

antipasti / to share

BAKED FOCACCIA BREAD VG 6.75
olive oil, balsamic vinegar, garlic, rosemary, chili flakes

CALAMARI FRITTI 12.50
fried calamari, calabrian peppers, saffron aioli, lemon wedge

DELICATA SQUASH RINGS V 11.25
fried sage, lemon aioli

LAMB MEATBALLS 15.25
italian herbs, tomato sauce

TOMATO RAGOUT CROSTINI V 11.25
cannellini beans, whipped ricotta, marinated tomatoes, fig glaze, garlic crostini

cocktails

AMERICANO 10
campari, sweet vermouth, fever tree club soda, orange twist

THE HUGO 12
prosecco, elderflower syrup, lemon juice, fresh mint

BOULEVARDIER 14
kentucky bourbon, carpano antica, campari, orange peel

BELLINI 13
prosecco, peach puree, peach schnapps, fresh lemon juice

insalate

CLASSIC CAESAR V 11.50
whole leaf romanine, croutons, shaved parmesan, caesar dressing

MEDITERRANEAN GF V 12.75
cucumber, tomato, red onion, kalamata olive, watercress, blue cheese crumble, red wine vinaigrette



wood-fired pizza

MARGHERITA V 16.75
buffalo mozzarella, tomato, basil, olive oil

THE GRINDER 19.50
salami, coppa, prosciutto, sliced pepperoncini, shredded mozzarella

ITALIAN SAUSAGE & MUSHROOM 17.95
fennel sausage, button mushroom, spinach, ricotta cheese

GRILLED CHICKEN 18.25
artichoke, sundried tomato, pesto, mozzarella



mains

SHORT RIB LASAGNA 24.50
fresh pasta, chianti braised short rib, parmesan cream sauce, mozzarella, mushrooms, oregano

CHICKEN PICCATA 22.50
breaded chicken breast, bucatini, olive, spinach, lemon caper butter sauce

CRAB CANNELONI 25.50
baked crab stuffed cannelloni, lemon pan sauce

14 OZ. PRIME STRIP STEAK 44.00
grilled Texas prime beef, gorgonzola fonduta, chive whipped potato, charred carrot

SHRIMP PENNE POMODORO 22.50
tomato, basil, garlic, asiago cheese

EGGPLANT ROLLATINI GF V 18.50
rolled eggplant, ricotta, mozzarella, marinara sauce

CHICKEN ALFREDO 23.00
fettucine, butter cream sauce, shaved parmesan

CACIO E PEPE 18.75
bucatini, pecorino cheese, cracked black pepper

dolci

TIRAMISU V 6.00
vanilla espresso sauce

WARM PISTACHIO CAKE V 6.00
house-made vanilla bean ice cream

BUTTERMILK RHUBARB PANNA COTTA V 6.00
candied rhubarb, whipped cream



GF gluten-free VG vegan V vegetarian

wine

SPARKLING, WHITE & ROSÉ

	5oz	btl
Allegro, <i>Moscato</i> , California 2020	11.25	48
Michael Mondavi, Canvas, <i>Blanc de Blanc</i> , Brut, Italy	11.25	48
Pieropan, Garganega, Soave, Veneto, Italy, 2017	12	60
Torresella, Pinot Grigio, Venezia, Italy, 2020	12	60
Laetare, Pinot Grigio Friuli 2018	13	60
Trimbach, Pinot Gris, 'Réserve Personnelle', Alsace, France, 2014		62
Maison Louis Latour, Chardonnay, 1er Montagny 2016	12	60
Château Montelena, Chardonnay, Napa Valley, California, 2016		110
Planeta, Rosé, Sicily, Italy, 2018	13	64

RED

	5oz	btl
Cantina Colli Euganei, 'Baci Dolci', Frizzante, Veneto, Italy NV	9	42
Trisaetum, Pinot Noir, Willamette Valley, Oregon, 2017	12.25	62
Lunaria, Montepulciano d'Abruzzo, Abruzzo, Italy, 2015		60
Cantina da Melini, Chianit, 'Borghi d'Elsa', Tuscany, Italy 2018	13.50	65
Don David Malbec, Calchaqui Valley, Argentina, 2016		65
Zingari, Merlot Blend, Tuscany, Italy, 2015	12	60
Fess Parker, Syrah, Santa Barbara, California, 2018		65
Langmeil, <i>Cabernet Sauvignon</i> , Barossa, Australia 2014	13.50	65
Buehler, <i>Zinfandel</i> , Napa Valley, California 2018	16	80

PARRINO'S
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