

PIZZA

Red Sauce or White Sauce up to 4 Toppings

+\$2 each for 12-inch Pizzas ~ +\$4 each for 16-inch Pizzas ~ +\$4 Gluten-Free (12-inch only)

- Pepperoni
- Prosciutto
- Italian Sausage
- Pancetta
- Roasted Chicken

- Fresh Mozzarella
- Fontina
- Tartufo
- Gorgonzola
- Goat Cheese

- Olives
- Zucchini
- Eggplant
- Cremini Mushrooms
- Basil Pesto
- Garlic

- Anchovies
- Shrimp
- Fresh Spinach
- Roasted Peppers
- Hot Peppers

Side Sauces: Hot Firenze ~ Buttermilk Ranch ~ Parmesan Garlic Butter ~ Genovese Pesto

12-INCH or 16-INCH PIES

Red pies are made with fresh whole milk mozzarella, basil, Italian plum tomatoes, garlic, olive oil, salt & pepper

- RED PIE PLAIN** red sauce, basil, cheese blend **12/19**

WILLIAM BROWN red sauce, pepperoni, roasted peppers, Italian sausage, mozzarella, hot cherry pepper relish **18/24**

ROLLIN RONI red sauce with pepperoni, pancetta, fontina, cheese blend **19/25**

ELLA BELLA red sauce with fresh mozzarella, tomato, spinach, ricotta, oregano, cheese blend **16/22**

THE HOUSE red sauce, cheese blend, meatball, sausage, peppers, onions, olives, capicola ham **21/27**

CAPO red sauce, mozzarella, pecorino, prosciutto, fresh spinach, mushrooms, truffle oil **20/26**

VODKA ARRIABIATA white sauce, fried chicken cutlets, provolone, cheese blend, crushed red pepper, Rossa sauce **19/25**

THE YANKEE white sauce, fresh mozzarella, ricotta, fontina, garlic pesto, wood roasted chicken, cremini mushrooms **20/26**

GREENHILL LANE white sauce, gorgonzola, potato, pancetta, mozzarella, charred green onions **19/25**

LULU golden pineapple, Italian ham, jalapeño, pancetta, drizzled with hot honey **20/26**

BILLIE white sauce, zucchini, potato, mushrooms, eggplant, squash, olives, spinach, balsamic drizzle, mozzarella, olive oil, Italian herbs **15/23**

DESSERT

- TIRAMISÙ** cocoa, espresso, Frangelico, mascarpone **12**

CANNOLI Sicilian style with chocolate, ricotta, lemon, pistachio **14**

ZEPPOLI Italian doughnuts with sides of blackberry jam, creme de café, Nutella **14**

CHOCOLATE MOCHA LAYER CAKE rich dark chocolate layers, fresh berries, whipped cream **16**

BERETTA CORN BREAD CAKE bourbon, vanilla cake, toasted pecans, maple syrup **12**

ASSORTED GELATO Ask your server for available flavors **9**



EXECUTIVE CHEF TED GRIEB



LUNCH MENU

ANTIPASTI

MEATBALLS beef, veal, pork, parmesan, served with marinara & crostini **16**

SPIEDINI chicken, sausage, Italian bacon, wagyu beef, Firenze sauce, parmesan garlic butter, balsamic steak sauce, & buttermilk ranch ~ for two **21**

WHIPPED RICOTTA apricot preserves, honey & pistachios with ciabatta **12**

FRIED MEAT & CHEESE RAVIOLI marinara, pepperoni, pancetta & mozzarella **12**

OVEN ROASTED MUSSELS pancetta, garlic, capers, chile, white wine, butter with Tuscan bread **17**

CRAB & SHRIMP IMPERIAL DIP lump crab, Argentinian shrimp, robiola, spinach, Cajun spice with house bread **17**

CHICKEN LOLLIPOPS wood grilled then crispy fried with Calabrian blood orange glaze & pickled vegetables **14**

MEAT & CHEESE BOARD Italian meats, olives, roasted peppers, mozzarella, gorgonzola, pecorino & nuts **24**

SOUP & SALAD

TOMATO BASIL SOUP cup **8** or bowl **12**

CAESAR classic house blend dressing, freshly shaved Parmesan Reggiano cheese, croutons **12**
add chicken **+4** / shrimp **+6** / beef **+10** / salmon **+14**

TED'S BEET SALAD local organic beets, pickled red onion, oranges, goat cheese, field greens, pistachios, prosecco vinaigrette **14**

S & V CHOPPED SALAD romaine, chickpeas, salami, pepperoni, olives, provolone, grilled chicken, gorgonzola, roasted peppers & aged red wine vinaigrette **15**

BLACKENED CHICKEN SALAD curly spinach, pears, gorgonzola, walnuts, red onion & balsamic vinaigrette **16**

TUSCAN GRAINS farro, shrimp, cucumber, tomatoes, garbanzo beans, carrots, pickled red onions & green goddess dressing **15**

SANDWICHES

HOUSE BURGER house chuck-brisket blend, balsamic caramelized onions, provolone, garlic aioli on a brioche bun **15**

CHICKEN CUTLET thinly cut chicken breast with Rossa sauce, arugula, mozzarella, basil pesto & garlic aioli **14**

CAPRESE sliced tomatoes, aged balsamic, basil pesto, mozzarella & gremolata on an Italian roll **13**

ITALIAN BEEF thinly sliced prime beef with house-made giardiniera & au jus **16**

SPECIALTIES

SCOTTISH SALMON mustard hollandaise, asparagus, field greens & vinaigrette **25**

CHICKEN PARMESAN pan-fried cutlet with marinara, provolone & mozzarella served with fettuccine alfredo **22**

PICCOLO FILET 6 oz beef tenderloin, chianti sauce, mashed potatoes & chargrilled broccolini **38**

CHICKEN MARSALA pan sauteed chicken filet with wild mushroom marsala sauce with capellini & broccolini **26**

TUNA CRUDO fresh tuna, red onion, cucumber, scallions, pink grapefruit, radish & green goddess dressing **26**

SIRLOIN 8 oz cut with salsa verde, chargrilled broccolini & caesar salad **27**

HOMEMADE PASTA

SPAGHETTI WESTERN house marinara sauce, meatball or sausage, parmesan, basil & olive oil **16**

ANGEL HAIR AGLIO & OLIO extra virgin olive oil, roasted garlic, parmesan Reggiano over capellini with arrabiata spices & fresh herbs **12** add chicken **+6** / shrimp **+12** / beef **+10** / salmon **+14**

RAVIOLI BLANCO house-cured pancetta, basil, Parmesan Reggiano, farm fresh egg **16** add chicken **+4** / shrimp **+6**

RIGATONI A LA VODKA spicy roasted chicken in Rossa sauce with ricotta, basil & parmesan **16**

PASTA BOLOGNESE ground veal, pork & beef in savory tomato sauce over pappardelle **17**

MUSSELS spicy red marinara sauce over capellini with herbs, toasted garlic & ciabatta **24**

CHICKEN ALFREDO grilled chicken with Parmesan cream sauce over fettuccini **16**

BAKED RIGATONI fresh pasta with ricotta, marinara, bolognese, golden mozzarella & Parmesan crust **17**

ORECCHIETTE lemon, broccolini, grilled chicken, prosciutto, Parmesan & caramelized shallots **17**