

FROM THE  
**BAR**

**WOOD-FIRED MEATBALLS**

beef, pork, and veal meatballs, ricotta,  
tomato sauce, basil 15

**SALUMI & FORMAGGI**

prosciutto, Felino salami, coppa,  
Parmesan, Gorgonzola, mozzarella, with  
house pickles sm 19 | 26

**TUSCAN PIMENTO CHEESE**

pecorino Toscano, pecorino Romano,  
red pepper conserva 11

**WOOD-FIRED FLATBREAD**

Parmesan, Bodacious oil, and herbs 7

**SUPPLI 'AL TELEFONO'**

crisp risotto croquette, tomato, basil,  
smoked mozzarella 12

**BRUSCHETTE**

local figs, buttermilk ricotta, thyme 6  
salami, ricotta, black truffle 7

**AMALFI SEAFOOD SALAD**

chilled calamari, shrimp, cannellini beans, lemon 14

**FRUTTI DI MARE FRITTE**

fried shrimp and local fish, fennel,  
pepperoncini, smoked-tomato jam 13



FROM THE  
**BAR**

**PIZZA**

APPROX. 12 INCHES, SERVES 1 PERSON

**MARGHERITA**

tomato, mozzarella, basil 12

**ANGELENA'S**

bacon marmalade, provolone, arugula 15

**LIL' SCAMP**

Gulf shrimp, Parmesan béchamel,  
white wine, pesto 18

**FUN GUY**

mushrooms, pancetta, caramelized onion,  
Gorgonzola, mozzarella, Parmesan 14

**SHOOT-O**

tomato, shaved zucchini, fontina,  
prosciutto di Parma 16

**DEVIL WENT DOWN**

salami, Calabrian chili, basil, mozzarella,  
East Hill Honey 16

**BIRRA**

**IMPORTED**

Moretti L'Autentica 6    Moretti La Rossa 6  
Menebrea Bionda Lager 6    Stella Artois 6

**CRAFT**

Gulf Coast Brewing    Gulf Coast Brewing  
Sand Bar Red 5    Karma Driven IPA 5

Gulf Coast Brewing Blonde Ale 6

**DOMESTIC**

Michelob Ultra 5    Bud Light 5

**ACQUA**

San Pellegrino Sparkling, 1 Liter 6

Acqua Panna Still, 1 Liter 6

Housemade Soda 4



BY THE GLASS

# VINO

GLASS 6 OZ. | QUARTINO 8.5 OZ.

## DOMESTIC WINES

Chardonnay, Alexander Valley Vineyards 2017 10 | 14

Merlot, Alexander Valley Vineyards 2017 11 | 15

## SPUMANTI

Prosecco, Villa Sandi 'Il Fresco' 8 | 11

{gala apple, fresh, light}

Moscato Spumante, Petalo 'Il Vino dell'Amore' NV 10 | 14

{sweet peach, green apple, pleasantly sweet}

Brut Rosé, Cleto Chiarli 9 | 12

{strawberry-cream, pastry crust, elegant}

## BIANCO

Vermentino di Sardegna Costamolino, Argiolas 2018 10 | 14

{ripe fruits, citrus, complex finish}

Pecorino Ciprea, Simone Capecci 2017 11 | 15

{crisp citrus, dry, length}

Gradis 'Ciutta, Collio Sauvignon Blanc 2017 12 | 17

{citrus, wild herbs, flinty minerality}

Pinot Grigio, Zenato 2017 8 | 11

{floral nose, white peaches, key limes}

Chardonnay, Tiefenbrunner 10 | 13

{pure citrus, bright, crisp}

Verdicchio dei Castelli di Jesi Classico Superiore,

Umani Ronchi Casal de Serra 2017 12 | 17

{rich, zesty, structured}

## ROSATO

Antinore Scalabrone Guado al Tasso 2017 12 | 17

{fresh strawberry, round, juicy finish}

Otella Roses Veneto 2017 11 | 15

{crisp, ripe raspberry, long finish}

## ROSSO

Pinot Nero, Lechthaler 2016 9 | 13

{cherry, velvety palate, delicate tannins}

Barbera d'Asti, Pico Maccario Villa della Rosa 2016 8 | 11

{bright red fruits, light-bodied, soft and succulent}

Dolcetto d'Alba, Elio Altare 2017 11 | 15

{dark fruit, robust, nice tannins}

Chianti Classico Blue Lable, Lamole di Lamole 2016 12 | 17

{vanilla-like oak, wild berry, spice}

Valpolicella Classico, Allegrini 2017 10 | 14

{cherry, aromatic herbs, smooth finish}

Super Tuscan, Baracchi, O'Lillo 2016 9 | 13

{full-bodied, rich plum, blackberry, black pepper}

Cabernet Sauvignon, Principi di Butera 2016 9 | 12

{ripe berries, floral notes, full-bodied}

Coppi Negroamaro 2015 10 | 14

{black plum, soft, balanced}

Aglianico del Vulture, Pipoli 2015 12 | 17

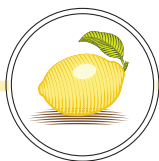
{ripe, dark fruit, aromatic spice, mocha notes}

Montepulciano d'Abruzzo, Castronovo 2016 10 | 13

{plum, hints of vanilla/coffee/spice, velvety tannins}

S. Accordini Valpolicella Ripasso 2014 17 | 24

{vanilla and spice, dried fruits, "baby Amarone"}



FROM THE  
**BAR**

**COCKTAILS** (10)

**THE GREAT SANTINI** | bright, sweet, citrus

Pierre Ferrand 1840 Cognac,  
Pierre Ferrand Dry Curaçao,  
Luxardo Maraschino Liqueur

**LA BELLA** | crisp, light, aromatic

Liquore Strega, Lunazul Tequila,  
Angelena's Limoncello

**PAX ROMANA** | bold, robust, spirit forward

Colonel E. H. Taylor, Jr. Small Batch Bourbon,  
Martini & Rossi Rubino and Riserva Speciale Bitter

**SALERNO** | smooth, tart, botanical

Gra'it Grappa, Amaro Montenegro,  
fresh lime and ginger puree

**ROBUSTA MARTINI** | rich, dark, full flavored

Amaro Averna, sweet Vermouth, espresso

**AMALFI SWIZZLE** | citrusy, refreshing, minty

Grey Goose, Angelena's Limoncello,  
White Pepper Honey

**IN-HOUSE BARREL-AGED NEGRONI**

Bombay Dry Gin, Martini and Rossi  
Rubino Vermouth, Martini and Rossi Riserva  
Speciale Bitter, dried orange

**SPRITZ** (9)

**CLASSIC SPRITZ**

Villa Sandi Prosecco, Martini & Rossi Riserva  
Speciale Bitter, splash soda

**ITALIAN 75 SPRITZ**

Villa Sandi Prosecco, Malfy Gin,  
sweet Vermouth, simple syrup, bitters,  
lemon juice

**SUMMER SPRITZ** (seasonal)

Villa Sandi Prosecco,  
peach-infused bitters, peach slice

