

starters

- arancini** parmesan risotto balls stuffed with fresh mozzarella, atop alfredo sauce, accompanied with pomodoro 8
- braised meatballs** veal, pork & beef meatballs, marinara sauce, grated parmesan & balsamic reduction drizzle 10
- fritti** panko-cruste calamari, zucchini, pepperoncini, atop sriracha aioli & served with marinara sauce 11
- ravioli** sweet corn & mascarpone ravioli, roasted red peppers, pine nuts in a basil pesto broth 10
- bruschetta** two of each: tomato, mozzarella & basil; smoked chicken & sun-dried tomato spread; fig & goat cheese 9
- risi e bisi** parmesan risotto with pancetta & peas, topped with parmesan cheese 7
- prince edward isle mussels** sun-dried tomatoes, basil, spicy white wine broth & grilled bread 12

soup & salads

- five-tomato soup** grape, roma, vine-ripened, sun-dried & san marzano-style tomatoes, garlic croutons & parmesan 6
- house** arugula & mixed greens, creamy poppy seed vinaigrette, dried cherries, goat cheese & crispy shallots 6.5
- wedge** iceberg, cherry tomatoes, crispy pancetta, crumbled gorgonzola, creamy parmesan dressing 6
- ruby red beet** granny smith apples, ricotta salata, toasted pistachios, evoo & balsamico di Modena 7.5
- caesar** romaine hearts, brioche garlic croutons, pecorino romano tuille, marinated white anchovies 7.5
- caprese** fresh mozzarella, beefsteak tomatoes, basil, evoo, balsamic reduction, sea salt 8.5

Add to any salad: chicken 6 shrimp 8 salmon 9

entrées

- pan-seared jumbo scallops** corn & bacon risotto, asparagus, champagne vinaigrette 26
- chicken milanese** breaded chicken, asiago-stuffed gnocchi, baked boursin, sweet pepper cream, swiss chard 19
- pan-roasted salmon** served with eggplant caponata & basil pesto orzo 22
- seafood cioppino** mussels, clams, fish, shrimp, calamari & toasted fregola in a saffron pomodoro broth 23
- pork chops** two grilled bone-in chops, pappardelle & cheddar casserole, haricot verts, bourbon reduction 23
- pan-fried eggplant** herb-cruste, served over linguine with marinara & mozzarella 16
- roasted ohio-raised half chicken** buttermilk mashed potatoes, sautéed vegetables, wild mushrooms & marsala sauce 18
- grilled filet** 8 oz, buttermilk mashed potatoes, asparagus & veal reduction 35

pasta

- lasagna** beef & veal, layered with ricotta, marinara, topped with mozzarella & a balsamic drizzle 16
- wild mushroom ravioli** sautéed spinach, roasted mushrooms & gorgonzola cream sauce 16
- pappardelle** house made Italian sausage, roasted tomatoes & wild mushrooms in a creamy tomato sauce 16
- vegetable gnocchetti** grilled chicken, summer squash, zucchini, spicy arrabiata sauce, fresh ricotta 15
- capellini** shrimp & pine nuts, sun-dried tomatoes, spinach in a garlic white wine broth with goat cheese 19

pizza

- margherita** roma tomatoes, basil, garlic infused oil, provolone & fresh mozzarella 12
- carne** pepperoni, spicy Italian sausage, bacon, mozzarella, provolone, marinara, topped with ricotta & basil 13
- mushroom** wild mushrooms, roasted tomatoes, marinara, topped with mozzarella, arugula & truffle oil 12
- gorgonzola pear** poached pears, gorgonzola spread, walnuts, petite green salad 11
- boursin chicken** grilled chicken, caramelized onions, tomatoes, creamy boursin cheese, mozzarella & fresh herbs 12

wines by the glass

White Wines

Lunetta Prosecco Italy	8
Von Wilhelm Riesling Germany	7
Tiziano Pinot Grigio Italy	7
Maso Canali Pinot Grigio Italy	10
Bertani Due Uve White Blend Italy	9
Rodney Strong Sauvignon Blanc California	8
Whitehaven Sauvignon Blanc New Zealand	11
Guenoc Chardonnay California	8
Sonoma Cutrer "RRR" Chardonnay California	12

Red Wines

Stemmari Feudo Arancio Pinot Noir Italy	7
Routestock Pinot Noir Oregon	11
Querceto Chianti Italy	9
Masciarelli Montepulciano Italy	7
Monte Antico Red Blend Italy	8
Stella Merlot Italy	8
Paringa Shiraz Australia	8
Norton Malbec Argentina	8
William Hill Cabernet Sauvignon California	8
Souverain Cabernet Sauvignon California	11

cocktails

la casa cosmo Skyy Citrus, Cointreau, shaken with fresh lime and a splash of cranberry, served up. **9**

classic martini local Watershed Gin or Vodka, served chilled & up with gorgonzola stuffed olives, dry vermouth optional **10**

mezzo manhattan Woodford Reserve with Disaronno Amaretto, sweet vermouth & a dash of bitters, served on the rocks, or up **9**

house sangria house-made wine cocktail with hints of fresh fruit & a little bubble, choice of red or white **7**

the fresh water Watershed Gin with Cointreau, bitters and Fresca grapefruit soda, served on the rocks **8**

peach bellini fresh peach puree and semi-sweet Italian Prosecco **9**

honey strawberry lemonade Jack Daniels Tennessee Honey Bourbon with fresh muddled strawberries and lemonade, served on the rocks **8**

italian margarita El Jimador tequila with Tuaca Italian liqueur, fresh lime juice and sour mix, served on the rocks **9**

beer

import & premium - 4.5

Amstel Light, Heineken, Blue Moon, Sam Adams Boston Lager, Peroni, Moretti, Moretti LaRossa, Sierra Nevada & Great Lakes Seasonal Selection

domestic - 3.5

Budweiser, Bud Light, Miller Lite, Michelob Ultra & Yuengling

other

soft drinks, coffee & tea - 2.75

Coke, Diet Coke, Sprite, Ginger Ale, Root Beer, Lemonade, Coffee, Hot Tea, Iced Tea

water - 4.5

San Pellegrino 500ml.
Panna 500ml.

weekly events

Mon-Sat: 4-6:30pm

\$20.12 Three-Course Menu

Tuesday

Half-Price Bottles of Wine

Wednesday

Live Music in the bar area

Thursday

Live Music in the bar area

Sunday All Night

\$20.12 Three-Course Menu