

**\*\*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 for \$5, 12 for \$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** | vegetable purée soup, parmesan, EVOO • \$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 & Peppers** | hot Italian sausage, sautéed peppers & onions • \$11  
**Sausage Parmigiana** | hot Italian sausage, mozzarella, tomato sauce, parmigiano • \$11  
**Grilled Chicken** | pancetta, arugula, avocado, peppers, honey mustard • \$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	6OZ	9OZ	REDS	6OZ	9OZ
Bisol "Jeio" Prosecco Brut N.V.   Veneto	\$11	\$14	Banfi, Chianti Classico Superiore   Tuscany	\$10	\$12
Le Contesse, Prosecco Rose N.V.   Veneto	\$12	\$15	Remo Farina, Valpolicella Ripasso Superiore   Veneto	\$12	\$15
Medici Ermete, Rose N.V.   Lambrusco, Italy	\$11	\$14	Lyric, Pinot Noir   Santa Barbara	\$12	\$15
Masi Agricola, Pinot Grigio   Della Venezia	\$9	\$11	Michele Chiarlo, "Il Principe" Nebbiolo   Piedmont	\$13	\$16
Pala, "Fiori" Vermentino   Sardinia	\$12	\$15	Tramin, Pinot Noir   Alto Adige	\$10	\$12
Tormaresca, Chardonnay   Puglia	\$12	\$15	Puro, Malbec   France	\$9	\$11
Olema, Chardonnay   Sonoma County	\$10	\$12	Provenance, Merlot   Napa Valley	\$15	\$18
Vietti, Moscato d'Asti   Piedmont	\$11	\$14	Tolaini, "Al Passo" Super Tuscan   Tuscany	\$12	\$15
Planeta, Rose   Etna	\$10	\$12	Daou, Cabernet Sauvignon   Paso Robles	\$16	\$19
Jean Pascal Aubron, Sauvignon Blanc   Loire Valley	\$11	\$14			
Whispering Angel Rosé*   Côtes de Provence	\$13	\$16			

## WINE BY THE BOTTLE

### SPARKLING

- Ruinart, Blanc du Blanc N.V. | Champagne, France • \$110
- 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 Rose N.V. | Franciacorta, Italy • \$90
- Barone Pizzini "Animante" N.V. | Franciacorta, Italy • \$55
- Le Contesse, Prosecco Rose N.V. | Veneto, Italy • \$48
- Medici Ermete, Rose N.V. | Lambrusco, Italy • \$44

### REFRESHING WHITES

- Masi Agricola, Pinot Grigio | Della Venezia, Italy • \$44
- Santa Margherita, Pinot Grigio | Alto Adige, Italy • \$45
- Anne Amie, Pinot Grigio | Willamette • \$55
- Malvira, Roero Arneis | Piedmont, Italy • \$48
- 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
- The Palm Rosé\* | Côtes de Provence • \$36
- Whispering Angel Rosé\* | Côtes de Provence • \$52
- Rock Angel Rosé\* | Côtes de Provence • \$75

### 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

### TUSCANY

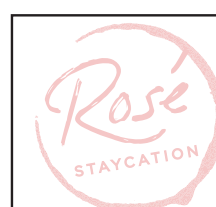
- Castellare di Castellina, Chianti Classico | Tuscany • \$65
- Banfi, Chianti Classico Superiore | Tuscany • \$40
- Ruffino, "Ducale" Chianti Classico Riserva | Tuscany • \$48
- Marchesi Antinori "Tenuta di Tignanello" Chianti Classico Riserva | Tuscany 2015 • \$90
- Marchesi Antinori "Il Bruciato"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

### PIEDMONT

- Michele Chiarlo "Il Principe" Nebbiolo | Piedmont • \$52
- Cantine Valpane, Barbera | Piedmont • \$35
- Roagna Ignio, Barbera d'Alba | Piedmont • \$55
- Bruno Rocca "Rabaja" Barbaresco | Piedmont 2013 • \$200
- Cigliuti "Vie Erte" Barbaresco | Piedmont 2014 • \$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



### \*\*Summer Special\*\*

Join us every Tues-Fri from 4-9pm for 1/2 off bottles of Château D'Esclans rosés (The Palm, Whispering Angel & Rock Angel) & 1/2 off Whispering Angel by the glass.