

STARTERS

Baked Clams (4)	9.5
Garlic Knots	6.5
Meat Roll	9.5
<i>Salami, Sausage, Mozzarella & Balsamic</i>	
Rice Balls	8
<i>Sweet Peas, Prosciutto & Parmesan</i>	
Marinated Olives	5.5
<i>Rosemary, Fresh Citrus & Crostini</i>	
Giardiniera	6.5
<i>Spicy Pickled Vegetables</i>	
Marinated Mushrooms	6.5
<i>Balsamic, Oregano & Olive Oil</i>	
Housemade Mozzarella	7
<i>Pickled Garlic & Fried Capers</i>	
Fried New Bedford Clams	10
<i>Anchovy Aioli</i>	
White Bean Crostini	6
<i>Fresh Rosemary, Anchovy & Olive Oil</i>	
Fried Point Judith Calamari	11
<i>Rhode Island Style add .75</i>	
Mussels	11
<i>Red or White</i>	
Riverview Farms Meatballs	9
Scungilli Fra Diavolo	9
Antipasto	12
<i>Locally Cured Meats, Cheeses & Pickled Vegetables</i>	
Caesar	8
<i>Add Anchovy .75</i>	
House Salad	7.5
<i>Capicola, Pickled Beans, Cherry Tomato & Smoked Provolone</i>	

PIES

Roasted Local Squash, Fried Capers, Lemon Zest, GA Olive Oil, Garden Basil & Mozzarella	16
Shaved Potato, Fennel, Housemade Italian Sausage, Sage & Mozzarella	17
Fresh Clams, Bechamel, Parsley, Calabrese Chiles, Garlic, Kale & Romano	17
Heirloom Tomato, Cherry Tomato, Arugula Pesto, Mozzarella & Goat Cheese	16
Riverview Farms Meatball, Garden Basil, Chile Oil, Pickled Banana Pepper, Red Sauce & Mozzarella	17
Crispy Eggplant, Red Sauce, Capicola Ham, Shallot, Romano & Sweet Grass Lil' Moo	17
Local Oyster Mushrooms, Benton's Country Ham, Cracked Olives & Smoked Mozzarella	17
Chicken Confit, Artichoke, Pickled Garlic, Garden Basil, Fresh Mozzarella & Truffle Oil	17
White Pizza with Housemade Ricotta, Romano & Mozzarella	15
Cheese Calzone	13

Cheese & Pepperoni Pizza available upon request.

Our pizza dough is a blend of Anson Mills organic Farinadi Pizzaiolo heirloom flour and King Arthur Sir Lancelot high-gluten, unbleached flour with a hint of Savannah Bee orange blossom honey and sea salt. We have also installed a carbon filtration system on the house water which essentially allows us to re-create the exact water found out of the tap in New York City.

WEEKLY SPECIALS

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SUNDAY
Stuffed Pie	Gnocchi	Chicken Cacciatore	Lasagna	Linguine & Clams	Macaroni & Gravy

PASTA

Penne Alla Vodka	15
<i>Sweet Peas & Prosciutto</i>	
Fettucine Alfredo	13
Baked Ziti	13
Spaghetti	10
<i>Meat Sauce 5.50, Marinara 3.50, Pepperoni Sauce 5.50</i>	
Rigatoni w/ Sausage	14
<i>Housemade Italian Sausage, Garden Basil & Artichokes</i>	
Shrimp Marsala w/ Mushrooms, & Shallot	16
<i>Spaghetti or Grilled Bread</i>	
Springer Mountain Farms Chicken Francaise	14
<i>Capers, Shallot & Braised Greens</i>	
Riverview Farms Polenta	13
<i>Capicola, Cracked Olives, Greens, Red Sauce & Mascarpone</i>	

SANDWICH

Served w/ Macaroni Salad Add House Salad \$2

Chicken Cutlet Parm	9
Sausage & Peppers	9
Sausage, Potato & Egg	8
Salami Sandwich.....	8.5

DESSERTS

High Road Craft Gelato	4.5
<i>Ask Your Server About Today's Flavors</i>	
Zeppole	5
<i>Fried Dough with 10x Sugar</i>	
Cheesecake	6
<i>Sweet Grass Lil' Moo & Ritz Cracker Crust</i>	
Housemade Biscotti.....	3.5

DRAFT BEER

	 HALF PINT	 PINT	 QUART JUG
1. PBR	2	3	5
2. SweetWater IPA	3	5	8
3. Monday Night Fu Man Brew	3	5	8
4. Carolina Blue Sky Kolsch	3	5	8
5. Clown Shoes Clementine	4	6	9
6. Peroni	3	5	8




CANS

1. Yuengling Light Lager	3
2. Budweiser	3
3. Blue Moon	4
4. Birra Moretti	5
5. Sixpoint Resin	6
6. Terrapin Recreation Ale	5
7. New Belgium Shift	5
8. Brooklyn East India IPA	4
9. Hard Cider	5



SPRITZERS

1. Venetian Spritz	7
2. Rosso Sparkler	7
3. Aperol Spritz	7
4. Wine Cooler	7
5. Lemonade	3
6. Lavender Seltzer	2
7. Grapefruit Seltzer	2

WINE ON DRAFT

	 GLASS	 HALF CARAFE	 CARAFE
1. Pinot Grigio	7	13	24
2. Chardonnay	7	13	24
3. Red Blend	9	17	34
4. Malbec	9	17	34

WINE BY BOTTLE

	 GLASS	 BOTTLE
1. Pinot Grigio	5	16
2. Chardonnay.....	9	27
3. Trebbiano		48

SPARKLING

1. Prosecco	8	24
2. Prosecco Superiore		12 (split)
3. Sofia Blanc de Blanc	9 (can)	

ROSSO

1. House Chianti	6	45
2. Montepulciano	7	22
3. Sangiovese	8	24
4. Cabernet Sauvignon	10	28
5. Chianti Superiore	11	33
6. Valpolicella Ripasso	13	37
7. Barbara d'Alba	13	37
8. Barolo		85

HOUSE PULLED

1. Egg Cream	4
<i>Chocolate, Vanilla</i>	
2. Sodas	3
<i>Cream, Root, Orange, Berry, Lovage, Seasonal</i>	
3. Mexican Coke Float	5
4. Milkshakes	4
<i>Ask Your Server About Today's Flavors</i>	

GLASS SODA BOTTLES

1. Mexican Coke	3
2. Mexican Sprite	3
3. Diet Coke	2.5
4. Smeraldina Sparkling Water liter/500m	2
5. Boylans Grape Soda	3

COFFEE

1. Espresso	
<i>add shot (\$1.50) Chocolate (\$1.00) Vanilla (\$1.00) Cream (\$1.00)</i>	
2. single shot	1.5
3. double shot	3
4. Americano	2
5. Mocha	5
6. Cappuccino	5
7. French Press Pot	4.75