

## SPECIALTY COCKTAILS

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<b>CARAJILLO</b>	18
Doppio Espresso • Milagro Reposado • Licor 43	
<b>THE AMALFI</b>	14
Absolut Citron • San Pellegrino Limonata	
<b>POMEGRANATE MARTINI</b>	17
Tito's Vodka • Pama • Cointreau	
<b>NEW FASHIONED</b>	18
Maker's Mark • Disaronno • Bitters	
<b>APEROL SPRITZ</b>	16
Aperol • Prosecco • Soda • Orange	
<b>ROSÉ SANGRIA</b>	15
Rosé • Cointreau • Fresh Fruit	
<b>LIMONCELLO MARTINI</b>	17
Tito's Vodka • Limoncello • Lemon	
<b>NEGRONI CLASSICO</b>	17
Hendrick's Gin • Sweet Vermouth • Campari	
<b>CAPRIHINIA</b>	17
Cachaça • Fresh Limes • Sugar Cane	
<b>DOPPIO ESPRESSO MARTINI</b>	19
Doppio Espresso • Stoli Vanilla • Coffee Liqueurs	
<b>BURNT GRAPEFRUIT FIZZ (N/A)</b>	12
Burnt Grapefruit Tonic • Ginger Beer • Orange	

## DRAFT BEER

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Peroni (Italy)	9
Stella Artois (Belgium)	9

### SEASONAL ROTATING DRAFTS

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

## BOTTLED BEER

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Guinness Draught Can	8
Yuengling Lager	6
Miller Lite	6
Bud Light, Michelob Ultra	6
Corona Light	7
Noble Cider Can (NC)	7
Sierra Nevada Trail Pass Golden (N/A)	6
Sierra Nevada Trail Pass Hazy IPA (N/A)	6

## ITALIAN APÉRITIFS

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<b>PALLINI LIMONCELLO</b>	10
<b>MOLETTA GRAPPA DI BARBERA</b>	10
<b>ROMANA SAMBUCA</b>	10
<b>BROADBENT 10 YEAR VERDELHO MADEIRA</b>	12

## WINE BY THE GLASS

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*Please ask to see the wine list for full selection*

### WHITE

Nautilus Sauvignon Blanc	13
Fess Parker Chardonnay	16
Guinigi Pinot Grigio	12
Adami Garbè Brut Prosecco	13
La Perlina Moscato	11

### ROSÉ

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

### RED

Fantini Montepulciano D'Abruzzo	13
The Architect Cabernet Sauvignon	18
La Crema Pinot Noir	16
Poggio Vignoso Chianti	15
Pietramaggio 'Seta' Toscana IGT Blend	16

## BEVERAGES

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<b>FOUNTAIN SODAS</b> with refills	6
Pepsi, Diet Pepsi, Dr. Pepper, Starry, Mountain Dew	

<b>FRESH BREWED TEA, ROOT BEER, GINGER ALE, LEMONADE, SAN PELLEGRINO LIMONATA</b>	5
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<b>ACQUA PANNA 1L</b>	7
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<b>SAN PELLEGRINO 1L</b>	8
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**FULL SERVICE BAR ALSO AVAILABLE**



## A P P E T I Z E R S

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<b>ROSEMARY BREAD</b>	8
A loaf of our house-made rosemary bread, served with basil pesto oil.	
<b>MUSSELS SICILY</b>	26.99
Mussels sautéed with spicy marinara & fresh garlic <b>OR</b> with white wine, garlic, butter, Roma tomatoes, cracked red pepper & fresh herbs.	
<b>FRITTO SHRIMP</b>	19.99
Sardinian-style succulent fried shrimp served with house gremolada, and Meyer lemon aioli.	
<b>BURRATA</b>	16.99
Burrata cheese, basil pesto, fresh arugula & tri-colored grape tomatoes finished with salt & pepper. <i>Add: Crostini +2</i>	
<b>CRISPY CALAMARI</b>	20.99
Flash fried tender hand-cut calamari served with a spicy house-made marinara topped with fresh Pecorino Romano.	
<b>FRIED MOZZARELLA WITH HOUSE MARINARA</b>	12.99

## S O U P & S A L A D S

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<b>SOUP OF THE DAY</b>	Cup / Bowl
<b>GARDEN SALAD</b>	13.99
Crisp romaine, Arcadian lettuce, tomato, red onions, shredded carrots & fresh mozzarella cheese.	
<b>CAESAR SALAD</b>	13.99
Romaine, croutons, Pecorino Romano & creamy Caesar dressing.	
<b>PANZANELLA</b>	18.99
Rustic salad of homemade rosemary bread, tri-colored heirloom tomatoes, red onions, burrata cheese, fresh garlic & basil, tossed in our shallot vinaigrette.	
<b>BLUEBERRY SALAD</b>	19.99
Arcadian lettuce, arugula, fresh blueberries, pickled red onions, crispy pancetta, creamy burrata cheese, diced pistachios & fresh basil with our honey lemon vinaigrette.	
<b>CAPRESE SALAD</b>	16.99
Fresh mozzarella & Roma tomatoes with balsamic vinaigrette & fresh basil.	
<b>GRILLED ROMAINE</b>	20.99
Grilled romaine heart, tri-colored grape tomatoes, red onions, goat cheese & bacon, finished with our shallot vinaigrette.	

### DRESSINGS:

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

***ADD: Chicken +10 / Shrimp +11***



## ENTRÉES

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<b>CLAMS BIANCA</b>	<b>37.99</b>
Little neck clams, Roma tomatoes & fresh basil tossed with spaghetti in a white wine, garlic & shallot sauce, finished with crushed red pepper & fresh parsley.	
<b>VEAL PARMESAN</b>	<b>33.99</b>
Lightly breaded veal cutlet with marinara sauce & melted mozzarella on a bed of spaghetti.	
<b>CHICKEN PARMESAN</b>	<b>31.99</b>
Local's favorite! Breaded chicken cutlet with marinara sauce & melted mozzarella on a bed of spaghetti.	
<b>SEAFOOD DIABLO</b>	<b>39.99</b>
Shrimp, mussels & lump crab tossed in a spicy marinara bourbon cream sauce served over spaghetti.	
<b>BASIL PESTO GNOCCHI</b>	<b>33.99</b>
Grilled chicken <b>OR</b> shrimp on a bed of gnocchi, tossed in our basil pesto sauce, finished with pine nuts & a blend of aged Italian cheeses.	
<b>CRAB &amp; SHRIMP PENNE ALLA VODKA</b>	<b>38.99</b>
Our signature dish! Sautéed crabmeat & shrimp in a sunrise vodka cream sauce with fresh diced tomatoes & basil tossed with penne pasta.	
<b>RAVIOLI</b>	<b>27.99</b>
Spinach & cheese panzerotti in a mushroom marinara cream sauce.	
<b>LASAGNA</b>	<b>29.99</b>
Our famous homemade recipe filled with ground Italian sausage, meatballs & a blend of ricotta & mozzarella cheese.	
<b>EGGPLANT NAPOLI</b>	<b>28.99</b>
Hand breaded, lightly fried fresh Italian eggplant with marinara, fresh basil & Pecorino Romano cheese over penne.	
<b>SHRIMP AL LIMONE</b>	<b>33.99</b>
Sautéed jumbo shrimp with fresh herbs, lemon juice, diced tomatoes, basil, spinach & garlic on a bed of lemon parmesan penne pasta.	
<b>CHICKEN OR SHRIMP ALFREDO</b>	<b>33.99</b>
Grilled chicken <b>OR</b> shrimp served in a homemade Alfredo sauce tossed with fettuccine.	
<b>BAKED ZITI</b>	<b>23.99</b>
Oven baked penne smothered with a blend of cheeses, fresh basil & homemade marinara sauce. <b>ADD: Meatball +6 / Sausage +5</b>	
<b>SPAGHETTI &amp; MEATBALLS</b>	<b>28.99</b>
Spaghetti with our house marinara & homemade meatballs.	

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

## SMALL PLATES

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<b>PASTA MARINARA</b>	<b>15.99</b>
<b>CHEESE RAVIOLI WITH MARINARA</b>	<b>20.99</b>



# GOURMET PIZZA

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

*Sorry, no substitutions on specialty pizzas*

<b>SAN GENNERO</b> Sausage, roasted red peppers & onions.	<b>26.99</b>
<b>PIEDMONT</b> Olive oil base, fresh garlic, artichoke hearts, chicken, spinach, pine nuts & parmesan.	<b>27.99</b>
<b>CRAB &amp; ARUGULA</b> White ricotta base with pesto, mozzarella, lump crabmeat & local arugula.	<b>30.99</b>
<b>BUFFALATA</b> Olive oil base, fresh garlic, Roma tomatoes, fresh buffalo mozzarella & fresh basil.	<b>24.99</b>
<b>ALLA BIANCA</b> White ricotta base with spinach, Roma tomatoes, garlic, pesto & fresh basil.	<b>27.99</b>
<b>VEGETARIAN</b> Black olives, green peppers, roasted red peppers, onions & mushrooms.	<b>27.99</b>
<b>POMPEII</b> Olive oil base, fresh garlic, dollops of house marinara, meatballs, fresh buffalo mozzarella, Roma tomatoes & fresh basil.	<b>28.99</b>
<b>SUPREME</b> Mushrooms, black olives, onions, green peppers, sausage, ham & pepperoni.	<b>29.99</b>
<b>TUTTE LE CARNI</b> Meat lovers with sausage, pepperoni, ham & meatballs.	<b>28.99</b>
<b>MILANO</b> Prosciutto, arugula & goat cheese.	<b>27.99</b>
<b>BBQ CHICKEN</b> Banana peppers, chicken, onions & BBQ sauce.	<b>27.99</b>
<b>SUPERONI</b> Double pepperoni & double cheese.	<b>25.99</b>
<b>ULTIMATE HAWAIIAN</b> Prosciutto & pineapple.	<b>25.99</b>
<b>CHEESE</b>	<b>19.99</b>

**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**

