



## Antipasti

**Charcuterie Board 24**  
chef's selection of assorted meats and cheeses

- Marinated Olives** ..... 8  
*citrus, ricotta salata, herbs*
- Cheesy Garlic Bread** ..... 12  
*house baked focaccia stuffed with mozzarella and brushed with olive oil; marinara & truffle honey ricotta*
- Parmigiana di Melanzane** ..... 13  
*baked eggplant, layered with marinara, mozzarella & pecorino romano; basil*
- Tuna Tartar** ..... 16  
*sushi-grade yellowfin tuna, salsa verde, crostini*
- Meatballs & Ricotta** ..... 16  
*marinara sauce, whipped ricotta, rustic bread*
- Cozze e 'Nduja** ..... 17  
*Prince Edward Mussels, spicy sausage, garlic, shallots, parsley, rustic bread*

## Fritti

- |  |    |
|--|----|
| <b>Squash Blossoms</b><br><i>lightly battered florette stuffed with whipped ricotta and mint; tomato sauce, parmesan</i> | 10 |
| <b>Shishito Peppers</b><br><i>parmesan, crispy garlic vinaigrette; pimento cheese</i>                                    | 9  |
| <b>Fritto Misto</b><br><i>calamari, shrimp, sweet peppers; tomato sauce, caramelized onion aioli</i>                     | 17 |

## Pasta

- La Casa Alfredo 19**  
*tagliatelle, parmesan*  
*Add Chicken \$4 | Add Sausage \$4 | Add Shrimp \$8*
- Carbonara 21**  
*thick spaghetti, creamy pecorino romano & guanciale sauce, egg yolk*  
*Add Shrimp \$8 | Add Lobster \$8*
- Cavatelli alle Verdure 20**  
*seasonal vegetables, lemon parmesan sauce*  
*Add Chicken \$4 | Add Sausage \$4 | Add Shrimp \$8*
- Short Rib Ravioli 24**  
*cheese ravioli, shredded short rib, fried leeks, port wine reduction, porcini cream sauce*
- Paccheri Bolognese 23**  
*large tube pasta, slow simmered beef ragú, shredded parmesan*
- Fusilloni alla Vodka 22**  
*chicken, parmesan, calabrian chilis, vodka sauce*
- Pesto Tortellini 19**  
*ricotta, parmesan & mozzarella stuffed tortellini, goat cheese crumble*  
*Add Chicken \$4 | Add Sausage \$4 | Add Prosciutto \$4*
- Linguine ai Frutti Di Mare 29**  
*lobster, shrimp, calamari, mussels, shallot, garlic, calabrian chilis, tomato sauce*

## Insalata

- Grilled Octopus 19**  
*arugula, frisee, potato, saffron rouille*
- Asparagi e Funghi 14**  
*sauteed mushrooms over grilled asparagus with arugula, gorgonzola & balsamic glaze*
- Burrata 15**  
*heirloom tomatoes, arugula, balsamic reduction, crostini*
- Roasted Candied Beets 12**  
*arugula, frisee, avocado, toasted pistachios, quince goat cheese, shallot & black garlic vinaigrette*
- Caesar 10**  
*romaine, house baked croutons, parmesan*
- Insalata Verde 10**  
*leafy greens, sherry vinaigrette*
- Wedge 13**  
*iceberg romaine hybrid, pancetta, cherry tomato, red onion, bleu cheese, ranch dressing*
- Chopped 12**  
*mixed greens, tomatoes, white beans, provolone, salame, kalamata olives, pepperoncini, italian dressing*

## Pizzette's

12 INCHES

- |  |  |
|--|--|
| <b>Margherita 16</b><br><i>fresh mozzarella, parmesan, basil, neapolitan sauce</i>                                   | <b>Pepperoni 19</b><br><i>mozzarella, neapolitan sauce</i>   |
| <b>Prosciutto de Parma 22</b><br><i>mozzarella, ricotta, parmesan, arugula</i>                                       | <b>Truffle Mushroom 19</b><br><i>mushrooms, fontina, ricotta, arugula, truffle honey drizzle</i>             |
| <b>Salsiccia 21</b><br><i>sausage, roasted onion, ricotta, smoked mozzarella</i>                                     | <b>Short Rib 22</b><br><i>provolone, ricotta, bechamel, caramelized onions, shishito peppers, watercress</i> |
| <b>The Greek 20</b><br><i>kalamata olives, eggplant, feta, red onion, fresh oregano, artichoke, neapolitan sauce</i> | <b>Meat Lovers 22</b><br><i>meatball, sausage, pepperoni, red onion, ricotta, parmesan</i>                   |

## Secondi

- Pan-Seared Salmon 28**  
*Scottish salmon, stewed vegetable & lentils, broccolini, & caper beurre blanc*
- Branzino 36**  
*Mediterranean Sea Bass, red pepper puree, white beans, kale, artichoke, brown butter tomato sauce, olives, fennel, orange*
- Vodka Parmigiana 28**  
*mozzarella smothered crispy chicken breast served with spaghetti and house vodka sauce*  
*(Red Sauce Available)*
- Pollo al Forno 29**  
*oven-roasted half chicken finished with lemon herb butter, fingerling potatoes, blistered brussel sprouts*
- Braised Short Rib 32**  
*slow-cooked for 8 hours, roasted carrots, cipollini onions & a red wine demi-glaze over creamy polenta*
- The Hanger 42**  
*pan-seared 8 ounce hanger steak, mushroom gorgonzola risotto, asparagus*
- Marino's Burger 18**  
*gourmet blend, caramelized onions, aged white cheddar, butter lettuce, tomato, special sauce, brioche bun, served with fries*  
*Add Bacon \$3*

## House Specialties

<b>Strawberry Fields</b> vodka, strawberries, mint, lemon, prosecco 13
<b>The Ginger Grant</b> vodka, ginger syrup, peach, lemon 13
<b>Espress Martini</b> vodka, cold brew, Kahlua, Baileys, chocolate drizzle 14
<b>Vintage Cosmo</b> gin, lemon, raspberries 13
<b>Lavender Aviation</b> Empress Gin, Maraschino Liqueur, Creme de Violet, lemon 15
<b>Diablo</b> tequila, Crème de Cassis, ginger, lemon, Tapatio 14
<b>Siciliano</b> anejo tequilla, amaro, agave, lime 15
<b>Melipona</b> tequila, honey simple syrup, pomegranate 14
<b>Snowbird</b> bourbon, apple brandy, St Germain, bitters 15
<b>The Bourbon Botanist</b> bourbon, Geneopy & Chamois, dry vermouth, orange, lemon 15
<b>Chamomile Mai Tai</b> chamomile rum, aged over proof rum, orgeat, lime 15
<b>Sangria</b> brandy, assorted fruit, red wine 14

## The Spritz's

<b>Aperol</b> prosecco, orange	14
<b>Limone</b> cucumber & lemon gin, limoncello, prosecco, basil	15
<b>Rosa</b> lillet rosa, prosecco, grapefruit, rosemary	14
<b>Hugo</b> elderflower, prosecco, grapefruit, mint	14
<b>Sbaglito</b> Campari, sweet vermouth, prosecco, orange	14

## Vintage

<b>Old Fashion</b> bourbon, angostura bitters, sugar, luxardo cherry 15
<b>Negroni</b> Plymouth Gin, Campari, sweet vermouth, orange 15
<b>White Negroni</b> Plymouth Gin, Lillet Blanc, dry vermouth 15
<b>Boulevardier</b> bourbon, Campari, Carpano Antica, cherry 15
<b>Godmother</b> vodka, amaretto, lemon 14
<b>Godfather</b> scotch, amaretto, lemon 14
<b>Bellini</b> fresh peach puree, prosecco 12
<b>Rossini</b> fresh strawberry puree, prosecco 12

## Red Wine

	Gl/8oz/Btl
House Red .....	9 / 14 / 36
Pinot Noir ~ Boën California .....	14/21/56
Pinot Noir ~ Willamette Valley - Founders Reserve Oregon .....	16 / 23 / 64
Cabernet ~ 20 Acres Clarksburg, California .....	11 / 16 / 44
Cabernet ~ Robert Hall Paso Robles, California .....	14 / 21 / 56
Cabernet ~ Beringer Vineyards - Estates Collection Knights Valley, California .....	68
Cabernet ~ Quilt Napa, California .....	85
Cabernet ~ Frank Family Napa, California .....	100
Red Blend ~ Tapestry Paso Robles, California .....	14 / 21 / 56
Red Blend ~ The Prisoner California .....	85
Malbec ~ Terrazas Reserva Mendoza, Argentina .....	15 / 22 / 60
Chianti Superiore ~ Banfi Tuscany, Italy .....	11 / 16 / 44
Chianti Classico ~ San Felice Tuscany, Italy .....	50
Red Blend ~ Antinori Guado al Tasso Bruciato Bolgheri, Italy .....	74
Red Blend ~ Brancia Tre Tuscany, Italy .....	14 / 21 / 56
Super Tuscan ~ Castello Banfi Reserve Tuscany, Italy .....	70
Barolo ~ Renato Ratti Piedmont, Italy .....	140
Brunello Di Montalcino ~ Banfi Tuscany, Italy .....	150
Amarone ~ Allegrini Della Valpolicella, Italy .....	155

## White Wine

	Gl/8oz/Btl
House White .....	9 / 14 / 36
Sauvignon Blanc ~ Kim Crawford Marlborough, New Zealand .....	12 / 18 / 48
Sauvignon Blanc ~ Duckorn Napa Valley, California .....	16 / 23 / 64
Sauvignon Blanc ~ Cloudy Bay Marlborough, New Zealand .....	85
Gavi ~ Castello Banfi Piedmont, Italy.....	13 / 19 / 52
Riesling ~ Thomas Schmitt Mosel Valley, Germany .....	13 / 19 / 52
Pinot Gris ~ Willamette Valley Oregon .....	48
Pinot Grigio ~ San Angelo Tuscany, Italy .....	12 / 18 / 44
Pinot Grigio ~ Jermann Friuli-Venezia Giulia, Italy .....	16 / 23 / 64
Chardonnay ~ Harken California .....	11 / 16 / 42
Chardonnay ~ Sonoma- Cutrer Sonoma, California .....	14 / 20 / 56
Chardonnay ~ Rombauer Vineyards Carneros, California .....	85
Rose ~ Whispering Angel Provence, France .....	15 / 23 / 60

## Sparkling Wine

	Gl/Btl
Moscato ~ Santa Rosa 187ml .....	10
Prosecco ~ Gabbiano Veneto, Italy .....	10 / 40
Prosecco ~ La Marca Veneto, Italy .....	44
Champagne ~ Perrier Jouët Champagne, France .....	160

## Draft Beer

Strawberry Rhubarb Sour 9	Tower Station IPA 8	Cali Squeeze Blood Orange 8	Scottsdale Blonde 7	Peroni 8
Juicy Jack Hazy IPA 8	Modelo Especial 7	Michelob Ultra 7	Simple Machine "Camper Red" 8	
Rotating Tap (Ask Server)				

## Bottled Beer

Guinness 7	Dos Equis 7	Heineken Zero 6	Seltzer (Ask Server)
------------	-------------	-----------------	----------------------