

ANTIPASTI

ANTIPASTI TOWER

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

40 (SERVES 4)

MUSSELS spicy lemon-tomato broth 16

MOZZARELLA-STUFFED RICE BALLS
tomato basil sauce 16

BRUSCHETTA tomato, basil pesto, shaved parmesan, balsamic glaze 14

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 9

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 8/12

CAESAR croutons, shaved parmesan, garlic anchovy dressing 9/13

SPINACH WITH BEETS gorgonzola, fennel, honey balsamic vinaigrette 15

TERRALINA CRAFTED ITALIAN SALAD
romaine, bocconcini, shaved parmesan, fennel, cherry tomatoes, red onion, salami, pepperoncini, red wine vinaigrette 17

WOOD-FIRED PIZZA

MARGHERITA fresh mozzarella, tomato, basil 17

ARTISAN PEPPERONI pepperoni, mozzarella, roasted garlic, basil 18

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

BACON WITH MUSHROOM leeks, roasted garlic, mozzarella 18

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

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

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

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

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

PASTA

SPAGHETTI POMODORO WITH MEATBALLS tomato, basil, garlic 26

HOUSEMADE LASAGNA spinach, ricotta, mozzarella, pecorino, tomato sauce, basil pesto 25 add meat sauce 28

TERRALINA ALFREDO chicken, tomato, peas 28

RIGATONI CALABRESE housemade pork sausage, tomato, olive, mushroom, escarole 27

PORK GNOCCHI Nonna's pork ragu, potato dumplings 28

SPAGHETTI BOLOGNESE beef and pork meat sauce, tomato cream 28

SEAFOOD FETTUCCINI mussels, shrimp, fish, spicy lemon-tomato broth 36

SHRIMP SCAMPI lemon chardonnay butter sauce, tomato, parsley, toasted garlic 32

SEASONAL VEGETABLE (V) toasted garlic, tomato broth 25

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** 35

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

***SLOW BRAISED PORK** creamy polenta, natural jus, sweet peppers 32

***GRILLED SALMON** crispy potato planks, garlic spinach, olive-truffle tapenade 33

SIDES

9

BROCCOLI
YUKON MASHED POTATOES
GRILLED ASPARAGUS
FRIED POTATO PLANKS
CREAMY POLENTA

ADD-ONS

MEATBALL 4
CHICKEN 10
SHRIMP 12
SALMON 12

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 aioli 19

EGGPLANT PARMESAN SANDWICH mozzarella, basil pesto aioli 17

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



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 Cimmaron 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

HIGH NOON Peach, Pineapple, Watermelon

ANGRY ORCHARD CIDER