

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

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

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

ANTIPASTI

CAPONATA

eggplant, tomato and castelvetrano olive with grilled crostini

CRUDO DI RICCIOLA

hamachi, cucumber, green apple, meyer lemon, yuzu, mint

CALAMARI E CARCIOFI FRITTI

calamari, artichoke, meyer lemon, sage, fresno pepper, roasted garlic salmoriglio

POLPETTINE

braised veal ricotta meatballs, house tomato sauce, parmesan, 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

INSALATE

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

PASTA

Scratch-made in our Pastificio and cooked al dente.

FETTUCCHINE ALLA BOLOGNESE

beef, pork and pancetta bolognese sauce, parmesan

GNOCCHETTI SARDI

sausage, roasted fennel and tomato, fiore sardo, white wine butter sauce

LINGUINE ALLE VONGOLE

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

SPAGO AL POMODORO

pachino tomato sauce, parmesan, basil

TRENETTE AL PESTO

pesto, fingerling potato, green bean, pine nut, lemon, parmesan

PASTA RIPIENA

FONDUTELLI AL TARTUFO

fontina and taleggio filling, braised leek, black truffle cream sauce, parmesan

MEZZELUNE DI ARAGOSTA

lobster, ricotta and mozzarella filling, whole lobster meat, roasted cipollini, lobster jus, chive

RAVIOLI DI FALSO MAGRO

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

RISOTTO

RISOTTO AI PORCINI

shaved black truffle, porcini, stracchino mousse, parmesan, chive

PESCI

BRANZINO ALLA LIGURE

branzino, roasted tomato and fingerling potato, lemon, taggia olive, pine nut

CIOPPINO

whole lobster meat, prawn, scallop, grouper, mussels, pachino sauce, lobster jus, grilled ciabatta

SALMONE E LENTICCHIE

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

CARNI

VEAL MILANESE

breaded bone-in veal chop, roasted fingerling potato, arugula, cherry tomato, lemon vinaigrette

POLLO AL MATTONE

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

BRASATO PIEMONTESE

braised short rib, castelmagno whipped potatoes, wild mushroom, roasted cipollini, dark chocolate

PICATTA DI VITELLO

veal, roasted artichoke and sunchoke, white wine caper sauce