



Antipasti (Appetizers)

- Escarole & Bean Soup** - \$6.95 bowl
- Warm Brie & Puffed Pastry** with a cherry chutney - \$12.95
- Cheesy Garlic Bread** - \$6.95

Insalata (Entree Salads)

- Tuscan Salad with Grilled Chicken**, mixed greens tossed with cherry tomatoes, artichoke hearts, red onion, cucumbers, roasted red peppers, finished with Romano cheese and our homemade white balsamic vinaigrette - \$17.95
- Ventosa Salad**, mixed greens, cucumbers, cherry tomatoes, artichoke hearts, red onion, roasted red peppers, bleu cheese crumbles and finished with our homemade white balsamic vinaigrette - \$16.95

Artisan Pizza

All pizzas are available in your choice of grilled or classic crust, topped with our house-made sauce.

- Toscana**, house-made marinara, five Italian cheese blend, & fresh cut basil - \$14.45
- Classico**, house-made marinara, five Italian cheese blend, red onion, roasted red peppers, & pepperoni - \$15.45
- Deluxe**, house-made marinara, five Italian cheese blend, Prosciutto Di Parma, salami, & capicola - \$15.45
- Garlic**, escarole sautéed in extra virgin olive oil, garlic, Marsala wine, five Italian cheese blend, Prosciutto Di Parma, salami, & capicola - \$16.45
- Genovese**, house-made pesto, red onion, roasted red peppers, house-made fresh mozzarella, & roasted grape tomatoes - \$15.45

Alla Griglia (Off-the-Grill)

- Ventosa Burger**, fresh meat blend of short rib, chuck, & brisket, topped with apple wood smoked pork shoulder, provolone cheese, on a grilled garlic roll dressed with spicy pepper aioli. Served with fries - \$16.95
- Traditional Hand-Pressed Cheeseburger**, fresh meat blend of short rib, chuck, & brisket, provolone cheese, lettuce, tomato, & onion - \$11.95

Principale (Main Dishes)

- Sirloin Steak**, aged center-cut, tender sirloin marinated in our house rub seasonings, grilled to perfection, and served with our house Vino Rosso red wine demi-glaze - \$32.95
- Chicken Marsala**, roasted airline chicken breast served with our traditional house-made mushroom Marsala wine reduction - \$23.75
- Poached Faroe Island Salmon**, slow poached in white wine accompanied with green peppercorn, orange, and citrus aioli - \$32.95
- House-Made Gnocchi**, house-made "Sunday" sauce, pecorino Romano, & fresh basil - \$13.95
- Scallops and Linguine**, pan-seared scallops tossed in a white wine garlic butter sauce, onions over linguine - \$22.95
- Fried Fish Dinner** fresh cod, served with tartar sauce & cole slaw - \$21.95
- Baked Fish Dinner** fresh cod, served with tartar sauce & cole slaw - \$21.95

Contorni (Side Dishes)

- Fries** - \$5.95
- Yukon Gold Mashed Potatoes** finished with spring onion compound butter - \$5.95
- Side Salad**, mixed greens, cucumbers, cherry tomatoes, artichoke hearts, roasted red peppers, and red onion finished with Romano cheese and our homemade white balsamic vinaigrette - \$5.45
- Roasted Garlic Risotto** - \$5.95
- Fresh Vegetables of the Day** - \$5.95

Dolci (Desserts)

- Assorted Dessert Platter for 2**, cannoli, frosted grapes, & chocolate-dipped strawberries - \$8.95
- Espresso** with Biscotti & lemon peel - \$4.99 | **Caffè Corretto** add Molinari Extra Sambuca 1/2 oz. - \$3.75

Please note that a 12% service charge & a 6% kitchen support charge is added to food & beverage items.
Additional gratuity, appreciated but not required. Thank you for your understanding!



Beverage & Wine List

WHITE WINE	GLASS	BOTTLE
2017 Pinot Gris: Dry & Crisp	\$6	\$11.95
2017 Silver Chardonnay: No oak & Nice fruit	\$7	\$22.95
2017 Oak Aged Chardonnay: Oaky & Smooth	\$7	\$24.95
2017 Tocai Friulano: Complex & Earthy	\$6	\$15.95
2016 Dry Riesling: Candied fruit & sweetness	\$7	\$18.95
Vino Bianco: Bright & Fruity	\$6	\$14.95
2017 Semi-Sweet Riesling: Tropical fruit & Sweet	\$7	\$18.95
Dolce Bianco: Refreshingly Sweet	\$6	\$12.95
 ROSE & RED WINE		
2018 Rosato: Dry Rose, Complex & Subtle Fruit	\$7	\$16.95
Vino Rosso: Medium & Versatile	\$7	\$16.95
2017 Cabernet Franc: Dark berries, medium-bodied	\$8	\$26.95
2017 Pinot Noir: Fuller-bodied, cherry & clove	\$8	\$30.95
2017 Merlot/Syrah: Bold & Rustic	\$7	\$26.95
2017 Lemberger: Smoky & Spicy	\$7	\$25.95
2016 Cabernet Sauvignon: Lush berries, round tannins	\$8	\$32.95
Saggio XI: Dark Fruit & Smooth	\$9	\$38.95
 BOTTLED BEER		
LaBatt Blue		\$5
Yuengling		\$5
Sam Adams (Seasonal)		\$6.50
Michelob Ultra		\$5
Labatt Blue N/A		\$5
 MIXED DRINKS		
Well Drinks		\$6
Top Shelf		\$7.50
Specialty Cocktails		\$9
 ADDITIONAL BEVERAGES		
Fountain Soda		\$2.50
Hot Tea		\$2.50
Hot Cocoa		\$2.50
Coffee (regular or decaf)		\$2.50
Espresso with Biscotti		\$4.99
- add 1/2 oz. Molinari Extra Sambuca (caffè corretto)		\$3.75
Bottled Water		\$2.50