



BOCCONCINI [SMALL PLATES] \$6 [FOR YOU] \$12 [FOR THE FAMILY]

OLIVES WITH SOFT GARLIC, CHILI FLAKE, AND ORANGE ZEST

BRUSCHETTA GRAPE TOMATO-BASIL, TARRAGON ARTICHOKE AND GOAT CHEESE

GRILLED CALAMARI TOSSED IN ARUGULA PESTO, WITH GARDEN PANZANELLA

TUNA CRUDO (RAW) WITH SEA SALT, GRILLED ORANGE, AND SHAVED FENNEL

SKEWERED "ANGRY" PRAWNS WITH SPICY OIL, BABY POTATOES, MINT AND DILL

FRIED ZUCCHINI WITH LEMON, PARSLEY, AND SHAVED GRANA PADANO

FRESH OYSTERS IN THE ½ SHELL, WHITE BALSAMIC MIGNONETTE, SHAVED GARLIC AND CRUSHED PEPPER

SKILLET ROASTED MUSSELS WITH CAPERS, PARSLEY, LEMON, AND PINOT GRIGIO

BRAISED ITALIAN SAUSAGE WITH PERONI BEER, PEPPERS, AND HOUSE MADE RICOTTA

VINNY'S GARLIC BREAD BRUSHED WITH CHIANTI, AND LOADED "WIT DA CHEEZ"

TOMATO STACK MELTING MOZZARELLA, BUTTER LETTUCE, BASIL, AND BALSAMIC

ZUPPA [SOUP] \$5

FENNEL AND TOMATO SHERRY WINE, EXTRA VIRGIN OLIVE OIL, AND GRANA PADANO

VININO'S SOUP OF THE DAY TODAY'S HAND CRAFTED SEASONAL SOUP

INSALATE [SEASONAL SALADS] \$8

ROMAINE "CAESAR STYLE" GRILLED, FOCACCIA CROUTON, AND GRANA

CHOP CHOP GORGONZOLA, TOMATO, CUCUMBER, OLIVES, SALAMI, RED VINEGAR

BIG FAT GREEK SALAD TRADITIONAL VEGGIES, FRIED CHICKPEAS, FETA VINAIGRETTE

PICKLED BEET WARM GOAT CHEESE, PINE NUT, ARUGULA, AND SHALLOT VINAIGRETTE

PANINI COTTO [GRILLED ON ARTISAN BREADS WITH OIL AND VINEGAR] \$10

MARGHERITA BASIL, TOMATO, FRESH MOZZARELLA, OREGANO-TOMATO JAM

GIARDINO (THE GARDEN) OLIVES, GOAT CHEESE, ARUGULA, PEPPERS, MUSHROOM

MUFFALETTA PROSCIUTTO, MORTADELLA, CAPOCOLLO, PEPPERONCINI, FONTINA

"DA MEATBALL" IT IS WHAT IT IS, SO JUST GRAB A FORK!

FORMAGGIO MOZZARELLA, FONTINA, GOAT CHEESE, BALSAMIC JAM, GRILLED APPLE, SAGE

PIZZE [HOUSE MADE AND HAND TOSSED] \$12

VININO MARINARA, BURSTING TOMATOES, FRESH MOZZARELLA, BASIL

MAGICO FORAGED MUSHROOM, CARAMELIZED ONION, PANCETTA, AND GORGONZOLA

OLIVO OLIVE, SWEET PEPPERS, SOFT GARLIC, HOUSE MADE RICOTTA, BALSAMIC

SALSICCIA HOUSE MADE SAUSAGE, GRILLED FENNEL, FONTINA, AND PICKLED ONION

PROSCIUTTO ARUGULA PESTO, ROASTED PEAR, GOAT CHEESE, WHITE TRUFFLE OIL

BIANCO WHITE ANCHOVY, PARSLEY, CAPER, TOMATO, RED ONION, AND LEMON AIOLI

GRANDE PIATTO [BIG PLATES] \$18-\$20

BUCATINI 'N' MEATBALLS SPICY VEAL, ROASTED GARLIC MARINARA, FRIED BASIL

RAVIOLO CARBONARA HOUSE RICOTTA, PARMESAN BROTH, PANCETTA, SWEET PEAS

STONE OVEN LASAGNA NONNA'S DAILY CREATION, BAKED IN A CLAY POT