

Antipasti

Insalata

IL PANE 6
house-made focaccia, olive oil,
balsamico
garlic style • +2

MELANZANE GRIGLIATE 16
grilled eggplant, fresh mozzarella,
iG marinara

POLPETTE 18
duck, turkey & beef meatballs,
braised mixed mushrooms,
sweet onions

FRITTURA DI CALAMARI 20
crispy calamari, zucchini,
calabrese remoulade

POLIPO AI FERRI 23
grilled atlantic octopus, olive oil
potatoes, pickled red onion, olive
vinaigrette

GAMBERI ROSSI 21
crisp wild red shrimp, marsala
glaze, creamy polenta,
calabrese chilli

CAPRESE 16
heirloom tomatoes, iG fresh
mozzarella, basil, aged balsamic,
extra virgin olive oil

CESARE 15
romaine hearts, focaccia
breadcrumbs, grana
add anchovies (salted or white) • 2

INSALATA DI VERDE 14
mixed greens and arugula, dried
cranberries, toasted walnuts,
granny smith apple slices, goat cheese
crumbles, green apple vinaigrette

Pizza

RUSTICA 22
marinara, roasted peppers,
artichokes, caramelized onion,
mushrooms, olives

PEPPERONI PICCANTE 24
marinara, calabrian chili,
gorgonzola, hot honey

LASAGNA PIZZA 24
marinara, short rib, ricotta,
mozzarella cheese

CARNISSIMA 24
marinara, peperoni, homemade
sausage, bacon

PEPPERONI 23
marinara, mozzarella

MARGHERITA 21
marinara, mozzarella, basil, evoo

QUATTRO FORMAGGI 24
goat cheese, ricotta, gorgonzola,
mozzarella cheese, caramelized
onions

FUNGHI 22
mushrooms, roasted garlic,
goat cheese

PESTO 23
basil pesto, arugula, prosciutto,
mozzarella

Primi

SPAGHETTI 22
tomatoes, garlic, basil,
“heart & soul”
add 3 meatballs • 10

GARGANELLI 28
homemade italian sausage,
broccolini, calabrese chili, tomatoes,
evoo, garlic, ricotta salata

RISOTTO SETTIMINALE Mkt
this week’s risotto offering

MEZZALUNE 29
ricotta and roasted beet
half-moon ravioli, brown butter,
marjoram, crispy parsnips

AGNOLOTTI 33
bge roasted duck & fontina filled,
brown butter, sage, pecans

PAPPARDELLE 29
traditional veal & pork bolognese

FRUTTI DI MARE 36
squid ink spaghetti, shrimp,
mussels, calamari, spicy marinara,
shaved garlic

LASAGNA MATTÀ 31
“crazy lasagna,” braised beef
short rib, garlic & rosemary jus

GNOCCHI DI PATATE 31
gorgonzola cream, crispy speck

Secondi

Contorni

POLLO AL MATTONE 35
brick-roasted half chicken,
whipped root vegetables,
broccolini

ZUPPA DI MARE ALLA LUCIA 49
fish of the day, clams, mussels,
wild red shrimp, sweet onion,
garlic, marjoram, colatura,
tomato broth, grilled focaccia

SALMONE 34
cold-smoked, grilled, vidalia &
english pea purée, roasted golden
beets, wild mushrooms

PESCE INTERO Mkt
grilled whole fish, capers, lemon,
extra virgin olive oil

**OSSOBUCO
ALLA MILANESE** Mkt
braised veal ossobuco,
saffron risotto, gremolata

SCALOPPINA 33 | 49
"piccata" (lemon, capers, white
wine) or "marsala"(mushrooms,
fowl jus), herb-roasted yukon
potatoes
choice of:
• chicken
• veal tenderloin

LA PARMIGIANA 33 | 59
garlic & rosemary pan-fried,
roasted tomatoes, mozzarella,
marinara
choice of:
• chicken
• 14 oz. bone-in veal chop

12
**CAVOLETTI DI
BRUXELLES**
crispy brussels sprouts & shallots,
white balsamic glaze

SPINACI
sautéed spinach, garlic,
extra virgin olive oil

ITALIAN FRIES
crispy potatoes, iG spice mix

PATATE ARROSTO
garlic & herb roasted
yukon potatoes

CAVOLFIORE AL FORNO
oven roasted cauliflower,
romesco sauce

BROCCOLINI AI FERRI
grilled broccolini, roasted garlic

PASTA PICCOLA
side of spaghetti or fettuccine
with choice of marinara or alfredo

Wine By The Glass



SPUMANTE

20	Alasia, Moscato d’Asti, ITA 2025	13
19	Medici Ermete, Lambrusco Reggiano Dolce, ITA NV	14
14	Villa Sandi, il Fresco Rosé , Treviso, ITA NV	15
18	Nino Franco Rustico, Prosecco Superiore, ITA NV	16

VINO BIANCO E ROSATO

112	Barone Fini, Pinot Grigio , Valdadige, ITA 2025	14
246	Lunaria Civitas, Pecorino , Abruzzo, ITA 2025	15
110	Pala Soprasole, Vermentino , Sardinia, ITA 2025	16
114	Livon, Sauvignon Blanc , Friuli, ITA 2024	16
127	Pierre Sparr, Riesling , Alsace, FRA 2024	16
108	Le Morette, Chiaretto di Bardolino Rosé , Veneto, ITA 2024	16
118	La Giustiniana, Gavi di Gavi , Piedmont, ITA 2025	18
150	Stags’ Leap, Chardonnay , Napa Valley, CA 2024	20
160	Jean-Marc Brocard “Sainte Claire” Chablis , FRA 2024	22
152	Rombauer, Chardonnay , Carneros, CA 2024	24
119	Comte de la Chevaliere, Sancerre , FRA 2025	25

VINO ROSSO

500	Antinori “Peppoli” Chianti Classico , Tuscany, ITA 2024	16
390	Mazzei Poggio Badiola “ Super Tuscan ” Tuscany, ITA 2022	16
620	Primo Scuro, Cannonau , Sardegna, ITA 2023	16
370	Lunaria “Coste di Moro” Montepulciano , Abruzzo, ITA 2020	16
530	Andeluna 1300, Malbec , Mendoza, ARG 2025	16
630	Ancient Peaks, Merlot , Paso Robles, CA 2022	16
410	Tramin, Pinot Noir , Südtirol-Alto Adige, ITA 2024	17
320	Napa by Napa, Cabernet Sauvignon , Napa Valley, CA 2023	18
400	Benton Lane, Pinot Noir , Willamette Valley, OR 2023	19
470	Varvaglione Papale, Primitivo di Manduria, Puglia, ITA 2021	20
375	Brancatelli Valle delle Stelle, Cabernet Sauvignon , Tuscany, ITA 2023	22
250	La Vite Lucente “ Super Tuscan ” Tuscany, ITA 2023	24
595	Antiche Terre, Amarone della Valpolicella , Veneto, ITA 2022	24
340	Caparzo, Brunello di Montalcino , Tuscany, ITA 2020	25
300	Damilano “Lecinquevigne” Barolo , Piedmont, ITA 2022	25

VINO PASSITO

1100	Recchia La Guardia, Recioto della Valpolicella, Veneto, ITA 2016	13
1110	Felsina, Vinsanto del Chianti Classico, Tuscany, ITA 2016	14

VINO DI PORTO

1140	Taylor Fladgate 10 yr Tawny, Douro, PRT	15
1150	Taylor Fladgate 20 yr Tawny, Douro, PRT	16

Signature Cocktails

CRIMSONITE | 16

Four Roses Bourbon,
Black Cherry Syrup,
Cinzano Rosso, Orange Bitters

BRUTUS’ BETRAYAL | 16

Mexxo Tequila, Limoncello,
Campari, Lemon Juice, Agave

AMALFI LEMONADE | 16

Gin, Italicus, Lemon Juice,
Orange Bitters

BELLA DONNA | 16

Vodka, St. Germain,
Lemon Juice

ESPRESSO MARTINI | 16

Vodka, Atomic Black Espresso
Liqueur, Freshly Brewed
Espresso

BERRY KISS | 17

Vodka, Strawberry Syrup,
Aquafaba, Lemon Juice

PARMIGIANO SOUR | 18

Barsol Pisco, Vinsanto,
Aquafaba, Sweet and Sour Mix

BARREL AGED

NEGRONI | 18

Botanist, Campari,
Cinzano Rosso

SMOKY

OLD FASHIONED | 20

WhistlePig 6 yr, Luxardo Cherry
Liqueur, Orange Bitters

Spritz 15	Zero-Proof Cocktail 10	Beer 7
APEROL SPRITZ Aperol, Prosecco, Soda LIMONCELLO SPRITZ Limoncello, Prosecco, Soda HUGO SPRITZ Gin, St. Germain, Prosecco	SICILIAN SUNSET Ginger Beer, Pineapple Juice, Maraschino Cherries COUNTRYSIDE FIZZ Strawberry & Passion Fruit Syrup, Lemon-Lime Soda, Orange	PERONI DRAFT MILLER LITE DRAFT BLUE MOON DRAFT TERRAPIN IPA DRAFT STELLA ARTOIS BOTTLE
	GIALLOATL	Non-Alcoholic 6
		PERONI 0.0