

## SMALL PLATES

- 🍷 Zucchini Frites**  
 parmesan / green goddess dip 9
- Maryland Style Crab Cake**  
 jumbo lump crab / lemon beurre blanc / house dried tomato / frisée 16
- 🍷 Ricotta + Honeycomb**  
 fig jam / honey / sea salt / evoo 11
- Fritto Misto**  
 flash fried calamari / shrimp / shishito peppers / asparagus / jalapeño / peppers / lemon aioli 13
- Meatball Sliders**  
 house sugo / mixed greens / parmesan / **JOHNNY VAI'S** hot pepper mix / ciabatta 13
- Alaskan King Crab Jar**  
 roasted garlic butter / blistered tomatoes / grilled lemon/ toast 21
- 🍷 Arancini al Forno**  
 risotto cake / fontina / mozzarella / parmesan / rst garlic / house sugo / crispy onion 10
- 🍷 Burrata + Grilled Grapes**  
 tomato jam / basil pesto / ciabatta / balsamic syrup 15 / add prosciutto...4
- 🍷 Crispy Polenta Cakes**  
 charred spicy peppers / local greens / corn succotash / lemon vinaigrette / vegan mozzarella + cheddar 12
- Wood Roasted Bone Marrow**  
 wild mushroom truffle crusted / fig jam / crispy prosciutto / pickled onions / micro greens / ciabatta 17
- 🍷 Spicy Peppered Shrimp**  
 creamy polenta / shrimp / lemon / rst peppers / sweet corn / vino / black pepper cream 13
- 🍷 Asiago Gnocchi**  
 tomato / spinach / chili flake / shallots / herb garlic brown butter / pecorino 11
- Chicken Wings "Diavolo"**  
 charred jalapeño / ghost pepper marinade / herb garlic butter / creamy asiago 13  
 add shrimp + 6
- 🍷 Mushroom Carpaccio**  
 portobello / pickled onion / evoo / goat cheese cream / balsamic / parmesan 13
- 🍷 Parmesan Pizza Bread**  
 parmesan / herb garlic butter / sea salt / sugo 5
- Meatballs al Forno**  
 house sugo / parmesan / polenta / garlic toast 8

+ shrimp 6 / + chicken 5 / + salmon 11 / + scallop 8 / + filet 9

*sharing life over plates / we love large groups / private event space available*

## NEAPOLITAN PIZZA

double zero flour / soft center / wood-fired & blistered

### RED

- Pepperoni + Burrata**  
 mozzarella / parmesan / oregano / whipped burrata / chili flakes 17
- 🍷 Margherita**  
 fresh mozzarella / rst tomatoes / basil / evoo / sea salt 15
- 🍷 Rossa**  
 baby tomatoes / shaved garlic / arugula / basil / maldon sea salt / evoo 16
- Chicago**  
 italian sausage / pepperoni / oregano / giardiniera / mozzarella / parmesan 17
- The Italian**  
 bacon / soppressata / sausage / guanciale / tomato / oregano / mozzarella / fontina / 18
- 🍷 Four Cheese**  
 mozzarella / parmesan / pecorino / fontina 14

### WHITE

- Prosciutto + Wild Mushroom**  
 fontina / rucola / mozzarella / truffle oil / herbs / sea salt 16
- Spicy Soppressata + Honey**  
 fresh mozzarella / basil / oregano / rst onions / chili flake / calabrese honey 15
- 🍷 Bianco**  
 roasted tomatoes / mozzarella / fontina / goat cheese / shaved garlic / sage / evoo 17

🍷 🍷 **Pizza Crust Dips**  
 house sugo / creamy asiago / roasted garlic & herb butter +1

Cauliflower Gluten Free Crust Add + 4

## PASTA PASTA

- Short Rib + Rigatoni**  
 blistered tomatoes / horseradish / parmesan cream / arugula / pecorino 21
- Vodka**  
 eight finger cavatelli / garlic / pecorino / tomato cream / **crispy prosciutto** / chili flake 16  
 chicken + 5 / shrimp + 6
- Pasta Bolognese**  
 fresh giant rigatoni / bolo sauce / pecorino 16
- 🍷 Zucchini Aglio Olio**  
 zucchini spaghetti / tomato / lemon / shallots / garlic / vino / butter / evoo / chili flake / pecorino 15  
 \*\*\*add touch of spaghetti +3
- 🍷 Wild Mushroom Sacchetti**  
 garlic / chili flakes / vino / fresh herbs / pecorino / cream / truffle oil 18
- Spicy Chicken Tortellacci**  
 tomatoes / broccolini / garlic / jalapeño / spinach / basil / lemon parmesan cream 18
- Lobster + Shrimp Rigatoni**  
 garlic / shallots / tomato / spinach / evoo / vino / lemon / parmesan cream 27
- Shrimp + Sausage Cavatelli**  
 rst peppers / spinach / garlic / shallots / vino / mascarpone 19
- Blackened Shrimp + Bucatini**  
 garlic / shishito peppers / tomato / lemon / basil / cauliflower / calabrian chilies / parm cream 19

Gluten Free Pasta Add \$3.00

## GREENS + MORE

- 🍷 House Salad**  
 mixed greens / fennel / candied pecans / gorgonzola / tomato / herb vin 7
- 🍷 Organic Kale + Quinoa**  
 fuji apple / sunflower seeds / dates / manchego / lemon vin / 8 / 13 / avocado + 2
- Wood Grilled Romaine**  
 grape tomato / crispy pancetta / gorgonzola / creamy asiago / fried leeks 8 / 12
- 🍷 Salmon + Harvest Salad**  
 wood grilled salmon / romaine / tomato / organic kale / dried cranberries / farro / butternut squash / almonds / radish / apple / lemon vin / goat cheese 19
- 🍷 Roasted Heirloom Beets**  
 shaved fennel / pistachio / goat cheese / orange / mixed greens / lemon vinaigrette 11

🍷 vegetarian    🍷 vegan    🍷 gluten free

## BIGGER PLATES

- Wood Grilled New York Strip**  
 10 oz. LHA / calabrian chili butter / baby vegetables / crispy potatoes / italian salsa verde 23
- Filet Medallions**  
 two 3 oz. medallions / crispy potatoes / broccolini / peppers / balsamic / pesto / rst garlic / shallots / evoo 21
- Berkshire Pork Chop + Risotto**  
 10 oz. french cut / parmesan risotto / broccolini / rst cauliflower / rst peppers / dried fig + cherry jus 23
- Chicken Milan**  
 heirloom tomato bruschetta / sea salt / fresh mozzarella / arugula + frisée / balsamic glaze / spaghetti + parm cream 19
- VAI'S Prime Burger**  
 cheddar cheese / herb garlic aioli / lettuce / onion / tomato / brioche bun / fries 16
- Roasted Salmon + Spaghetti**  
 wild mushrooms / charred carrots / spinach / arugula + frisée / lemon / vino / spaghetti + parmesan cream 21

🍷 **Chilean Seabass**  
 black rice risotto / charred corn / bacon / tomatoes / peppers / pesto butter sauce 31

🍷 **Jumbo Scallops + Risotto**  
 asparagus / charred corn / baby peppers / bacon / tomatoes / calabrian chili oil 17  
 extra scallop 25

**Hanger Steak**  
 8 oz. LHA / parmesan + cauliflower puree / shishito peppers / wild mushrooms / charred peppers / italian salsa verde 29

**Sicilian Short Rib**  
 garlic / pancetta / broccolini / peppers / smashed yukon / rst caulilini / italian salsa verde / natural pan gravy 29

**Wood Grilled Chicken + Black Truffle Pot Pie**  
 mushrooms / grilled corn / herbs / peas / charred peppers / calabrese chillies / carrots / sherry / cream / flaky crust 18

**STEAK CRUSTS**  
 wild mushroom + truffle / horseradish / gorgonzola / parmesan 3

## SIDES

- 🍷 Parmesan Truffle Fries**  
 fresh cut fries / truffle oil / parmesan 8
- 🍷 Wild Mushroom Risotto**  
 garlic / tomatoes / truffle oil / pecorino 9
- 🍷 Roasted Baby Carrots**  
 garlic / thyme / calabrian chili honey 9

🍷 **Johnny Vai's Hot Pepper Mix**  
 balsamic / evoo / garlic 4

**Brussels Sprouts**  
 pecorino / bacon vinaigrette 9

🍷 **Spaghetti**  
 sugo / parm cream / butter / pesto / aglio olio 6

## KID'S MENU

*10 year's old or under only*

- Filet Mignon**  
 wood grilled / pasta or broccolini 9
- 🍷 Freestyle Pasta**  
 sugo / butter / pesto / alfredo / cavatappi 6  
 add meatball +4
- Grilled Salmon**  
 wood grilled / pasta or broccolini 11
- 🍷 Cheese Pizza**  
 marinara / mozzarella 7  
 add pepperoni 1.50
- 🍷 Mac n' Cheese**  
 four cheese blend / cavatappi 8
- Burger + Fries**  
 toasted brioche bun 9 add cheese +1

*18% gratuity added to parties of 7 or more  
 (we are not a flour free kitchen-all ingredients not listed on menu)  
 nuts / tree-nuts / wheat / soy / dairy are used in our kitchen and may have come in contact with other products  
 \*consuming raw or undercooked meats / poultry / seafood / shellfish / eggs, may increase your risk of foodborne illness*