

****NIGHTLY WINE & DINE - \$65/PERSON****

Available every evening during dinner, this wine tasting menu includes a choice of any appetizer, main course & dessert on the dinner menu paired with four unique Italian wines, including a prosecco to begin followed by one white wine & two red wines.

STARTERS

- Whipped Ricotta** | Sicilian oregano, olive oil, grilled bread • \$10
Prosciutto Di Parma | buffalo mozzarella, roasted red peppers • \$14
Shrimp Scampi | served over garlic bread • \$14
Fried Calamari | pickled peppers, remoulade, marinara • \$18
Bacon Parmigiana | thick cut bacon covered in tomato & mozzarella • \$10
Meatballs | pork & beef, slowly braised in pomodoro sauce • \$10
Garlic Knots | 6 • \$5, 12 • \$9
Fried Zucchini | shoestring zucchini, lemon • \$8
Fried Mozzarella | marinara • \$9
B.B. Wings | a dozen honey garlic, BBQ, or buffalo - hot or mild w/ ranch or blue cheese dipping sauce • \$16

SPECIALTY PIZZAS | MEDIUM & LARGE*

- The Margherita** | \$17/\$19
tomato sauce, imported fresh mozzarella, fresh basil
The Vodka | \$16/\$20
our vodka sauce w/ smoked bacon, mozzarella, fresh basil
The Garden | \$19/\$24
tomato sauce, fresh mozzarella, onions, mushrooms, eggplant, spinach, olives, roasted garlic
The Sausage | \$18/\$21
tomato sauce, mozzarella, hot Italian sausage, onions, peppers
The Alfredo | \$18/\$21
alfredo sauce, mozzarella, grilled chicken
The Tommy | \$19/\$24
tomato sauce, mozzarella, thick cut bacon, sweet peppers, red onions, arugula, balsamic reduction
The Scampi | \$23/\$27
mozzarella, sautéed shrimp, garlic oil, parsley
The Parma | \$19/\$24
tomato sauce, fresh mozzarella, prosciutto di parma, fresh basil
The Butcher Shop | \$22/\$27
tomato sauce, mozzarella, sausage, meatball, pepperoni, thick cut bacon
The Upstate | \$19/\$21
tomato sauce, mozzarella, spicy buffalo chicken, red onion, blue cheese, ranch
The Popeye | \$18/\$21
tomato sauce, mozzarella, roasted garlic, mushrooms, ricotta, spinach
The BBQ | \$19/\$21
tomato sauce, mozzarella, tangy BBQ chicken, red onions, green onions
**Medium gluten-free pizza available for additional \$3.
Kids 8" cheese or pepperoni pizza available for \$9.*

BUILD YOUR OWN NEW YORK STYLE PIZZA!

- The Original Cheese** | *Medium* • \$12 | *Large* • \$14
homemade tomato sauce, mozzarella
Traditional Toppings | *Medium* • \$2 each | *Large* • \$3.50 each
pepperoni, mushrooms, sausage, peppers, onions, sliced tomatoes, anchovies, olives, spinach, roasted garlic, gorgonzola, ham, fresh basil, jalapeños, red onion, ricotta cheese, fried eggplant, zucchini, extra cheese, bacon
Premium Toppings | *Medium* • \$3 each | *Large* • \$5 each
buffalo mozzarella, thick cut bacon, meatballs, chicken cutlet, prosciutto

SIDES

- Italian Fries** | truffle, rosemary, parmesan • \$6
Whipped Potatoes | roasted garlic, olive oil • \$6
Fried Brussels Sprouts | pepperoni, parmesan chunks, breadcrumbs • \$10
Sautéed Spinach | fried chickpeas, ricotta salata • \$8
Broccoli Florets | lemon, garlic, chili • \$8
Garlic Bread | parmesan, parsley, fresh garlic • \$6

SOUPS & SALADS**Add Proteins**

- Grilled Chicken** \$4 | **Grilled Salmon** \$12 | **Grilled Shrimp** \$8 | **Avocado** \$3
Minestrone | seasonal vegetables, kidney beans, pasta • \$7
Lobster Bisque | Maine lobster, brandy, cream • \$14
House Salad | garden greens, cherry tomato, red onion, English cucumber, balsamic vinaigrette • \$10
Mr. G's Caesar Salad | romaine, crouton, parmesan • \$10
Caprese | tomato, buffalo mozzarella, basil, aged balsamic • \$14
Antipasto Salad | Italian vinaigrette, baby romaine, Genoa salami, provolone picante, cherry peppers • \$11

CALZONES & ROLLS

- Cheese Calzone** | ricotta, mozzarella • \$9
Ham & Cheese Calzone | ricotta, mozzarella, rosemary ham • \$10
Stromboli Roll | salami, rosemary ham, spinach, mozzarella, provolone • \$11
Sausage & Peppers Roll | hot Italian sausage, tomato, mozzarella • \$10
Chicken Parmigiana Roll | breaded chicken, tomato, mozzarella • \$10
Pepperoni Roll | peppercorn, tomato, mozzarella • \$10

HEROES & SUBS

- Chicken Parmigiana** | breaded chicken, mozzarella, tomato sauce, parmigiano • \$14
Eggplant Parmigiana | breaded eggplant, mozzarella, tomato sauce, parmigiano • \$10
Meatball Parmigiana | meatballs, mozzarella, tomato sauce, parmigiano • \$14
Sausage Parmigiana | hot Italian sausage, mozzarella, tomato sauce, parmigiano • \$11
Sausage & Peppers | hot Italian sausage, sautéed peppers & onions • \$11
Chicken Paillard Sandwich | arugula, tomato, avocado & balsamic vinaigrette • \$12

ITALIAN CLASSICS

- Eggplant Parmigiana** | tomato, mozzarella, basil, served w/ rigatoni • \$14
Chicken Parmigiana | thinly pounded chicken breast, mozzarella, tomato, served w/ rigatoni • \$21
20 Layer Lasagna | beef ragù, ricotta, mozzarella • \$18
Spaghetti & Meatballs | pork & beef, slowly braised in pomodoro sauce • \$16

PASTA

(All homemade daily | gluten-free available)

- Sunday Ragù** | shells, hot Italian sausage, mini meatballs, pomodoro • \$18
Bolognese | tagliatelle, veal ragù, fresh ricotta • \$16
Shrimp Scampi | linguine, garlic, parsley, breadcrumbs • \$18
Frutta Di Mare | spaghetti, mussels, clams, shrimp, calamari, tomato • \$25
Carbonara | campanelle, bacon, egg, pecorino, black pepper • \$16
Vodka Sauce | rigatoni, tomato, cream, smoked bacon, splash of vodka • \$16
Norma | rigatoni, eggplant, fresh mozzarella, tomato, basil, ricotta salata • \$16
Alfredo | fettuccine, parmesan cream sauce w/ grilled chicken • \$12 | w/ shrimp • \$16
Grandma's Ravioli | short rib stuffing, mushroom marsala ragù • \$16
Three Cheese Ravioli | parmesan, ricotta, gorgonzola sauce, candied pecans • \$14
Basil Pesto | tagliatelle, sundried tomato, grilled chicken • \$16
Aglio e Olio | linguine, garlic, oil, crushed chili flakes, parsley, breadcrumbs • \$12
Clam Sauce | linguine, chopped clams, white wine, garlic • \$18

CHICKEN, FISH & PORK

- Chicken Paillard** | thinly pounded grilled chicken, lemon, arugula, cherry tomato • \$18
Scarpello | chicken on the bone, hot Italian sausage, peppers, garlic, balsamic • \$19
Grilled Salmon* | piccata sauce, sautéed spinach, capers, lemon • \$26
Shrimp Parmigiana | breaded & covered w/ tomato, fresh mozzarella, served w/ a side of rigatoni • \$26
Pork Ribs | hot Italian cherry pepper glazed baby back ribs • \$19

Split entrées are an additional \$10 & all side substitutions are an additional \$2.

**(Items are cooked to order. Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Please inform your server if anyone in your party has a food allergy.)*

*** (Nightly Wine & Dine: Full table participation required. Excludes tax & gratuity. Not available for private parties.)*

WINE BY THE GLASS

WHITE	6 OZ	9 OZ	REDS	6 OZ	9 OZ
Bisol "Jeio" Prosecco Brut N.V. Veneto	\$11	\$14	Banfi, Chianti Classico Superiore Tuscany	\$10	\$12
Le Contesse, Prosecco Rosé N.V. Veneto	\$12	\$15	Remo Farina, Valpolicella Ripasso Superiore Veneto	\$12	\$15
Masi Agricola, Pinot Grigio Delle Venezie	\$9	\$11	Lyric, Pinot Noir Santa Barbara	\$12	\$15
Pala, "Fiori" Vermentino Sardinia	\$12	\$15	Michele Chiarlo, "Il Principe" Nebbiolo Piedmont	\$13	\$16
Tormaresca, Chardonnay Puglia	\$12	\$15	Tramin, Pinot Noir Alto Adige	\$10	\$12
Olema, Chardonnay Sonoma County	\$10	\$12	Puro, Malbec France	\$9	\$11
Vietti, Moscato d'Asti Piedmont	\$11	\$14	Provenance, Merlot Napa Valley	\$15	\$18
Planeta, Rose Etna	\$10	\$12	Tolaini, "Al Passo" Super Tuscan Tuscany	\$12	\$15
Jean Pascal Aubron, Sauvignon Blanc Loire Valley	\$11	\$14	Daou, Cabernet Sauvignon Paso Robles	\$16	\$19
Whispering Angel Rosé Côtes de Provence	\$13	\$16			

WINE BY THE BOTTLE

SPARKLING

- Moët Chandon "Imperial" N.V. | Epernay, France • \$105
- Perrier Jouet "Grand Brut" N.V. | Epernay, France • \$98
- Bisol "Jeio" Prosecco Brut N.V. | Veneto, Italy • \$44
- Majolini, Brut Rosé N.V. | Franciacorta, Italy • \$90
- Barone Pizzini "Animante" N.V. | Franciacorta, Italy • \$55
- Le Contesse, Prosecco Rose N.V. | Veneto, Italy • \$48

REFRESHING WHITES

- Masi Agricola, Pinot Grigio | Delle Venezie, Italy • \$44
- Santa Margherita, Pinot Grigio | Alto Adige, Italy • \$45
- Anne Amie, Pinot Grigio | Willamette • \$55
- Attems, Sauvignon Blanc | Venezia Giulia • \$38
- Jean Pascal Aubron, Sauvignon Blanc | Loire Valley • \$45
- Pala, "Fiori" Vermentino | Sardinia • \$35

CHARDONNAY

- Tormaresca, Chardonnay | Puglia • \$35
- Olema, Chardonnay | Sonoma County • \$40
- Jordan, Chardonnay | Russian River Valley • \$60

ROSÉ

- Planeta, Rosé | Sicily • \$40
- Domaine Nais, Rosé | Côtes de Provence • \$45
- Whispering Angel Rosé | Côtes de Provence • \$52

PINOT NOIR

- Cantina Terlano, Pinot Noir | Alto Adige • \$65
- Tramin, Pinot Noir | Alto Adige • \$40
- Anne Amie "Two Estates", Pinot Noir | Willamette • \$85
- Imago Mundi, Pinot Noir | Napa Valley 2017 • \$120

OTHER ITALIAN REDS

- Remo Farina, Valpolicella Ripasso Superiore | Veneto • \$48
- Allegrini, Amarone Classico | Veneto 2014 • \$135
- Nicolis, Amarone Classico | Veneto 2012 • \$142
- Ar. Pe. Pe. Rosso Valtellina | Lombardy • \$85
- Pala, Cannonau | Sardinia • \$50
- Azienda Agricola Elios, Nero d'Avola | Terre Siciliane • \$70
- Atilia, Montepulciano d'Abruzzo | Abruzzo, 1L • \$48

TUSCANY

- Castellare di Castellina, Chianti Classico | Tuscany • \$65
- Banfi, Chianti Classico Superiore | Tuscany • \$40
- Ruffino, "Ducale" Chianti Classico Riserva | Tuscany • \$48
- Marchesi Antinori "Tenuta di Tignanello" Chianti Classico Riserva | Tuscany 2016 • \$90
- Marchesi Antinori "Il Bruciato" | Bolgheri • \$65
- Antinori "Tignanello" | Bolgheri 2016 • \$225
- Tenuta San Guido "Sassicaia" | Bolgheri 2014 • \$374
- Castello Banfi "SummuS" | Tuscany 2015 • \$120
- Castello Banfi "Excelsus" | Tuscany 2014 • \$150
- Tolaini "Al Passo", Super Tuscan | Tuscany • \$48
- Riecine di Riecine, Toscana | Tuscany 2013 • \$135
- La Magia, Rosso di Montalcino | Tuscany • \$65
- La Magia, Brunello di Montalcino | Tuscany 2014 • \$115
- Il Poggione, Brunello di Montalcino | Tuscany 2014 • \$145
- Gaja, Brunello di Montalcino | Tuscany 2014 • \$200
- Castello di Monsanto "Nemo", Cabernet Sauvignon | Tuscany • \$105

PIEDMONT

- Michele Chiarlo "Il Principe" Nebbiolo | Piedmont • \$52
- Bruno Rocca "Rabaja" Barbaresco | Piedmont 2013 • \$200
- Cigliuti "Vie Erte" Barbaresco | Piedmont 2015 • \$105
- Vietti "Castiglione", Barolo | Piedmont 2015 • \$105
- Paolo Scavino, Nebbiolo | Piedmont • \$70
- Paolo Scavino, Barolo Classico | Piedmont 2015 • \$115

CALIFORNIA

- Rombauer, Merlot | Napa Valley • \$95
- Provenance, Merlot | Napa Valley • \$60
- Seghesio "Old Vine", Zinfandel | Sonoma County • \$60
- Coppola "Director's", Cabernet Sauvignon | Sonoma County • \$45
- Jordan, Cabernet Sauvignon | Alexander Valley 2014 • \$110
- Daou, Cabernet Sauvignon | Paso Robles • \$64
- Girard, Cabernet Sauvignon | Napa Valley • \$85
- Robert Mondavi, Bordeaux Blend | Oakville • \$75
- Aperture, Blend | Alexander Valley 2016 • \$125
- Groth, Cabernet Sauvignon | Oakville 2014 • \$120

Holiday Happenings

Check out all of our holiday happenings this season!
Scan here to learn more about each event.

