

COFFEE TEA

COFFEE FROM LAVAZZA

Brewed Coffee
Single Espresso
Double Espresso
Latte
Cappuccino
French Press

TEA

Iced or Hot

BRUNCH COCKTAILS

CLASSIC MIMOSA
BLOOD ORANGE MIMOSA
APEROL SPRITZ
CYNAR SPRITZ
BELLINI
BLOODY MARY

B E E R

ON TAP

SWEETWATER 420 PALE ALE
SCOFFLAW BASEMENT IPA
NEW REALM UNITED CRAFT LAGER
SCATTERED SUN WITBIER
CREATURE COMFORTS TROPICALIA

BOTTLED

PERONI NASTRO AZZURRO, Italy
YUENGLING AMERICAN AMBER LAGER, PA
CHIMAY GRAND RESERVE BLUE, Belgium
ARCHES BREWING "LLOYD'S LIGHT BEER", GA
MONDAY NIGHT BREWING "SLAP FIGHT, GA
LEFT HAND MILK STOUT, GA

COCKTAILS

HANDCRAFTED

GATTOPARDO

Moonrise Bourbon, blood orange, egg white

DIRTY ITALIAN MARTINI

ASW Bustletown Vodka, basil, olive

GERMANICUS

Piùcinque Gin, St Germain, Italicus Liqueur

ITALIAN MARGARITA

Casamigo Blanco, Aperol, Cointreau

ANANAS DROP

Kraken Black Spiced Rum, Sambuca, pineapples

LIZZIE E ISABELLA

Grey Goose La Poire, cucumber, St Germain, limoncello

SERENA SOUR

Di Saronno Amaretto, bourbon, lemon

CLASSIC

NEGRONI

gin, Campari, sweet vermouth

FIG & WALNUT OLD FASHION

fig & walnut infused rye, maple, walnut bitter

MANHATTAN

Moonrise Bourbon, sweet vermouth, orange bitter

U O V A

FRITATTA DI FINNOCHIONA

egg, finnochiona salami, spinach, artichoke, parmesan, frisée salad

UOVA CON SOPPRESSATA

egg, soppressata salami, roasted fingerling and tomato hash, scamorza affumicata

BENEDETTE DI PROSCIUTTO

poached eggs, crispy prosciutto, grilled tomato, lemon-basil hollandaise, english muffin, roasted fingerling potato

BENEDETTE DI SALMONE

poached eggs, grilled salmon, artichoke spread, cucumber, lemon-basil hollandaise, english muffin, roasted fingerling potato

FRITTATA (OMELET) DI SALSICCIA PIEGATA

egg, sausage, roasted wild mushroom and tomato, la tur

FRITATTA (OMELET) DI PEPERONCINI ARROSTITI

egg, roasted baby peppers, zucchini, caramelized onion, arugula, pachino sauce, mozzarella

P A N I N O

PANINO DI PROSCIUTTO E RUCOLA

prosciutto, arugula, robiola, ciabatta, with parmesan-rosemary potato chips and pepperoncini

PANINO DI POLLO E PEPERONI

chicken breast, sweet peppers, la tur, foccacia with parmesan-rosemary potato chips and pepperoncini

PANINO DI POMODORO E MOZZARELLA

grilled eggplant and zucchini, roasted tomato, mozzarella, foccacia with parmesan-rosemary potato chips and pepperoncini

I N S A L A T E

RUCOLA

arugula, confit tomato, scamorza affumicata, cerignola olive, pickled cipolline, balsamic vinaigrette

BURRATA

roasted baby peppers, pachino tomato sauce, lemon basil emulsion, micro basil

CESARE

romaine, cesare dressing, parmesan, crouton, anchovy

A N T I P A S T I

CAPONATA

eggplant, tomato and castelvetro olive with grilled crostini

POLPO ARROSTO

octopus, smoked potato crema, confit tomato, gaeta olive, arugula, mista vinaigrette

FORMAGGIO E SALAME

chef's assortment of artisan meats, cheeses and accompaniments

P A S T A

Scratch-made in our Pastificio and cooked al dente.

FETTUCCHINE ALLA BOLOGNESE

beef, pork and pancetta bolognese sauce, parmesan

LINGUINE ALLE VONGOLE

little neck clams, parsley, lemon, white wine garlic sauce

SPAGO AL POMODORO

pachino tomato sauce, parmesan, basil

P A S T A R I P I E N A

RAVIOLI DI FALSO MAGRO

spinach, ricotta and fresh herb filling, lump crab, brown butter, almond, parmesan, fresh herbs

RAVIOLI ALLA CARBONARA "TUORLO D'UOVO"

egg yolk and maldon salt filling, guanciale, carbonara

P E S C I E C A R N I

SALONE E LENTICCHIE

salmon, black beluga lentil, calabrese chili, orange-thyme emulsion

POLLO AL MATTONE

roasted half chicken, ricotta malfatti, shaved brussels sprouts, shallot, mustard jus

PICATTA DI VITELLO

veal, roasted artichoke and sunchoke, white wine caper sauce

WINE BY THE GLASS

SPARKLING

PROSECCO, BORGOLUCE LAMPO DOC, Italy NV

MOSCATO D'ASTI, GD VAJRA, Asti, Italy 2020

CRÉMANT ROSÉ, FRANÇOIS MONTAND, Jura, France NV

CHAMPAGNE, TAITTINGER, LA FRANÇAISE, Reims, France NV

WHITE

PINOT GRIGIO, MASO CANALI, Alto Adige, Italy 2019

GRECO DI TUFO, VINOSIA, L'ARIELLA, Campania, Italy, 2018

GAVI DI GAVI, ENRICO SERAFINO, Gavi, Italy 2019

SAUVIGNON BLANC, EMMOLO, Napa Valley, USA 2019

VERMENTINO, POGGIO AL TESORO, "SOLOSOLE", Toscana, Italy 2017

CHARDONNAY, TIEFENBRUNNER, Südtirol Alto Adige, Italy, 2019

ROSÉ

ROSATO, PICO MACCARIO, LAVIGNONE ROSATO Piemonte, Italy, 2019

RED

CHIANTI CLASSICO RESERVA, TENUTA DI NOZZOLE, LA FORRA, Toscana, Italy, 2018

CHIANTI CLASSICO, RUFFINO, AZIANO, Toscana, Italy, 2018

NERO D'AVOLA, PLANETA, LA SEGRETA, Sicilia, Italy 2017

PINOT NOIR, FAMIGLIA CASTELLANI, Terre Siciliane, Italy 2019

RED BLEND, ALLEGRINI, PALAZZO DELLA TORRE, Veronese, Italy 2016

SUPER TUSCAN, LUCE DELLA VITE, 'LUCENTE', Toscana, Italy 2018

BRUNELLO DI MONTALCINO, TENUTA FANTI, Toscana, Italy 2016

SERENA PRIVATE LABEL

SAUVIGNON BLANC, Central Cost, USA, 2019

CHARDONNAY, Santa Barbara, USA 2018

PINOT NOIR, Santa Barbara, USA

CABERNET SAUVIGNON, Paso Robles, USA 2018