

FEATURED DRINKS	THE GUSTO MULE TITO'S HANDMADE VODKA, FIERY GINGER BEER, LIME SQUEEZE FINISHED WITH CANDIED GINGER	\$12.00	
	TORCHED MARGARITA TEQUILA, LIME, JALAPENOS, COINTREAU, LIME JUICE, SPICY RIM	\$14.00	
	TUSCAN NEGRONI PREMIUM NEGRONI, WINESTILLERY'S VERMOUTH, BITTERS, AND GIN	\$15.00	
	GG HOUSE LIMONCELLO MINT COLLINS WINESTILLERY GIN, MINT SIMPLE, FRESH LEMON JUICE, SPLASH OF SODA, FRESH MINT SPRIG AND LEMON	\$14.00	
	OLD SCHOOL OLD FASHION WOODFORD RESERVE BOURBON, ORANGE AND CHERRY BITTERS, BROWN SUGAR CUBE, LUXARDO CHERRY AND SMOKED ORANGE	\$16.00	
	1920 SELECT APERITIVO PROSECCO, SPLASH OF SODA, ITALIAN GREEN OLIVES	\$12.00	
	CLASSIC APEROL PROSECCO, SPLASH OF SODA, FRESH ORANGE	\$12.00	
	CAMPARI PROSECCO, FRESH LEMON	\$12.00	
	THE BELLINI PROSECCO, PRICKY PEAR, PEACHES	\$12.00	
	HUGO PROSECCO, FIORENTE ITALIAN ELDERFLOWER, SPLASH OF SODA, MINT SPRIG	\$12.00	
GG HOUSE MADE SANGRIA RED OR WHITE	\$12.00		
		GLASS	BOTTLE
FEATURED WHITE WINE	SAUVIGNON BLANC , FRENCH BLUE	\$11.00	\$40.00
	PINOT GRIGIO , PAOLO LEO	\$11.00	\$40.00
	CHARDONNAY , BOUCHON	\$11.00	\$40.00
	CHARDONNAY , NUMEN, 2020	\$14.00	\$56.00
	RIESLING , ST. M	\$11.00	\$40.00
	GAVI , BERSANO, 2021	\$14.50	\$56.00
	VERMENTINO , CAMPO ALLE COMETE, 2021	\$16.50	\$64.00
ROSÉ , AMMIRAGLIA	\$11.00	\$40.00	
FEATURED SPARKLING	PROSECCO	\$10.00	\$36.00
	CHAMPAGNE , BARON FUENTE	\$22.00	\$88.00
FEATURED RED WINE	MONTEPULCIANO , SOTTOVENTO	\$12.50	\$46.00
	CHIANTI , VILLA MARINA	\$12.50	\$46.00
	CABERNET SAUVIGNON , AMMIRAGLIA	\$12.50	\$46.00
	MERLOT , BOUCHON	\$12.50	\$46.00
	SUPER TUSCAN , O'LILLO, BARACCHI	\$12.50	\$46.00
	PINOT NOIR , GARNET	\$12.50	\$46.00
	PRIMITIVO , CARDINALE, 2020	\$13.00	\$52.00
BRUNELLO DI MONTALCINO , COLDISOLE, 2017	\$24.00	\$96.00	



PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR SPECIAL DIETARY RESTRICTIONS

<p>DAL MARE</p>	<p>OSTRICHE EAST COAST OYSTERS ON THE HALF SHELL, COCKTAIL SAUCE AND MIGNONETTE SAUCE (GF) \$3.00/EA</p> <p>GAMBERI JUMBO SHRIMP COCKTAIL (GF) \$6.00/EA</p> <p>VONGOLE LITTLE NECK CLAMS, COCKTAIL SAUCE (GF) \$2.50/EA</p> <p>GRANCHIO COLOSSAL LUMP CRAB, DIJON MUSTARD SAUCE (GF) \$3.00/EA</p> <p>CARPACCIO HOUSE-CURED SALMON, RADISH, SHALLOTS, RICOTTA MOUSE, LEMON, MICROGREENS (GF) \$18.00</p> <p>TUNA TARTARE APPLE SLAW, LEMON DRESSING, CRISPY POTATOES (GF) \$19.00</p> <p>CRUDO RED SICILIAN SHRIMP, ORANGE, FRISE, STRACCIATELLA CHEESE, ALMONDS (GF) \$19.00</p> <p>TORRE DI MARE SEAFOOD TOWER SERVED WITH COCKTAIL SAUCE, DIJON MUSTARD SAUCE, AND MIGNONETTE SAUCE (GF)</p> <p>+ FOR TWO 4 EAST, 4 WEST, 4 LITTLENECKS, 4 SHRIMP, 4 COLOSSAL CRAB \$70.00</p> <p>+ FOR FOUR 8 EAST, 8 WEST, 8 LITTLENECK, 8 SHRIMP, 8 COLOSSAL CRAB \$135.00</p>	
<p>APPERITIVO</p>	<p>POLPETTE KOBE BEEF AND PORK MEATBALLS, TOMATO SAUCE, RICOTTA MOUSSE \$14.00</p> <p>CALAMARI CRISPY FRIED CALAMARI AND ARTICHOKE OR GRILLED WITH SAUTÉED MUSHROOMS, LEMON DRESSING (GRILLED ONLY-GF) \$15.00</p> <p>MELANZANE SLOW-COOKED EGGPLANT PARMIGIANA \$13.00</p> <p>CECI CHICKPEA FRITTERS, PROSCIUTTO, STRACCIATELLA CHEESE, FIGS, BALSAMIC GLAZE \$14.00</p> <p>BURRATA ORANGE, TOMATO, ARUGULA, TOASTED WALNUTS, TRUFFLE HONEY (GF) \$15.00</p> <p>POLIPO ROASTED OCTOPUS, PLUM TOMATOES, CUCUMBERS, KALAMATA OLIVES, RED ONION, RICOTTA SALATA, RED WINE VINAIGRETTE (GF) \$17.00</p> <p>ARANCINI GREEN PEA, PARMIGIANO, TOMATO SAUCE \$12.00</p> <p>COZZE MUSSEL POT WITH SCALLIONS AND SWEET SENISE CALABRIAN PEPPERS \$14.00</p> <p>MIXED CHEESES/MEATS AND CHEESES SERVED WITH FRUIT MUSTARD, SMALL OR LARGE SIZE (GF) \$13/25</p>	



INSALATA	+ ADD SHRIMP \$3.00/EA, ADD CHICKEN \$7.00	
	RUGHETTA BABY ARUGULA, ROASTED PEPPERS, ASPARAGUS, GOAT CHEESE, PESTO VINAIGRETTE (GF)	\$13.00
	CAMPO MIXED GREENS, CHERRY TOMATOES, SHAVED PARMIGIANO, BALSAMIC DRESSING (GF)	\$12.00
	ROMANA ROMAINE LETTUCE, SICILIAN ANCHOVIES, SHAVED PARMIGIANO, CAESAR DRESSING (GF)	\$12.00
	QUINOA SPINACH, CHICKPEAS, SCALLIONS, CUCUMBERS, TOMATOES, LEMON DRESSING (GF) (V)	\$13.00
	MEDITERRANEO PLUM TOMATOES, CUCUMBERS, KALAMATA OLIVES, RED ONION, RICOTTA SALATA, CROUTONS, RED WINE VINAIGRETTE	\$13.00
PIZZE ROSSE	+ MADE WITH BUFALA MOZZARELLA AND HOUSE-MADE TOMATO SAUCE	
	MARGHERITA FRESH BASIL	\$14.00
	ARUGULA PROSCIUTTO, ARUGULA, SHAVED PARMIGIANO	\$16.00
	DIAVOLA HOT SALAMI, E.V.O.O	\$15.00
	QUATTRO STAGIONE MUSHROOM, HAM, OLIVES, ARTICHOKE	\$16.00
	FUNGHI VARIETY OF FRESH MUSHROOMS	\$15.00
	CAPRICCIOSA HOT SALAMI, MUSHROOMS, SHEEP RICOTTA	\$16.00
	SPACCA NAPOLI SHORT RIB RAGÚ	\$18.00
VEGANO ZUCCHINI, YELLOW SQUASH, ONIONS, PEPPERS (NO CHEESE) (V)	\$14.00	
PIZZE BIANCA	+ MADE WITH BUFALA MOZZARELLA, NO TOMATO SAUCE	
	CAPRESE CHERRY TOMATOES, ARUGULA, SHAVED PARMIGIANO	\$15.00
	SALSICCIA E FRIATELLI PORK SAUSAGE, BROCCOLI RABE	\$16.00
	O'RE PATE OF BLACK TRUFFLE, PROSCIUTTO DI PARMA, TRUFFLE OIL	\$18.00
	SORRENTINA SMOKED MOZZARELLA, CHERRY TOMATO, EGGPLANT	\$16.00
	ROMANA ANCHOVIES, OLIVES, OREGANO	\$13.00
	VESUVIO ARTICHOKE, N'DUJA, BLACK OLIVES	\$16.00



ALL MEAT IS ANTIBIOTIC AND HORMONE FREE, ALL INGREDIENTS ARE SOURCED LOCALLY AND ORGANICALLY WHENEVER POSSIBLE

PRIMI

+ GLUTEN FREE PASTA AVAILABLE UPON REQUEST

ORECCHIETTE PORK SAUSAGE, N'DUJA SAUSAGE, BRUSSELS SPROUTS, STRACCIATELLA CHEESE	\$22.00
SCIALATIELLI MIXED SEAFOOD, CHERRY TOMATO SAUCE	\$24.00
LASAGNA TRADITIONAL EMILIANA STYLE MEAT LASAGNA	\$21.00
CHITARRA THICK SPAGHETTI ALLA 'SCIUE SCIUE' GRAN GUSTO STYLE	\$20.00
PACCHERI BRAISED SHORT RIB RAGU	\$23.00
SPAGHETTI ALLA PUTTANESCA PLUM TOMATOES, GARLIC, CAPERS, BLACK OLIVES, CALABRIAN OREGANO (V)	\$19.00
FETTUCINE ALLA BOLOGNESE MEAT RAGU SAUCE	\$20.00
GARGANELLI SHRIMP, SCALLOPS FAVA BEANS, BLACK GARLIC	\$22.00

SECONDI

+ SERVED WITH FRESH SEASONAL VEGETABLES

VEGANO ZUCCA & QUINOA ROASTED ACORN SQUASH STUFFED WITH QUINOA, ZUCCHINI, PISTACHIOS, RAISINS, SCALLIONS (GF) (V)	\$22.00
POLLO BRICK OVEN ROASTED, FREE RANGE, HALF CHICKEN, LEMON, ROSEMARY (GF)	\$26.00
MANZO ROASTED SLICED NEW YORK STRIP WITH FRESH HERBS & E.V.O.O. (GF)	\$35.00
ORATA POTATO CRUSTED WITH TOMATOES MIXED OLIVES, LEMON SAUCE (GF)	\$30.00
SALMONE HEIRLOOM CHERRY TOMATOES, CAPERS, AND WHITE WINE (GF)	\$30.00
VITELLO ALLA VALDOSTANA VEAL SCALLOPINI, PROSCIUTTO, MOZZARELLA, BROWN SAUCE	\$30.00
CARNE DEL GIORNO WOOD FIRE GRILLED CUT OF THE DAY (GF)	MP
PESCE DEL GIORNO WOOD FIRE GRILLED CATCH OF THE DAY (GF)	MP

DOLCI	<p>+ HOUSE MADE AUTHENTIC ITALIAN DESSERTS</p> <hr/> <p>MILLEFOGLIE PUFF PASTRY LAYERED WITH PASTRY CREAM, WILD AMARENA CHERRIES, AND CHOCOLATE CHIPS \$9.00</p> <p>CHOCOLATE DELIZIA DARK CHOCOLATE CAKE WITH CHOCOLATE CREAM \$9.00</p> <p>PISTACHIO RUM-SOAKED SPONGE CAKE PISTACHIO CREAM, CHOCOLATE CHIP AND PISTACHIO \$9.00</p> <p>NUTELLA PIZZA STRAWBERRIES AND GRAND MARNIER \$9.00</p> <p>TIRAMISU \$9.00</p> <p>RICOTTA CHEESECAKE (GF) \$9.00</p> <p>3 MINI CANNOLI \$9.00</p> <p>GELATO ONE SCOOP OR TWO SCOOP \$4/8</p> <p>SORBETTO ONE SCOOP OR TWO SCOOP (GF) (V) \$4/8</p>	
DESSERT WINES	<p>BRACCHETTO D'AQUI, MARENCO, 2021 (.375ML) \$8.50/35</p> <p>MOSCATO D'ASTI, MARENCO, 2021 (.375ML) \$8.50/35</p> <p>VIN SANTO, FATTORIA DEL CERRO, 2018 \$15/70</p>	
AMARO	<p>GRAPPA DI BAROLO, SIBONA \$17.50</p> <p>GRAPPA, SIBONA \$12.00</p>	
PORTS	<p>GRAHAMS SIX \$10.00</p> <p>GRAHAMS 10 \$12.00</p> <p>TAWNY 10 \$12.00</p> <p>TAWNY 20 \$14.00</p>	
APERITIF	<p>ROMANA SAMBUCA \$12.00</p> <p>FRANGELIO \$12.00</p> <p>DISARONNO AMARETTO \$13.00</p> <p>BAILEYS \$12.00</p> <p>TIA MARIA \$12.00</p> <p>KALUHA \$12.00</p> <p>RUSSO 1899 CREMA DI PISTACCHIO \$12.00</p> <p>APEROL \$12.00</p> <p>CAMPARI \$12.00</p> <p>1920 SELECT \$11.00</p>	

CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS, MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
 *THESE ITEMS MAY BE COOKED TO TEMPERATURE AT THE CUSTOMER'S REQUEST