

SPECIALTY COCKTAILS

PALOMA ITALIANO	15
Milagro Reposado • Grapefruit • Aperol	
THE AMALFI	13
Absolut Citron • San Pellegrino Limonata	
POMEGRANATE MARTINI	15
Tito's Vodka • Pama • Cointreau	
NEW FASHIONED	16
Maker's Mark • Disaronno • Bitters	
APEROL SPRITZ	14
Aperol • Prosecco • Soda • Orange	
ROSÉ SANGRIA	14
Rosé • Cointreau • Fresh Fruit	
LIMONCELLO MARTINI	16
Tito's Vodka • Limoncello • Lemon	
MILANO MULE	13
Tito's Vodka • Ginger Beer • Lime	
PASSION FRUIT MAI TAI	15
Cruzan Estate Rum • Passion Fruit • Myers Rum	
DOPPIO ESPRESSO MARTINI	17
Chilled Select Doppio Espresso • Stoli Vanilla Coffee Liqueurs	

DRAFT BEER

Peroni (Italy)	9
Amor Artis Cruisin' Down the Street In My '64 IPA (SC)	10

SEASONAL ROTATING DRAFTS

1718 Brewing (Local, Ocracoke Island, NC)
Swells'a Brewing (Local, Kill Devil Hills, NC)

BOTTLED BEER

Birra Morena Lager (Italy)	7
Allagash White	7
Yuengling Lager	6
Bud Light, Miller Lite	6
Corona Light, Stella Artois	7
Noble Cider Can (NC)	7
Sierra Nevada Trail Pass Golden (N/A)	5

ITALIAN APÉRITIFS

PALLINI LIMONCELLO	10
MOLETTO GRAPPA DI BARBERA	10
ROMANA SAMBUCA	10

WINE BY THE GLASS

Please ask to see the wine list for full selection

WHITE

Nautilus Sauvignon Blanc	13
Stoller Family Estate Chardonnay	15
Guinigi Pinot Grigio	11
Jeio Prosecco	12
La Perlina Moscato	10

ROSÉ

Jansz Premium Sparkling Rosé	16
Domaine Preignes 'Le Vieux' Rosé	13

RED

Fantini Montepulciano D'Abruzzo	13
The Wines of Francis Coppola Cabernet Sauvignon	15
La Crema Pinot Noir	16
Castello D'Albola Chianti Classico	15
Pietramaggio 'Seta' Toscana IGT Blend	16

BEVERAGES

FOUNTAIN SODAS with refills	5
Pepsi, Diet Pepsi, Dr. Pepper, Starry, Mountain Dew	
FRESH BREWED TEA, ROOT BEER, GINGER ALE, LEMONADE, SAN PELLEGRINO LIMONATA	4
ACQUA PANNA 1L	7
SAN PELLEGRINO 1L	8

FULL SERVICE BAR ALSO AVAILABLE



A P P E T I Z E R S

ROSEMARY BREAD	7
A loaf of our house-made rosemary bread, served with basil pesto oil.	
MUSSELS SICILY	24.99
Mussels sautéed with spicy marinara & fresh garlic OR with white wine, garlic, butter, Roma tomatoes, cracked red pepper & fresh herbs.	
BURRATA	16.99
Burrata cheese, basil pesto, fresh arugula & tri-colored grape tomatoes finished with salt & pepper.	
ITALIAN CRAB CAKES	Market Price
Lump crabmeat, Italian seasoning, fresh parsley, roasted red peppers & just enough homemade breadcrumbs to hold them together, served with cilantro lime aioli.	
MARINATED CILIEGINE MOZZARELLA	17.99
Fresh Ciliegine mozzarella balls marinated in our house vinaigrette, tossed with tri-colored heirloom tomatoes, fresh garlic, & fresh basil, drizzled in a balsamic reduction, served with crostini.	
CRISPY CALAMARI	19.99
Flash fried tender hand-cut calamari served with a spicy house-made marinara topped with Pecorino Romano.	
FRIED MOZZARELLA WITH HOUSE MARINARA	12.99

S O U P & S A L A D S

SOUP OF THE DAY	Cup / Bowl
GARDEN SALAD	13.99
Crisp romaine, Arcadian lettuce, tomato, red onions, shredded carrots & fresh mozzarella cheese.	
CAESAR SALAD	13.99
Romaine, croutons, Pecorino Romano & creamy Caesar dressing.	
BLUEBERRY SALAD	17.99
Arcadian lettuce, arugula, fresh blueberries, pickled red onions, crispy pancetta, creamy burrata cheese, diced pistachios & fresh basil with our honey lemon vinaigrette.	
CAPRESE SALAD	16.99
Fresh mozzarella & Roma tomatoes with balsamic vinaigrette & fresh basil.	
LOCAL ARUGULA SALAD	16.99
Crisp romaine, arugula, roasted red peppers, artichoke hearts, black olives & goat cheese with our balsamic vinaigrette.	
GRILLED ROMAINE	17.99
Grilled romaine heart, tri-colored grape tomatoes, red onions, goat cheese & bacon, finished with our shallot vinaigrette.	

DRESSINGS:

*Ranch, House Vinaigrette, Balsamic Vinaigrette, Shallot Vinaigrette,
Honey Lemon Vinaigrette, Blue Cheese*

ADD: Chicken +10 / Shrimp +11 / Crab Cake +Market Price



ENTRÉES

CLAMS BIANCA	34.99
Little neck clams, Roma tomatoes & fresh basil tossed with spaghetti in a white wine, garlic & shallot sauce, finished with crushed red pepper & fresh parsley.	
VEAL PARMESAN	31.99
Lightly breaded veal cutlet with marinara sauce & melted mozzarella on a bed of spaghetti.	
CHICKEN PARMESAN	30.99
Local's favorite! Breaded chicken cutlet with marinara sauce & melted mozzarella on a bed of spaghetti.	
SEAFOOD DIABLO	36.99
Shrimp, mussels & lump crab tossed in a spicy marinara bourbon cream sauce served over spaghetti.	
BASIL PESTO GNOCCHI	30.99
Grilled chicken OR shrimp on a bed of gnocchi, tossed in our basil pesto sauce, finished with pine nuts & a blend of aged Italian cheeses.	
CRAB & SHRIMP PENNE ALLA VODKA	35.99
Our signature dish! Sautéed crabmeat & shrimp in a sunrise vodka cream sauce with fresh diced tomatoes & basil tossed with penne pasta.	
RAVIOLI	27.99
Spinach & cheese panzerotti in a mushroom marinara cream sauce.	
LASAGNA	28.99
Our famous homemade recipe filled with ground Italian sausage, meatballs & a blend of ricotta & mozzarella cheese.	
EGGPLANT NAPOLI	27.99
Hand breaded, lightly fried fresh Italian eggplant with marinara, fresh basil & Pecorino Romano cheese over penne.	
SHRIMP AL LIMONE	30.99
Sautéed jumbo shrimp with fresh herbs, lemon juice, diced tomatoes, basil, spinach & garlic on a bed of lemon parmesan penne pasta.	
CHICKEN OR SHRIMP ALFREDO	30.99
Grilled chicken OR shrimp served in a homemade Alfredo sauce tossed with fettuccine.	
BAKED ZITI	23.99
Oven baked penne smothered with a blend of cheeses, fresh basil & homemade marinara sauce. <i>ADD: Meatball +6 / Sausage +5</i>	
SPAGHETTI & MEATBALLS	25.99
Spaghetti with our house marinara & homemade meatballs.	

ADD: Side of Broccolini to any Entrée +7 / CHANGE: Any Pasta to Gluten Free +3

SMALL PLATES

PASTA MARINARA	15.99
CHEESE RAVIOLI WITH MARINARA	20.99



GOURMET PIZZA

ALL PIZZAS ARE HAND-TOSSED / 8 SLICES / 14"

Sorry, no substitutions on specialty pizzas

SAN GENNERO Sausage, roasted red peppers & onions.	24.99
PIEDMONT Olive oil base, fresh garlic, artichoke hearts, chicken, spinach, pine nuts & parmesan.	26.99
CRAB & ARUGULA White ricotta base with pesto, mozzarella, lump crabmeat & local arugula.	28.99
BUFFALATA Olive oil base, fresh garlic, Roma tomatoes, fresh buffalo mozzarella & fresh basil.	23.99
ALLA BIANCA White pizza with spinach, Roma tomatoes, garlic, pesto & fresh basil.	26.99
VEGETARIAN Black olives, green peppers, roasted red peppers, onions & mushrooms.	27.99
POMPEII Olive oil base, fresh garlic, dollops of house marinara, meatballs, fresh Ciliegine mozzarella, Roma tomatoes & fresh basil.	27.99
SUPREME Mushrooms, black olives, onions, green peppers, sausage, ham & pepperoni.	28.99
TUTTE LE CARNI Meat lovers with sausage, pepperoni, ham & meatballs.	27.99
MILANO Prosciutto, arugula & goat cheese.	24.99
BBQ CHICKEN Banana peppers, chicken, onions & BBQ sauce.	26.99
SUPERONI Double pepperoni & double cheese.	25.99
ULTIMATE HAWAIIAN Prosciutto & pineapple.	24.99
CHEESE	18.99

FRESH TOPPINGS:

Mushrooms, Extra Cheese, Roma Tomatoes, Roasted Red Peppers, Banana Peppers, Green Peppers, Onions, Olives, Arugula, Jalapeños, Ricotta, Spinach, Pineapple +3 EACH

PREMIUM TOPPINGS:

Pepperoni, Sausage, Meatballs, Bacon, Chicken, Ham, Prosciutto, Artichoke Hearts, Goat Cheese, Broccoli +4 EACH

ADD: Fresh Basil & Garlic +2 / Gluten Free Crust +6



We apply a supplemental fee on all non-cash transactions.



Gratuity may be added on parties of 6 or more. Menu & prices are subject to change.