



Items which reflect two prices are available in individual portions and family-style.

insalate

arugula salad. sliced mushrooms, bacon, red onion, hard boiled egg and sun dried tomatoes. served with a housemade balsamic vinaigrette. **\$7/\$14**

annata vineyard salad. mixed greens, crumbled gorgonzola, dried cherries, cucumbers, toasted pine nuts and sliced port wine poached pear. served with a housemade raspberry vinaigrette. **\$7/\$14**

pan-seared prosciutto-wrapped shrimp salad. our house salad with shaved parmigiano reggiano. topped with extra virgin olive oil and a balsamic reduction drizzle. **\$10/\$18**

zuppe

our soup selection changes regularly. please ask your server to share today's offering.

formaggio

choose a sampling of our fine selection of artisan cheeses. accompanied with pine nuts and olive tapenade.

pricing and selections change regularly

salumi

create the sliced meat plate of your liking with our select list of imported dried meats. accompanied with olive tapenade.

pricing and selections change regularly

side dishes

roasted peppers **\$5**
stuffed long hot peppers **\$7**
sautéed broccoli rabe **\$6**
marinated olive salad **\$6**
tuscan potatoes **\$6**

annata wings **\$9**
hearts of palm dip **\$9**
wine fries **\$5**
poached or fried eggs on semolina toast **\$6**
marinated eggplant salad **\$6**

We proudly support Jersey Fresh® farms and use only the freshest produce and local ingredients.



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🌀 *tapas* 🌀

eggplant tower. lightly fried eggplant layered with marinara, ricotta and mozzarella cheeses. **\$8/\$15**

nonna's risotto. a family favorite for nearly a century with ingredients too special to share. **\$8/\$16**
... served with a side of beef braciolo. **\$12/\$20**

duo of gnocchi. housemade potato gnocchi in a sage brown butter sauce. housemade spinach and ricotta gnocchi in a creamy tomato basil sauce. **\$10/\$18**

polenta trio. polenta triangles accompanied with wild mushroom ragout, our bruschetta mix and olive tapenade. **\$8/\$14**

🌀 *meat tapas* 🌀

pancetta wrapped pork tenderloin. accompanied with roasted garlic whipped potatoes and a burgundy wine espagnole sauce. **\$11/\$19**

filet mignon cheesesteak sliders. three mini buns with lettuce, tomato, crispy onions and your choice of gorgonzola cheese or aged cheddar cheese. **\$10/\$18**

beef braciolo. thinly sliced top round of beef filled with hard boiled egg, grated parmigiano reggiano and spices, then slow-braised in marinara sauce. **\$8/\$15**

annata eggroll. sausage, arugula, eggplant and fontina swiss cheese served with a creamy tomato bisque sauce. **\$10/\$16**

pollo annata. medallions of chicken sautéed with mushrooms and capers topped with a white wine, cream and tarragon sauce. **\$11/\$18**

🌀 *seafood tapas* 🌀

lightly breaded calamari. fried to perfection, then tossed with sliced vinegar cherry peppers. served with a zesty marinara dipping sauce. **\$8/\$14**

chilean sea bass basilica. sea bass filets in a white wine, tomato and basil broth. **\$12/\$19**

lobster mac n' cheese. elbow macaroni in a bacon infused mornay cheese sauce. topped with tender lobster morsels. **\$14/\$23**

tuna steak annata. grilled ahi tuna served rare over a bed of balsamic sautéed arugula, then topped with our bruschetta mix. **\$13/\$21**

Please inquire about registering for one of our private wine tasting classes or dinners. Hosted on or off-site.

We would also welcome the opportunity to cater your private party, family gathering or business event.