

HAPPY HOUR

MONDAY-FRIDAY FROM OPEN TILL 7; SUNDAY OPEN TO CLOSE

AT BAR

WELL VODKA & GIN MARTINS	7	12
JIM BEAM MANHATTAN	7	12
COSMOPOLITAN	7	12
PEAR MARTINI	7	12
PEACH BELLINI COCKTAIL	7	12

WHITE WINE

CHARDONNAY SAUVIGNON BLANC, CORTE ALLA FLORA, TUSCANY, ITALY	6	9
PINOT GRIGIO, DI LEONARDO, VENEZIA, ITALY	6	9

RED WINE

SUPER TUSCAN, DOGAJOLO, CARPINETO, TUSCANY, ITALY	6	9
SANGOVESE, CORTE ALLA FLORA, TUSCANY, ITALY	6	9

BEERS

PERONI, AMSTEL LIGHT, MILLER LITE, DORTMUNDER		3
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DELLA CUCINA

CALAMARI NORTH ATLANTIC SQUID ● WHITE WINE ● CHERRY TOMATO		6
CROSTINI WHOLE GRAIN CROSTINI ● CHEF'S CHOICE OF TOPPING		6
CAPRESE VINE RIPENED TOMATOES ● FRESH MOZZARELLA ● BASIL		6
CAVATELLI ALLA BOLONESE HANDMADE CAVATELLI ● SLOW COOKED MEAT SAUCE WITH WILD BOAR ● DUCK ● VEAL ● FILET TIPS ● CABERNET		6
FORMAGGIO RAVIOLI CHEESE STUFFED RAVIOLI ● CHAMPAGNE CREAM SAUCE		6
COZZE AZZURRO FRESH BLUE MUSSELS SAUTEED ● WHITE WINE GARLIC SAUCE		6
PENNE ALLA VODKA PENNE ● TOMATO CREAM SAUCE ● VODKA ● ITALIAN SAUSAGE		6
CARPACIO DI SALMONE THINLY SLICED RAW SALMON ● CAPERS ● RED ONIONS LEMON ● EVOO ● GRAPPA		6

IL MARTINI DI LUCA 14

AVIATION

PLYMOUTH GIN • CREME DE VIOLETTE • LUHARDO •
LEMON JUICE • FLOWER GARNISH

PEAR MARTINI

GREY GOOSE PEAR NOIRE • ST. GERMAINE •
FRESH PEAR PUREE • NUTMEG AND PEAR SLICE

THE PASSION

SMIRNOFF • PASSION FRUIT PUREE • ORANGE JUICE •
ORANGE WEDGE

POMEGRANATE ROSEMARY MARTINI

ROSEMARY INFUSED VODKA • PAMA LIQUEUR •
POM WONDERFUL

STRAWBERRY BASIL MARTINI

TITO'S • HOUSE-MADE STRAWBERRY BASIL PUREE •
FRESH LIME

BLUEBERRY THYME MARTINI

HOUSEMADE BLUEBERRY THYME SIMPLE SYRUP •
STOLI BLUEBERI VODKA • FRESH LIME • CRANBERRY JUICE

SALTED CARAMEL MACCHIATO

STOLI SALTED CARAMEL VODKA • BAILEYS •
ESPRESSO, SALTED GLASS

IL COCKTAILS DI LUCA 12

BLACKBERRY MOJITO

BACARDI SILVER • MUDDLED MINT AND BLACKBERRY •
SIMPLE SYRUP • FRESH LIME • SODA

CLASSIC MANHATTAN

MAKER'S 46 • CARPANO ANTICA • ANGOSTURA BITTERS •
ORANGE TWIST (SERVED STRAIGHT UP OR OVER AN
ICE BLOCK)

NEWTON'S LAW

BULLEIT RYE WHISKEY • MUDDLED FIG • CARPANO ANTICA •
PEACH BITTERS • CARDAMARO • PEACH SLICE

NEGRONI

PLYMOUTH GIN • COMPARI • CARPANO ANTICA •
DASH OF ZUCCA • ORANGE TWIST

PEACH BELLINI

PEACH PUREE • PEACH BITTERS • PROSECCO •
PEACH SLICE

CUCUMBER GIMLET

PLYMOUTH GIN • ST GERMAIN • MUDDLED CUCUMBER •
LIME JUICE

LA BIRRA

PORTER ANCOR 9 • LAMBREC FRAMBISE 24 •

CHIMAY 12 • MATILDA 8 • INVERSIN IPA 9 •

AMSTEL LIGHT 5 • HEINEKEN 5 • PERONI 5 •

MILLER LITE 4 • DORTMUNDER 6 • CORONA 5 •

MANABREA AMBER 6 • BLUE MOON 6

SCOTCH

BELVENIE 12	12
GLENLIVET 12	10
HIGHLAND PARK 12	12
GLENMORANGIE ORIGINAL 10	12
GLENMORANGIE LA SANTA	14
JOHNNIE WALKER RED	9
JOHNNIE WALKER BLACK	10
JOHNNIE WALKER GREEN	14
JOHNNIE WALKER BLUE	52
LAGAVULIN 16	14
MACALLAN 12	14
MACALLAN 15	15
OBAN	15

COGNAC

COURVOISIER VS	11
HENNESSY VS	9
MARTELL CORDON BLUE	18
D'USSE	14
REMY MARTIN V	9.5
REMY MARTIN VSOP	12
REMY MARTIN HO	20
ARMAGNAC	25
LOUIS XIII REMY MARTIN	70 PER ½ OZ.

BOURBON

JEFFERSON	11
JEFFERSON'S RESERVE	14
MAKER'S 46	11
WOODFORD RESERVE	10
BASIL HAYDEN'S	10
BULLEIT RYE	10
BOOKER'S	12
KNOB CREEK	10

TEQUILA

DON JULIO AÑEJO	12
PATRÓN SILVER	12
PATRÓN HO CAFÉ	10

WINES BY THE GLASS

CHAMPAGNE & SPARKLING

PROSECCO, LAMBERTO, TREScone, VENETO, ITALY	11
MOET CHANDON, IMPERIAL, CHAMPAGNE, FRANCE	21
ROSA REGALE, BRACHETTO, BANFI, ITALY	12
MUMM NAPA, CHARDONNAY, CALIFORNIA	15

WHITE WINE

CHARDONNAY, PIERRE ANDRE, BURGUNDY, FRANCE	11
CHARDONNAY, SONOMA CUTRER, CALIFORNIA	15
GAVI, SANSILVESTRO, CANTINE, ITALY	12
PINOT GRIGIO, DEPINTI, ITALY	10
PINOT GRIGIO, SANTA MARGARITA, ITALY	18
SAUVIGNON BLANC, ARONA, NEW ZEALAND	10
RIESLING CAREL GRAFF, GERMANY	9
MOSCATO D'ASTI, MONTREBALDI, ITALY	8
CHARDONNAY, DROUHIN VADON, CHABLIS BURGUNDY, FRANCE	20

RED WINE

BARBERA D'ASTI, MONTREBALDI, ITALY	10
CABERNET SAUVIGNON, RUTHERFORD, CALIFORNIA	15
CABERNET SAUVIGNON, LA ESPERA, MENDOZA, ARGENTINA	12
MERLOT, PETIT SYRAH, LEONE ROSO, TOSCANA, ITALY	9
MERITAGE, ELEMENTS, NAPA, CALIFORNIA	12
CHIANTI CLASSICO DONA LAURA, TUSCANY, ITALY	10
MALBEC, TERRAZZA, MENDOZA, ARGENTINA	10
RIPPASO DELLA VALPOLICELA, ROMEO FARINA, ITALY	14
PINOT NOIR, PARKERS STATION, SONOMA, CALIFORNIA	12
ZINFANDEL, JOEL GOTT, NAPA COUNTY, CALIFORNIA	11
SUPER TUSCAN, CAB, MERLOT, SYRAH, CORTE ALA FLORA, TUSCANY, ITALY	20
CABERNET SAUVIGNON, DECOY, SONOMA COUNTY, CALIFORNIA	18
AMARONE DELLA VALPOLICELLA, ACCORDINI, LE BESSOLE, CLASSICO VERONA, ITALY	18
PINOT NOIR, A TO Z, 70 DIFFERENT VINEYARDS, OREGON	14

ANTIPASTI

CHEF LUCA'S ANTIPASTO MISTI	32
MOZZARELLA, RRP, BASIL AND ARUGULA ROLLED IN PROSCIUTTO ● SALAMI ● CHEESE SELECTION ● OLIVES ● GOAT CHEESE STUFFED ARTICHOKE	
CALAMARI	12
SAUTEED NORTH ATLANTIC SQUID ● DRY WHITE WINE ● CHERRY TOMATO SAUCE	
CARPACCIO DI SALMONE**	10
THINLY SLICED RAW SALMON ● CAPERS ● RED ONIONS ● LEMON ● OLIVE OIL ● GRAPPA	
MELANZANE RIPIENE	10
EGGPLANT STUFFED WITH RICOTTA ● PARMIGIANO REGGIANO ● SPICY ARRABIATA SAUCE	
CARPACCIO DI MANZO**	12
THINLY SLICED KOBE BEEF ● PORCINI MUSHROOMS ● PECORINO ROMANO ● WHITE TRUFFLE OIL	
MOZZARELLA DI BUFALA AL SPECK	14
BUFALA MOZZARELLA ● ALTO ADIGE SPECK ● HOMEMADE ROASTED RED PEPPERS ● FRESH BASIL	
CARCIOFI ALLA RAGOSTA	14
BREADED ARTICHOKE ● LOBSTER MEAT AND MASCARPONE STUFFED ● HOMEMADE TOMATO SAUCE	
PIATTO DI MARE	24
SAUTEED MIXED SHELLFISH ● TOMATO SAUCE ● CRUSHED RED PEPPER FLAKES ● WHITE WINE	
TARTAR DI FILETTO MANZO**	15
FILET MIGNON CHOPPED ● CAPERS ● RED ONIONS ● PARSLEY ● ORGANIC EGG YOLK ● WHOLE GRAIN CROSTINI	
COZZE AZZURRO	10
SAUTEED FRESH BLUE MUSSELS ● WHITE WINE ● GARLIC	
SACCHETTI CON GORGONZOLA	16
FIG PUREE ● GORGONZOLA SAUCE ● FIGS ● DOLCE GORGONZOLA	

INSALATE E ZUPPE

RUCCOLA ALLA GRUMATO	10
ARUGULA ● PARMIGIANO REGGIANO ● ROASTED TOMATO ● RED ONIONS ● OLIVE OIL ● FRESH LEMON	
SPINACI CON PANCETTA	9
BABY SPINACH ● CRISP PANCETTA ● BABY BELLA MUSHROOMS ● STRAWBERRIES ● PECORINO ROMANO ● PANCETTA VINAIGRETTE	
CAPRESE	11
VINE RIPENED TOMATOES ● FRESH MOZZARELLA ● BASIL ● EXTRA VIRGIN OLIVE OIL ● AGED BALSAMIC	
INSALATA DI CASA	7
MIXED GREENS ● CHERRY TOMATO ● SHAVED PARMIGIANO REGGIANO ● HOMEMADE BALSAMIC VINAIGRETTE	
LATTUGA DI BIB TRITATO	12
BIBB LETTUCE CHOPPED ● ENDIVE ● RASPBERRIES ● DOLCE GORGONZOLA ● AGED TRUFFLE BALSAMIC	
RIBOLLITA	8
TUSCAN WHITE BEAN SOUP ● FRESH CHOPPED VEGETABLES ● MUSHROOMS ● WHITE BEANS ● VEGETABLE BROTH	

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGG MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

LA PASTA

HALF ORDERS OF PASTA, WHOLE WHEAT, GLUTEN FREE,
TOMATO SAUCE, PESTO SAUCE ARE ALL AVAILABLE

VITELLO TORTELLINI	25
VEAL STUFFED TORTELLINI ● CREAM SAUCE ● PROSCIUTTO ● ASPARAGUS	
CAVATELLI AL FORNO	25
BAKED RICOTTA CAVATELLI ● TOMATO SAUCE ● PANCETTA ● BAROLO ● FONTINELLA CHEESE	
SACCHETTI AL TARTUFO BIANCO	28
WHITE TRUFFLE AND RICOTTA STUFFED SACCHETTI ● TARTUFATA CREAM SAUCE ● AGED FIG BALSAMIC	
DRECHIETTE CON RAPINI	21
RAPINI ● ITALIAN BOLD FENNEL SAUSAGE ● CHARDONNAY ● EXTRA VIRGIN OLIVE OIL ● PARMIGIANO REGGIANO	
GNOCCHI DI PATATE	18
TRADITIONAL POTATO GNOCCHI BAKED ● TOMATO SAUCE ● CRUSHED RED PEPPERS ● FRESH MOZZARELLA CHEESE	
CANNELLONI DI VITELLO	28
VEAL STUFFED CANNELLONI ● BLACK TRUFFLE PUREE ● WILD MUSHROOMS	
PAPPARDELLE ALLA BOLOGNESE	25
HANDMADE PAPPARDELLE ● SLOW COOKED MEAT SAUCE WITH GROUND VEAL, DUCK, WILD BOAR AND FILET TIPS	
RAVIOLI DI ARAGOSTA	28
LOBSTER STUFFED SQUID INK RAVIOLI ● TOMATO CREAM SAUCE ● LOBSTER MEAT ● SHRIMP	
TAGLIATELLE AL MARE	24
HANDMADE TAGLIATELLE ● AGLI OLIO ● LITTLE NECK CLAMS ● SHRIMP	
RISOTTO DEL GIORNO	MP
RISOTTO OF THE DAY	

SECONDI

OSSOBUCCO DI VITELLO	38
SLOW ROASTED VEAL SHANK ● SOFFRITTO ● CHIANTI CLASSICO	
COSTOLLETA DI AGNELLO**	32
GRILLED LAMB CHOP ● SHALLOT ● PORT GLACE ● SWEET PEA RISOTTO	
MILANESE DI VITELLO**	47
BREADED VEAL CHOP ● MARINATED GRILLED RADICCHIO ● GOAT CHEESE ● AGED BALSAMIC	
MAIALE AI FUNGHI**	28
GRILLED BERKSHIRE PORK CHOP ● WILD MUSHROOM ● DOLCE GORGONZOLA SAUCE	
OSSOBUCCO DI CINGHIALE	34
SLOW ROASTED WILD BOAR SHANK ● JULIENNE VEGETABLES ● DOLCETTO WINE ● LINGUINI PASTA	
POLLO ALLA PICCATA	22
MARINATED AND GRILLED SEMI BONELESS HALF CHICKEN ● PINOT GRIGIO LEMON CAPER SAUCE	
BRANZINO FRITTO	25
PAN SEARED BRANZINO ● CHAMPAGNE, GARLIC, LEMON, CAPER SAUCE ● FILLETED TABLESIDE	
SALTIMBOCCA DI VITELLO	32
POUNDED VEAL MEDALLIONS ● PROSCIUTTO ● SAGE ● WHITE WINE ● CITRUS ZEST	
FILETTO DI MANZO**	40
FILET MIGNON ● PORCINI MUSHROOM ● ROSEMARY DEMI GLAZE	
ANATRA ARROSTO	32
SLOW ROASTED DUCK ● ORANGE, PEACH, GRAND MARNIER SAUCE	