

ANTIPASTI

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prosciutto, spicy capicola, grana padano, bocconcini, tomatoes, pickled vegetables, grilled zucchini, parmesan crisp, olives, housemade truffle potato chips

40 (SERVES 4)

MUSSELS spicy lemon-tomato broth, grilled baguette 16

MOZZARELLA-STUFFED RICE BALLS

tomato basil sauce 15

BRUSCHETTA tomato, basil pesto, shaved parmesan, balsamic drizzle 13

CALAMARI FRITTI pickled vegetables, chili-sage aioli 18

MEATBALLS tomato basil sauce, creamy polenta, shaved parmesan 15

ITALIAN FRIES creamy cheese sauce, salami 16

SEASONAL SOUP 8

FROM THE GARDEN

CAPRESE vine-ripened tomatoes, fresh mozzarella, basil, olive oil, balsamic 14

BABY GREENS carrot, celery, onion, fennel, cherry tomatoes, red wine vinaigrette 7/11

CAESAR croutons, shaved parmesan, garlic anchovy dressing 8/12

SPINACH WITH BEETS gorgonzola, fennel, honey balsamic vinaigrette 14

TERRALINA CRAFTED ITALIAN SALAD

romaine, bocconcini, shaved parmesan, fennel, cherry tomatoes, red onion, salami, pepperoncini, red wine vinaigrette 16

WOOD-FIRED PIZZA

MARGHERITA fresh mozzarella, tomato, basil 16

ARTISAN PEPPERONI pepperoni, fresh mozzarella, roasted garlic, basil 18

SPICY CAPICOLA capicola ham, pickled vegetables, roasted garlic, fresh mozzarella, herbed ricotta, balsamic drizzle, arugula 18

BACON WITH MUSHROOM leeks, roasted garlic, fresh mozzarella 18

BRUSCHETTA basil pesto, fresh mozzarella, red onion, cherry tomatoes, balsamic glaze 17

SAUSAGE fresh mozzarella, roasted red peppers, pickled red onions, tomato 18

PASTA

SPAGHETTI POMODORO WITH MEATBALLS tomato, basil, garlic 26

HOUSEMADE LASAGNA spinach, ricotta, mozzarella, pecorino, tomato sauce, basil pesto 25 add meat sauce 27

TERRALINA ALFREDO chicken, sun-dried tomato, peas 27

RIGATONI CALABRESE housemade pork sausage, tomato, olive, mushroom, escarole 26

PORK GNOCCHI Nonna's pork ragu, potato dumplings 27

SPAGHETTI BOLOGNESE beef and pork meat sauce, tomato cream 27

SEAFOOD FETTUCCINI fresh mussels, shrimp, scallops, spicy lemon-tomato broth, grilled baguette 36

SHRIMP SCAMPI lemon chardonnay butter sauce, sun-dried tomato, parsley, toasted garlic, grilled baguette 32

WILD MUSHROOM ROTINI (V) asparagus, sun-dried tomato, toasted garlic, olive oil 24

FROM THE HEARTH

EGGPLANT PARMESAN spaghetti pomodoro 26

CHICKEN PARMESAN spaghetti pomodoro 28

PARMESAN DUO chicken and eggplant parmesan, spaghetti pomodoro 27

ARTICHOKE CHICKEN crispy chicken, yukon mashed potatoes, asparagus, lemon chardonnay cream sauce 28

FROM THE GRILL

***CATCH OF THE DAY** 33

***RIBEYE** yukon mashed potatoes, asparagus, pickled red onions, arugula 46

***PORK MEDALLIONS** creamy polenta, sweet peppers, braised escarole 32

SIDES

9

BROCCOLI MASHED POTATOES GRILLED ASPARAGUS FRIED POTATO PLANKS CREAMY POLENTA

GRILLED ADD-ONS

CHICKEN 9
SHRIMP 11
SALMON 11

SANDWICHES

All sandwiches served with housemade truffle potato chips and garlic pickles. Substitute a baby greens salad or french fries for \$3 Italian fries \$5

CHICKEN PARMESAN SANDWICH mozzarella, basil pesto 19

EGGPLANT PARMESAN SANDWICH mozzarella, basil pesto 17

***CRAFTED BURGER** ground chuck and brisket, arugula, tomato, pickled red onion, cheddar, chili-sage aioli, toasted bun 21

(V) Denotes that this dish is Vegan. Please alert your server of all allergies, as cross contamination may be present.

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

For your convenience, we have added 18% gratuity on parties of six or more guests.



COCKTAILS 16

LIMONCELLO MOJITO Limoncello, muddled mint, simple syrup

ITALIAN MARGARITA Cimarron tequila, amaretto, lime

TRADITIONAL SPRITZ Aperitivo, Prosecco

MEDITERRANEAN MARTINI Malfy Limone gin, elderflower, lemon, simple syrup

TWISTED GIMLET Stoli blueberry vodka, Malfy gin, mint, cucumber, lime

NEGRONI Malfy gin, Aperitivo, Cocchi vermouth di Torino, orange

REVERED HERITAGE Rough Rider double cask bourbon, Cardamaro, Cocchi vermouth di Torino, teapot bitters, bourbon cherry

PALOMA Cimarron tequila, grapefruit soda, lime

SANGRIA GLASS 16/PITCHER 50-SERVES 4

RED Cabernet Sauvignon, Brandy, peach, lemon

WHITE Pinot Grigio, Castillo Rum, peach, lemon

NON-ALCOHOLIC BEVERAGES

STRAWBERRY BASIL REFRESHER Strawberry, fresh basil, lemonade 10

HANK'S ROOT BEER 8

Q SPECTACULAR GRAPEFRUIT SODA 7

PELLEGRINO 9

ACQUA PANNA 9

100% NATURAL ITALIAN COLA (11.5 OZ.) 8

UNSWEETENED CITRUS ICED TEA 4.50

SOFT DRINKS 4.50

Coke, Diet Coke, Sprite, Ginger Ale, Sweet Tea, Fanta Orange, Lemonade



BEER

DOMESTIC 8

BUD LIGHT

MILLER LITE

COORS LIGHT

MICHELOB ULTRA

SAM ADAMS

O'DOULS N/A

IMPORT 9

PERONI

MENABREA BIONDA

HEINEKEN

CORONA EXTRA

MODELO ESPECIAL

STELLA ARTOIS

CRAFT BOTTLE 10

LAGUNITAS IPA Petaluma, CA.

FAT TIRE AMBER ALE Fort Collins, CO.

BRECKENRIDGE VANILLA PORTER Littleton, CO.

CRAFT CAN 10

SWAMP HEAD WILD NIGHT HONEY ALE

Gainesville, FL.

CROOKED CAN CLOUD CHASER HEFEWEIZEN

Winter Garden, FL.

CROOKED CAN HIGH STEPPER AMERICAN IPA

Winter Garden, FL.

COPPERTAIL UNHOLY TRIPEL Tampa, FL.

IMPORTED ITALIAN CRAFT 14

DEL DUCATO TORRENTE Parm, Italy

BALADIN WAYAN Piemonte, Italy

SELTZER & CIDER 9

TRULY HARD SELTZER ask your server for available flavors

ANGRY ORCHARD CIDER