLS

PORK AND VEAL MEATBALLS, RED SAUCE 12

## CRISPY CALAMARI

SPICY PEPPERONCINI CREMA, RED SAUCE 14

## FRIED SMOKED MOZZARELLA

RED SAUCE 12

## STUFFED MUSHROOMS

ITALIAN SAUSAGE STUFFING, SMOKED MOZZARELLA CHEESE, RED SAUCE 11

## OYSTERS ROCKEFELLER

FOUR OYSTERS, SPINACH AND PARMESAN CREMA, TOASTED BREADCRUMBS 12

## SEARED SEA SCALLOPS\*

PANCETTA RAGU 18

## PROSCIUTTO WRAPPED ARTICHOKE HEARTS

LIGHTLY BREADED, GOAT CHEESE AND SUNDRIED TOMATOES, BALSAMIC GLAZE 12

# SOUPS & SALADS

## CREAMY TOMATO BISQUE

ROASTED TOMATO, PUGLIA OLIVE OIL 12

## ITALIAN SALAD

BURRATA, ARUGULA, OLIVES, CHERRY TOMATO, PICKLED ONION, CROUTONS, LEMON VINAIGRETTE 12

## CAESAR SALAD

ROMAINE, PARMESAN, CROSTINI 10

## HOUSE SALAD

MIXED GREENS, KALE, CARROT, TOMATO, ONION, CUCUMBER, RADISHES, GREEN GODDESS DRESSING 11

## CAPRESE

MOZZARELLA, HEIRLOOM TOMATO, FRESH BASIL, OLIVE OIL, AGED BALSAMIC 12

## SALAD ADDITIONS:

CHICKEN CUTLET 7

SHRIMP 7

SALMON 8

STEAK 10

*Lincen & Lincos*

Vincent Chiros

## PASTA

### **SPAGHETTI & MEATBALLS**

SEMOLINA SPAGHETTI, PORK AND VEAL MEATBALLS,  
SAN MARZANO TOMATO SAUCE 25

### **SICILIAN SUNDAY GRAVY**

SEMOLINA PACCHERI, SIMMERED PORK, BEEF, VEAL, RICOTTA 29

### **PARMIGIANA**

CACIOVELLA, SAN MARZANO, SEMOLINA SPAGHETTI  
EGGPLANT 23 CHICKEN 27

### **SEAFOOD LINGUINI**

LOBSTER, SHRIMP, CRAB,  
CALABRIAN CHILI, SAFFRON, CITRUS 37

### **CHICKEN PICATTA**

SEMOLINA SPAGHETTI, PICATTA SAUCE, CAPERS, LEMON 27

### **SHRIMP AGLIO E OLIO**

FRESH LINGUINE, CHILI, OLIVE OIL, GARLIC,  
CHILI FLAKE, FRESH LEMON 27

### **CHEESE STUFFED TORTELLINI**

ENGLISH PEAS, TOASTED PANCETTA, PARMESAN ALFREDO SAUCE 24

### **SUNDRIED TOMATO AND SMOKED GOUDA RAVIOLI**

ITALIAN SAUSAGE, PEPPERONCINI, RED SAUCE 26

## PASTA ENHANCEMENTS:

CHICKEN CUTLET 7

SHRIMP 7

SALMON 8

MEATBALLS 8

STEAK 10

VEAL CUTLET 10

# ENTRATA

## ROASTED BRANZINO

WHOLE BRANZINO, EGGPLANT CAPONATA 31

## TUSCAN GARLIC SALMON\*

SPINACH, KALE, TOMATO, BASIL RAGOUT 27

## VEAL MARSALA

CRISPY VEAL CUTLET, MASHED POTATOES,  
HARICOT VERTS 28

## DUCK CACCIATORE\*

PANCETTA, CREMINI AND OYSTER MUSHROOMS,  
FINGERLING POTATOES, POMODORO 31

## 14oz BONE-IN PORK CHOP\*

TUSCAN MUSHROOM CREMA, ROASTED FINGERLING POTATOES, HARICOT VERTS 35

## 8oz FILET\*

MASHED POTATOES, ASPARAGUS, BALSAMIC GLAZE 48

## BRAISED SHORT RIB

ROASTED BRUSSELS SPROUTS, MASHED POTATOES 30

# ACCOMPANIMENTS

MASHED POTATOES 5

BROCCOLI RABE 6

HARICOT VERTS 6

ASPARAGUS 7

BRUSSELS SPROUTS 7

FINGERLING POTATOES 6

GENERAL MANAGER JENNIFER BENNETT  
RESTAURANT MANAGER ALLEN MONTGOMERY  
CHEF DE CUISINE DAVID SMALLS

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS  
MAY INCREASE YOUR RISK OF FOOD BORN ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.  
PLEASE INFORM YOUR SERVER OF ANY ALLERGIES.

*Lincoln & Finicos*

*Vincent & Finco's*

# WINE & BEER

## BUBBLES

LA CACCIATORA FRIZZANTE LAMBRUSCO DELL'EMILIA AMABILE 10/40  
ZONIN PROSECCO BRUT, VENETO, ITALY 10/40  
ZONIN PROSECCO ROSE, VENETO ITALY 11/44

## WHITES

MOSCATO, BENI DO BATASOLIO, PIEDMONT, ITALY 9/36  
RIESLING, S.A.PRUM ESSENCE, GERMANY 10/40  
SAUVIGNON BLANC, CA'BOLANI, FRIULI, ITALY 10/40  
VERMENTINO, COLLE PETRUCCIO, STRALUNATO, TUSCANY, ITALY 11/44  
PINOT GRIGIO, CA'BOLANI, FRIULI, ITALY 12/48  
CHARDONNAY, ANDRE DUPUIS, BOURGOGNE, BURGUNDAY, FRANCE 13/52

## REDS

PRIMATIVO, MASSERIA ALTEMURA "SASSEO", SALENTO, ITALY 11/44  
CABERNET SAUVIGNON, ALTO VISTA VIVE, MENDOZA, ARGENTINA 10/40  
PINOT NOIR, ROW ELEVEN 'VINAS', SANTA MARIA VALLEY 12/48  
CHIANTI, CASTELLO D'ALBOLA CHIANTI CLASSICO DOCG. TUSCANY, ITALY 12/48  
SUPER TUSCAN, CASTELLANI TOUTON MONSALIA MAREMMA TOSCANA IGT, TUSCANY, ITALY 11/44

## HOUSE WINES

RED/WHITE/BUBBLES 8/32

## BEER (BOTTLES/CANS)

SYCAMORE MOUNTAIN CANDY IPA 8  
HI WIRE BED OF NAILS 8  
COMMONHOUSE WISE ONE 8  
ALLAGASH WHITE 8  
AUSTIN EAST CIDERS BLOOD ORANGE 8  
NARRAGANSETT LAGER 5  
BUD LIGHT 5  
BUDWEISER 5  
MILLER LITE 5  
YUENGLING 6

## DRAFT BEER

MICHELOB ULTRA 7  
PERONI LAGER 8

## N/A BEER

HEINEKEN 00 5  
STELLA 00 8  
BUSTY LUSH "SHE'S DIVINE" OATMEAL STOUT 8  
BUSTY LUSH "SHE'S GOLDEN" BLONDE ALE 8

# COCKTAILS

## CLASSIC COCKTAILS

### APEROL SPRITZ 12

PROSECCO, APEROL, SODA

### ITALIAN COKE 12

RAMAZZOTTI, SWEET VERMOUTH, SODA

### NEGRONI CLASSICO 12

GIN, CAMPARI, SWEET VERMOUTH

### ITALIAN MARGHERITA 12

LUNAZUL TEQUILA, AMARETTO MIDDLE ORANGE, FRESH LIME, SUGAR

## CLASSICS WITH A TWIST

### LIMONCELLO DROP MARTINI 13

TITO'S VODKA, LIMONCELLO, LEMON JUICE, SUGAR

### STRAWBERRY NEGRONI 13

GIN, CAMPARI, SWEET VERMOUTH, STRAWBERRY SIMPLE SYRUP

### SPARKLING RASPBERRY MARTINI 14

RASPBERRY VODKA, CHAMBORD LIQUEUR, LEMON, PROSECCO

### AMARO OLD FASHIONED 14

BOURBON, AMARO MONTENEGRO, ANGOSTORA & ORANGE BITTERS, SUGAR

### BLACK CHERRY APEROL SPRITZ 12

APEROL, BLACK CHERRY, PROSECCO, SODA

### LEMON SPRITZ 12

LIMONCELLO, SPARKLING WINE

### CHICNIK 13

WOODFORD RYE, RAMAZZOTTI AMARO, TAWNY PORT, ORANGE BITTERS

## DESSERT COCKTAILS

### BLACK MANHATTAN

EVAN WILLIAMS BOTTLED IN BOND, AVERNA, BITTERS 13

### ESPRESSO MARTINI

PEARL VANILLA VODKA, GAILLIANO RISTRETTO ESPRESSO LIQUEUR,  
FRESH ESPRESSO, SUGAR 16

### CHOCOLATE MARTINI

PEARL VANILLA VODKA, BAILEYS, CHOCOLATE LIQUER 14

*Limoncello Classics*