



**ITALIAN-INSPIRED  
CUISINE**

FALL | WINTER 2018

# DRINKS

## COCKTAILS

10

### SPRITZ

#### ROMAN HOLIDAY

*Cocchi, Green Chartreuse, Uncle Val's Botanical Gin, lemon juice, San Pellegrino grapefruit, basil*

#### GUILIETTA

*Aperol, St. Germaine, cherry bark vanilla bitters, Prosecco, grapefruit peel*

### NEGRONIS

#### BOULEVARDIER

*Bulleit Bourbon, Carpano Antica, Nardini Bitter*

#### CLASSIC

*Bombay Gin, Carpano Antica, Nardini Bitter*

### SIGNATURE

#### GINGER HOT TODDY

*Henessey, Honey Bourbon, Canton, lemon, orange, candied ginger*

#### ITALIAN OLD-FASHIONED

*Vecchia Brandy, Montenegro Amaro, Carpano Antica, bitters, orange-brown sugar syrup*

#### LA DIVINA

*Appleton-aged Rum, Cardamaro, Solerno Blood Orange, agave-thyme syrup, lemon, orange bitters*

#### YELLOW ROSE

*Yellow Chartreuse, Montenegro, Bulleit Rye, rose water, Dolin Dry Vermouth*

#### MOONSTRUCK

*Kettle One Citroen, St. Germaine, pomegranate, cardamom-sage syrup, lemon*

## SOFT DRINKS

### BREW CITY SODA

Cola | Diet Cola | Ginger Ale | Lemon-Lime

2.5

### TOP NOTE

Ginger Beer | Tonic

2.5

### SAN PELLEGRINO SPARKLING FRUIT SODA

Limonata | Pompelmo | Aranciata Rosso

3

### SAN PELLEGRINO SPARKLING WATER

3

### JUICE

Cranberry | Pineapple | Orange

3

### LEMONADE

2.5

## BEER & CIDER

5

### 3 SHEEPS BREWERY

3 Sheeps Pils

Cashmere Hammer Nitro Stout

Waterslides IPA

### CIDERBOYS

Hard Apple Cider **GF**

### KROMBACHER

Weizen *Non-alcoholic*

### LAKEFRONT BREWERY

New Grist **GF**

Riverwest Stein

### NEW GLARUS BREWERY

Moon Man

Spotted Cow

Two Women



## HOT COFFEE & TEA

### COFFEE

2.5

### RISHI TEA

3

Earl Grey | Jade Cloud

Chamomile | Mystic Mint

### ESPRESSO *or* AMERICANO

3

### DBL ESPRESSO *or* AMERICANO

5

*Start your evening with  
an Italian Apertivi*

# ITALIAN WINE

WINE (Grape/s) | Producer | Region

glass/bottle

## SPARKLING

PROSECCO* (Glera)   <i>Acinum</i>   Veneto	11/45
ROSATO SPUMANTE* (Lacrima)   <i>Lucchetti</i>   Marche ★	
LAMBRUSCO GRASPAROSSA*   <i>Fiorini</i>   Emilia-Romagna ★▽	
*Toast with sparkling! 3oz \$6	
MOSCATO D'ASTI   <i>Marchesi di Gresy</i>   Piedmont	half bottle 20
FRANCIACORTA (Chardonnay, Pinot Noir, Pinot Bianco)   <i>Ca del Bosco</i>   Lombardy ◆	70

## ROSE

SANGIOVESE   <i>Moris Farms "Mandriolo"</i>   Tuscany ★	11/45
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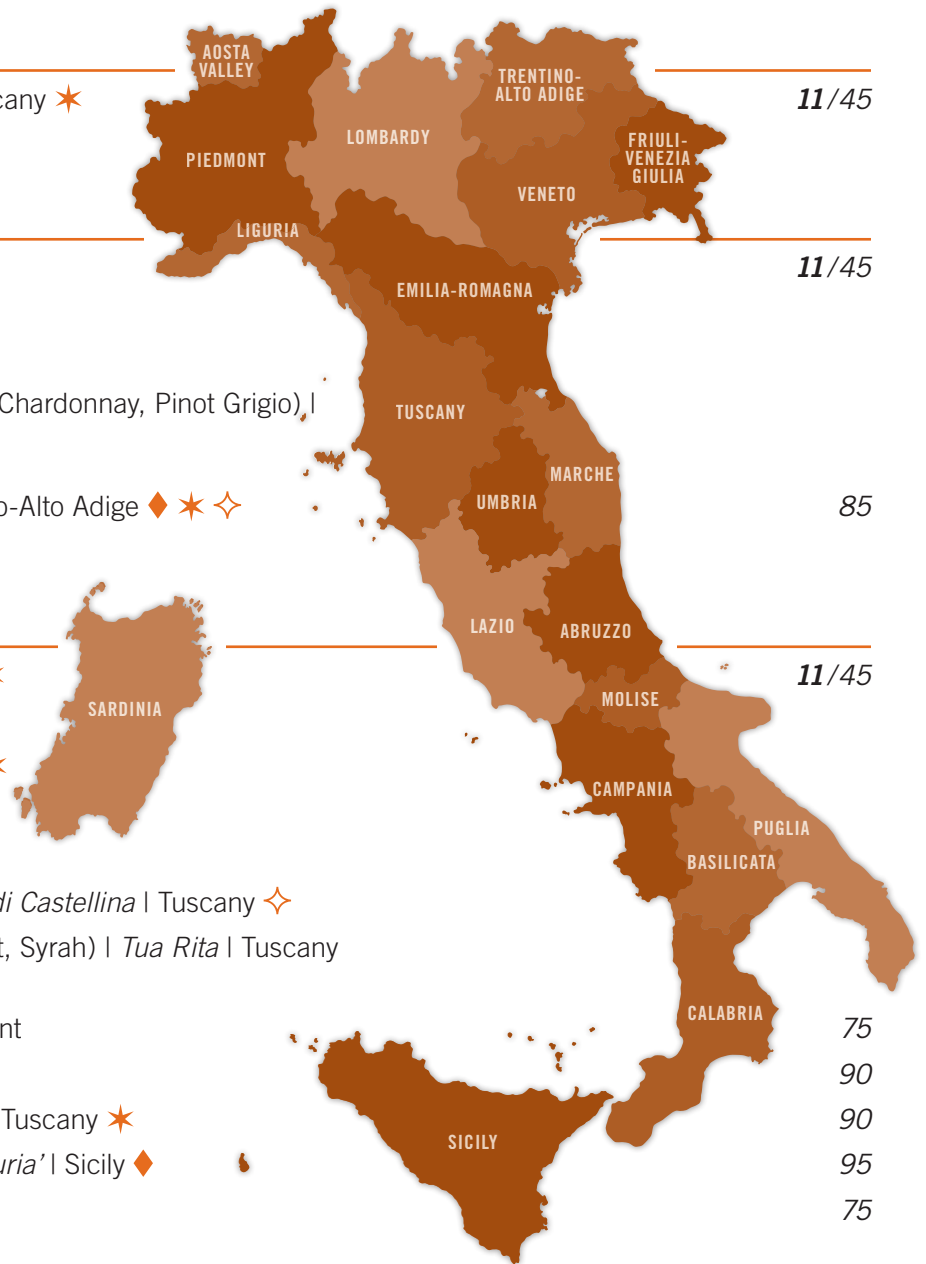
## WHITE

ARNEIS   <i>Bongiovanni</i>   Piedmont ◆	11/45
CHARDONNAY   <i>DeForville</i>   Piedmont	
GAVI (Cortese)   <i>Massone</i>   Piedmont ★	
FRIULIAN BLEND (Friulano, Sauvignon Blanc, Chardonnay, Pinot Grigio)   <i>Zuani "Vigne"</i>   Friuli ◆	
CHARDONNAY   <i>Lageder 'Lowengang'</i>   Trentino-Alto Adige ◆★◇	85

## RED

BARBERA D'ALBA   <i>G.D. Vajra</i>   Piedmont ◆★	11/45
CABERNET FRANC   <i>Le Monde</i>   Friuli ◆	
DOLCETTO   <i>Poderi Luigi Einaudi</i>   Piedmont ★	
NEBBIOLO   <i>Carlin de Paolo</i>   Piedmont	
PRIMITIVO   <i>Fuso21 'Calx'</i>   Puglia ★	
CHIANTI CLASSICO (Sangiovese)   <i>Castellare di Castellina</i>   Tuscany ◇	
SUPER TUSCAN (Sangiovese, Cabernet, Merlot, Syrah)   <i>Tua Rita</i>   Tuscany	
BARBARESCO (Nebbiolo)   <i>Produttori</i>   Piedmont	75
BAROLO (Nebbiolo)   <i>Ceretto</i>   Piedmont ◆★	90
BRUNELLO (Sangiovese)   <i>Podere Scopetone</i>   Tuscany ★	90
ETNA ROSSO (Nerello Mascalese)   <i>Graci 'Arcuria'</i>   Sicily ◆	95
FRAPPATO   <i>Occhipinti</i>   Sicily ◆★◇▽	75

Corking fee \$25



# CUISINE

## ANTIPASTO & CICHETTI

<b>New!</b> SEARED SCALLOPS & PROSCIUTTO scallops, prosciutto, pea purée, candied walnut gremolata. <b>GF</b>	16
<b>New!</b> SEARED GNOCHHI gnochhi, black garlic butter, sage, duck bacon, Parmesan	15
GRILLED CALAMARI & SCALLOPS bed of mixed greens, lemon vinaigrette. <b>GF</b>	15
BAKED GOAT CHEESE candied tomato jam, crostini. *	13
BRUSCHETTA tomato, red onion, basil, garlic, olive oil and balsamic reduction, grilled bread. * <b>V</b> * substitute gluten-free bread <b>GF</b> + 5	10
GARLIC BREAD Sciortino's bread, garlic butter, Parmesan cheese. ** ** add Fontina + 2 Marinara + 3	5
GF GARLIC BREAD gluten-free bread, garlic butter, Parmesan cheese. ** <b>GF</b> ** add Fontina + 2 Marinara + 3	8
GRILLED POLENTA CAKE red onion and red pepper polenta cake on a bed of sautéed kale, sun-dried tomato, goat cheese, Dijon truffle vinaigrette, balsamic reduction <b>GF</b>	11
GRILLED ASPARAGUS WRAPS Prosciutto di Parma, lemon-herb vinaigrette, bed of mixed greens. <b>GF</b>	10

## INSALATE

	SM	LG
<b>New!</b> THE ITALIAN mixed greens, romaine, Kalamata olives, sun-dried tomato, red onion, peppadew peppers, Pecorino cheese, Italian dressing. <b>GF</b> add Genoa salami + 4		12
<b>New!</b> ROASTED VEGE brussels sprouts, white onion, butternut squash, rutubaga, basil micro greens, black garlic vinaigrette. <b>GF V</b>		12
CAPRESE BelGioioso Burrata cheese, sliced heirloom tomato, blood orange, basil micro-greens, balsamic glaze. <b>GF</b>		16
MIXED GREEN bed of mixed greens, heirloom tomato, cucumber, red onion, lemon-herb vinaigrette or tomato-wasabi vinaigrette. <b>GF V</b>	6	9
CAESAR romaine, Parmesan cheese, croutons. – <i>dressing contains sesame seeds, can be made</i> <b>V</b> + chicken or shrimp	6 13	9 16
ROCKET arugula, Parmesan cheese, lemon-herb vinaigrette. <b>GF</b>	6	9

## ZUPPA

**PIZZA** All pizzas 10" **GF** No substitutions. 16

- New!** MUSHROOM & SPINACH mixed mushrooms, spinach, red onion, roasted garlic Alfredo sauce, Pecorino and Parmesan cheese.
- DUCK BACON duck bacon, garlic butter, caramelized shallot, arugula, Parmesan and goat cheese, balsamic glaze.
- PEPPERONI housemade pizza sauce, pepperoni, Fontina and Parmesan cheese.
- MARGHERITA housemade pizza sauce, basil, fresh Mozzarella and Parmesan cheese.
- MEDITERRANEAN housemade pizza sauce, olives, mushroom, spinach, sun-dried tomato, goat cheese.

## SPECIALITÀ DI CASA

SAN MARZANO & LAMB LASAGNA San Marzano tomato and rosemary, oregano, lamb ragu; mozzarella, ricotta, goat, Parmesan and Fontina cheese. <b>GF</b>	17
RISOTTO VERDE spinach, shallot, mushroom, roma tomato, cream, goat and Parmesan cheese. <b>GF</b> + chicken <i>or</i> shrimp	15 22
MARSALA BRAISED SHORT RIBS Alfredo gnocchi, mushroom Marsala demi-glaze, gremolata.	20
CREAMY SEAFOOD RISOTTO scallops, shrimp, clams, roma tomato, peas, garlic, Parmesan cheese. <b>GF</b>	22
GNUDI housemade ricotta dumplings, pancetta, wild and domesticated mushrooms, spinach, truffle oil.	17

## PASTA *Individually prepared*

Substitute gluten-free penne in any of these dishes. <b>GF</b>	3
<b>New!</b> CACIO E PEPE butter, fresh cracked black pepper, Pecorino-Romano cheese, Italian parsley, spaghetti.	12
SCAMPI shrimp, shallot, tomato, asparagus, lemon white wine sauce, butter, garlic, parsley, basil, linguine.	17
PESTO basil, pine nut, lemon juice, Parmesan cheese, spaghetti. + chicken <i>or</i> shrimp	13 20
MARINARA house red sauce, spaghetti. <b>V</b> + meatballs <b>GF</b> <i>or</i> vegan meatballs	9 16
POMODORO tomato, basil, garlic, olive oil, capellini. <b>V</b> + chicken <i>or</i> shrimp	10 17
DUCK BACON CARBONARA duck bacon, shallot, green peas, garlic, creamy carbonara sauce, Pecorino cheese, linguine.	19
PRIMA VERA sautéed zucchini, yellow squash, spinach, broccoli, roasted red peppers, house red sauce, basil, spaghetti. <b>V</b>	15
POLLO chicken, sun-dried tomato, mixed mushroom, broccoli, white wine cream sauce, Parmesan cheese, linguine.	16
ARANCIA chicken, olives, capers, artichoke, tangy orange-tomato sauce, Parmesan cheese, rigatone.	17
BOLOGNESE Strauss grass-fed rosemary beef, mushroom, tomato sauce, cream, Parmesan cheese, penne.	16
SALSICCIA Scardina's Italian sausage, mushroom, spicy marinara, cream, Fontina cheese, rigatone.	16
DIAVOLO shrimp, scallops, clams, spicy tomato <i>or</i> creamy mushroom sauce, parsley, Parmesan cheese, linguine.	21
ARRABIATA Scardina's chorizo, shrimp, scallion, roasted red pepper, spicy tequila-lime sauce, cilantro, Parmesan cheese, spaghetti.	19
GIARDINIERA Scardina's Italian sausage, housemade spicy giardiniera, basil, vodka-cream sauce, Fontina cheese, penne.	18

## SIDES & EXTRAS *All are gluten-free except as noted. GF*

GLUTEN-FREE BREAD	3.25	SAUSAGE <i>Italian or Chorizo</i>	7	ASPARAGUS <i>or</i> BROCCOLI	3
EXTRA CHEESE	2	CHICKEN <i>or</i> SHRIMP	7	GIARDINIERA	3
MARINARA	3	SCALLOPS	10	MIXED VEGETABLES	5
PLAIN RISOTTO	6	CALAMARI	7	MIXED MUSHROOMS	3.5
MEATBALLS	7	CLAMS	4	SPINACH	2.5
VEGAN MEATBALLS – <i>not GF</i>	7	ANCHOVIES	3	SUN-DRIED TOMATOES	2

