

Italian Summer Escape

NEW! ITALICUS SPRITZ

A bright, refreshing spritz featuring Italicus liqueur and sweet & sour, topped with crisp Rondo Prosecco and finished with a scoop of zesty lemon sorbet for a smooth citrus finish | 11.99

AMALFI MARGARITA

Código 1530 Blanco tequila, Italicus liqueur, house-made basil syrup, and citrus juices with a savory salt herb rim | 12.99

LEMON BERRY SANGRIA

A perfect summer sangria! Il Tramonto limoncello, Sauza tequila, Seven Daughters moscato and flavors of raspberry and citrus juices | 11.99

AMALFI COOLER SPIRIT-FREE

House-made sour and basil syrup, lime juice, fresh basil and sparkling water with an herb and salt rim | 5.99



NEW! PEACHES & BURRATA SALAD

Fresh burrata mozzarella surrounded by a mix of peaches, strawberries, red onion, mint and basil over a bed of fresh arugula tossed in vinaigrette dressing | 16.99
add chicken | 21.99
add shrimp (imported, farm-raised) | 22.99

WINE PAIRING

FLEURS DE PRAIRIE ROSÉ

NEW! PEACH CRUMBLE

An Italian spin on a Southern classic—warm baked peaches in a cinnamon and brown sugar syrup under a sweet, golden-brown crumble topping with vanilla ice cream and salted caramel | 9.99

WINE PAIRING

SEVEN DAUGHTERS MOSCATO



SEASONAL PREMIUM SIDE

GRILLED VEGETABLES

Lightly seasoned grilled zucchini, red peppers, yellow squash and mushrooms | 5.99
Add to any entrée (that includes a side) for an additional 1.99

CALABRIAN WINGS

Tossed in a spicy Calabrian chile butter | 13.99

ROSEMARY PARMESAN WINGS

Tossed in garlic butter sauce, topped with grated parmesan, romano cheese, and rosemary parmesan seasoning | 14.99

Both served with gorgonzola cheese or ranch dipping sauce

BEVERAGE PAIRING

NEW! NON-ALCOHOLIC ITALIAN LAGER, PERONI 0.0



NEW! CALABRIAN SHRIMP SCAMPI

Sautéed shrimp (imported, farm-raised), garlic, white wine and our lemon butter sauce with heavy cream, crushed red pepper and spicy Calabrian chile served with toasted garlic and herb bread | 12.99

WINE PAIRING

MEIOMI PINOT NOIR

NEW! RIGATONI AMATRICIANA

Rigatoni pasta tossed in a spicy marinara sauce with crushed red pepper and chopped bacon | 17.99

add chicken | 21.99

add sausage | 20.99

WINE PAIRING

CECCHI CHIANTI CLASSICO



NEW! CALABRIAN SHRIMP-TOPPED SIRLOIN*

Our 7oz sirloin wood-grilled with Mr. C's Grill Baste, olive oil and herbs topped with shrimp (imported, farm-raised) tossed in a spicy Calabrian butter, with crumbled gorgonzola and gorgonzola cheese sauce. Served with grilled vegetables and garlic mashed potatoes | 24.99

Upgrade to a 10oz sirloin | 28.99

WINE PAIRING

BELLE GLOS BALADE PINOT NOIR

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* THESE ITEMS ARE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS WHICH MAY CONTAIN HARMFUL BACTERIA MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Before placing your order, please notify your server if anyone in your party has a food allergy or food intolerance.

Some pasta is cooked in a shared pot, which poses a risk of cross contact with egg allergens.

Some items served at this establishment may contain imported seafood. Ask for more information.