

Antipasti & Insalata

- Cream of broccoli soup** / bacon lardons / sharp cheddar 8
- Tre formaggi** / imported Italian cheese / glazed walnuts / preserved fruit / grilled crostini 13.5
- Spring greens** / strawberries / candied pecans / bleu cheese / raspberry vinaigrette 11
- Sicilian tuna** / escarole / white beans / scallion vinaigrette / ciabatta crostini 12
- Caesar salad** / romaine / parmesan vinaigrette / crouton 11
add chicken 4 / add shrimp 7
- Arancini** / crispy risotto / spicy tomato sauce 10.5
- Truffle fries** / parmesan / parsley / white truffle oil 10
- Cozze con aglio** / fresh mussels / garlic and white wine nage / grilled ciabatta 12.5
- Caprese salad** / mozzarella / heirloom tomatoes / basil / balsamic vinaigrette 12.5

Primi

- Spaghetti pomodoro** / tomato-basil marinara / grana padano 15
- Spaghetti all'amatriciana** / san marzano tomato / bacon / pimenton 17.5
- Bucatini pugliese** / shrimp / broccolini / sun dried tomatoes / pesto 20
- Roasted chicken ragout** / bone-in chicken breast / cannellini beans / preserved tomatoes / swiss chard / red wine / herbs 17.5
- Risotto con porcini** / porcini mushrooms / thyme / parmesan 16
- Gnocchi** / spinach / bacon / cherry tomatoes / garlic / red pepper flakes / white wine sauce 17.5

Panini & Secondi

- CHEESEBURGER** 14
provolone cheese / balsamic caramelized onions
- ROAST BEEF SANDWICH** 13
pimenton / smoked bleu cheese / grilled peppers / onions / steak bun / au jus
- HOT ITALIAN SAUSAGE SANDWICH** 14
sausage / grilled peppers / onions / marinara sauce / ciabatta
- GARGANELLI** 14.5
crushed red pepper / sausage / onions / pecorino
- FILETTO DI MANZO** 33
12 oz. beef tenderloin / porcini mushrooms / yukon gold mashed potatoes / bleu cheese butter
- SEAFOOD LINGUINE** 27
shrimp / scallops / mussels / white wine sauce
- PAN SEARED SALMON** 25
4 oz. salmon fillet / creamy risotto / asparagus / white wine caper sauce

Dolce 8

- Flourless Chocolate Cake
White Chocolate Raspberry Bread Pudding

Bambini 7.5

CHICKEN FINGERS
served with fries

NOODLES & BUTTER

SMALL BURGER
served with fries

GRILLED CHEESE
served with fries

Volante®

Cocktails

Bellini
Mathelde Pêche Liqueur,
Prosecco

Mona Lisa's Smile
light rum, Galliano, lime,
simple syrup, pineapple

Earn Your Wings
Borghetti Espresso Liqueur,
Tia Maria, cream

Up North Negroni
Beefeater Gin, Punt e Mes,
Aperol, Bittercube Orange

Stone Arch
Sauza Tequila, Tuaca,
amaretto liqueur, house sour

Birra

Budweiser ▪ Bud Light ▪ Great Lakes Edmund Fitzgerald Porter ▪ Fulton Lonely Blonde ▪ Fulton Sweet Child of Vine
Guinness ▪ Rush River Unforgiven Ale ▪ Birra Moretti Lager ▪ Birra Moretti La Rossa ▪ Samuel Adams Boston Lager
Summit Sága ▪ Summit EPA ▪ Leinenkugel's Seasonal ▪ Leinekugel's Honey Weiss ▪ Miller Lite ▪ Coors Light
Peroni ▪ Surly Seasonal

Vino Spumante

Prosecco, Lamarca, 187 ml 10

Lambrusco, Ariola Calicella Emilia Romagna, 10 40

Moscato d'Asti "Sourgal" Perrone, Piedmont 2011 9 32

Vino Rosato

Pinot Grigio, Ramato, Zamo, Friuli, 2011 14 49

Vino Bianco

Inzolia, Principi Butera, Sicily 9 28

Pinot Grigio, Tiamo, Tuscany DOCG 9 28

Vinho Verde, Terra Antiga, Portugal 8 32

Sauvignon Blanc, Whitehaven, Marlborough NZ 11 44

Pecorino, Villamedoro, IGT Marche 11 33

Alois, Caiati, Pallagrello Binaco 12 39

Chardonnay, Laguna, Russian River Valley 15 60

Vino Rosso

Barbera, Ercole, Piedmont 10 40

Dolcetto d'Alba, Oberto, Piedmont 13 39

Pinot Noir, MacMurray Ranch, Russian River Valley 13 52

Sangiovese, Brancaia "Tre", Tuscany 13 52

St. Magdalena, Cantina Bolzano, Alto Adige 12 39

Chianti, Tiamo, Tuscany 9 28

Chianti Classico, Costello d'Albola, Tuscany 12 36

Monte Falco Rosso, Perticaia, Umbria 16 52

Frappato, Valle Del' Acate, Sicily 13 42

Nero d'Avola, Principi Butera, Sicily 10 29

Cabernet, Michael Pozzan, Sonoma CA 12 48

Cabernet, Justin, Napa Valley CA 19 76

Brunello di Montalcino, Palazzetta, Tuscany 98

Barolo, Oddero, Piedmont 89