

Primo

CHARCUTERIE SELECTION

\$16.00

seasonal selection of assorted imported meats, fine cheeses, olives, crackers, fruit and jam

HARVEST SALAD

\$9.00

arugula, mixed greens, sweet potatoes, walnuts, dried cranberries, fresh apples, goat cheese, maple balsamic dressing

Pizzas

10" Neapolitan style homemade dough - 6 slices feeds 1-2 people

LA MADRE: *You know her or you've heard her laugh...now you can taste her signature pizza*

\$16.00

fig jam, sicilian olive oil, sliced red grapes, walnuts, blue cheese, balsamic glaze drizzle

SAN GALLO

\$12.00

sicilian olive oil, sliced potato, rosemary, mozzarella, sea salt

MARGHERITA

\$12.00

house made tomato sauce, mozzarella, fresh basil

CALABRESE

\$15.00

house made tomato sauce, mozzarella, calabrese salami

VEGGIE

\$13.00

house made tomato sauce, eggplant, bell peppers, onions

QUATTRO FORMAGGI

\$14.00

mozzarella, provolone, parmesan, ricotta, honey drizzle

SICILIAN: *6 square cut pieces on thicker focaccia bread*

\$15.00

house made tomato sauce, mozzarella, sicilian fennel sausage, parmesan

Classic toppings: Olives | Banana Peppers | Onions | Arugula | Peppers | Eggplant |
Mushrooms | \$1.50

Premium Toppings: Italian Sausage | Calabrese Spicy Salami | Imported Prosciutto | Buffalo
Mozzarella | \$3

Substitute Cauliflower crust for any pizza \$4.00

*we are not a gluten-free restaurant and cannot ensure that cross contamination will never occur
consuming raw or undercooked eggs, beef, milk products, pork, poultry, seafood or shellfish may increase
your chances of food-borne illness.*

DOLCE

GELATO SAMPLER

4 single scoops of house made Sal's Gelato \$8

BRIOCHE CON GELATO

Warm Brioche bun with Sicilian Pistachio Gelato \$6

COFFEE

Espresso, Latte, Cappuccino, Americano

DIGESTIVO

Limoncello \$6

VINO ROSSO

SAN JACOPO CHIANTI CLASSICO DOCG	\$12
COTTANERA BARBAZZALLE ETNA ROSSO	\$12
CAPPONE CHIANTI CLASSICO DOCG	\$11
POGGIO AL TUFO CABERNET SAUVIGNON	\$12
VERBO AGLIANICO DEL VULTURE	\$10
VALPOLICELLA RIPASO	\$10
IL FONDATORE MONTEPULCIANO D' ABRUZZO	\$10
FIRRIATO CHIARAMONTE NERO D' AVOLA DOC	\$10
FRATELLI FERRERO BAROLO	\$24

VINO BIANCO

MIRAL- GRILLO DOC	\$9
ASCHERI - GAVI DI GAVI DOCG	\$12
ABBAZIA DI NOVACELLA PINOT GRIGIO	\$15
COTTANERA BARBAZZALLE ETNA BIANCO	\$12
VILLA BARBI ORVIETO CLASSICO DOC	\$10
SAN SIMONE PINOT GRIGIO	\$8
ABBAZIA DI NOVACELLA SAUVIGNON BLANC	\$14

PROSECCO & ROSE

SAN SIMONE MILLESIMATO DOC	\$10
FURLAN PROSECCO DOC 187ml	\$6
MASCIARELLI ROSATO	\$8

SIGNATURE COCKTAILS

SICILIAN SOUR \$12
 sharing our sicilian heritage in one cocktail with muddled orange slice, fresh lemon juice, bulleit rye whiskey mixed together & layered with a dry sicilian red wine to float on top

BLOOD ORANGE APEROL SPRITZ \$14
 a bloody twist on the original spritz, made with don ciccio & figli ambrosia aperitivo, organic arancino blood orange liqueur and topped off with our favorite prosecco, garnished with an orange wheel

OLD FASHIONED ARNONE \$13
 a classic old fashioned with a little kick- bourbon muddled in orange slice, mixed with don ciccio italian coffee liqueur and a dash of orange bitters
 classic old fashioned available upon request.
 \$10

NEGRONI CLASSICO \$12
 old school italian style negroni made with malfy italian gin, campari bitters, sweet padro & co. blanco vermouth and lemon wedge

AFFOGATO-TINI \$15
 the perfect espresso martini just got better. tito's vodka, amaretto liqueur, shot of espresso, chocolate bitters, vanilla martini topped with a scoop of our Arnone espresso gelato

PISTACHIO MARTINI \$13
 this sweet and nutty martini combines the delicious taste of Godiva white chocolate, Tito's vodka and pistachio syrup served in a martini glass with a crushed pistachio rim

MELA D'ALBA \$12
 spice up your season with the perfect autumn cocktail- made with Watershed Apple Brandy& Italian Amaro Nonino Quintessentia