

antipasti / to share

FOCACCIA BREAD V 8.50
olive oil, balsamic vinegar, garlic, rosemary, chili flake

CALAMARI FRITTI 13.50
fried calamari, calabrian peppers, saffron aioli, lemon wedge

ROASTED DELICATA SQUASH V 12.50
hearth baked delicata squash, fried sage, lemon aioli

LAMB MEATBALLS 15.50
italian herbs, tomato sauce

SEASONAL CROSTINI V 13.50
scallion walnut crostini, whipped burrata with fig, diced roasted butternut squash, basil, crushed pink peppercorn

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 12.00
chopped romaine, shaved parmesan, caesar dressing

BEET SALAD V 14.00
roasted beets, sliced apple, romaine, arugula, radicchio, toasted walnuts, gorgonzola cheese, white balsamic vinaigrette



mains



LASAGNA 25.00
fresh pasta, house braised brisket, house made marinara, basil, mozzarella

CHICKEN A LA PARMA 25.00
parmesan crusted chicken breast, buccatini pasta, roasted tomato and burrata cheese sauce

RAVIOLI 30.00
lobster and crab ravioli, portabella mushroom, lemon cream sauce, tarragon

GNOCCHI 24.00
smoked brisket ragout, potato gnocchi, shredded asiago, basil

BRAISED EGGPLANT V 18.75
lemon cous cous, cannellini bean, sautéed Swiss chard, burrata cheese, preserved lemon

LAMB SHANK 40.50
red wine braised lamb shank, roasted red pepper polenta, fried brussels sprouts, shaved parmesan

14OZ RIBEYE GF 48.00
charred broccolini, hearth roasted potato, herbed brown butter

GULF CATCH OF THE DAY GF MP
chef's choice wood fired seasonal fish and vegetables

CHICKEN ALFREDO 23.00
fettucine, butter cream sauce, shaved parmesan

GRILLED SHRIMP PASTA GF 25.50
gluten free pasta, beurre blanc, grilled shrimp, charred asparagus, roasted red pepper, asiago cheese

PASTA OF THE MONTH
chef's creation of fresh made pasta. ask server for details

wood-fired pizza

MARGHERITA V 17.00
buffalo mozzarella, chunky tomato sauce, basil, olive oil

THE GRINDER 20.00
salami, coppa, prosciutto, sliced pepperoncini, shredded mozzarella

PROSCIUTTO 22.00
boursin cheese, prosciutto, artichoke heart, roasted tomato, arugula, balsamic glaze

GRILLED CHICKEN 19.00
artichoke, sundried tomato, pesto, mozzarella



dolci

HAZELNUT CHOCOLATE BUDINO V 8.00
with frangelico berries and hazelnut praline crunch

LEMON TORTA CAPRESE V 9.00
with white chocolate, raspberry coulis and lime caviar

TIRAMISU V 9.00
traditional housemade tiramisu with mocha sauce, whipped cream and chocolate cigars

GF gluten-free VG vegan V vegetarian

PARRINO'S
O V E N