



← APPETIZERS →

**EGGPLANT 8**

Fried, Thick Cut, Fresh Eggplant  
Red Sauce / Lemon Wedge

**HAYSACK ONION RINGS 6**

Fried / Shaved Onions  
Choice of Aioli

**SMOKED MOZZARELLA 7**

House Cherry Wood Smoked Local Mozzarella  
Won-Ton Wrapped / Red Sauce

**WAFFLE FRIES 7**

Choice of Aioli

**BRUSCHETTA 8**

Fresh Cut Tomato / Fresh Basil  
Garlic / E.V.O. / Grilled Focaccia

**CHARCUTERIE 12**

Selection of Hand Crafted Salumi / Cheeses  
Locally Produced Preserves / Pickled Vegetables

**CREMINI MUSHROOMS 8**

Fried / Balsamic Marinated  
River Valley Cremini Mushrooms  
Arugula Salad / Truffle Aioli

**AIOLI OPTIONS**

Roasted Garlic / Red Pepper / Basil / Bacon  
Balsamic / Rosemary / Sun-Dried Tomato

White Truffle Aioli is additional 1.00  
Extra Aioli is additional .50

← SALAD →

**FARMERS SALAD 9**

Organic Spinach / Local Fingerlings  
Grilled Green Beans / Local Beets  
Yuppy Hill Organic Over-Easy Egg / Hot Bacon Dressing

**HOUSE ORGANIC GREEN SALAD 5**

Organic Baby Salad Greens / Grape Tomatoes

Choice of \*MAMA'S Dressing

\*BALSAMIC / BLOOD ORANGE

MEYER LEMON POPPY

FIG & GORGONZOLA / ZESTY FRENCH

SMOKED PAPRIKA VINAIGRETTE

All dressings can be purchased at  
Local Farmers Markets and  
OUTPOST / RUBY REDS / GLORIOSO'S  
GRASCHS / DANIEL'S DELI or ask your server.

**ITALIAN SALAD 9**

Iceberg Wedge / Soprasatta / Pepperoni / Provolone  
House Made Giardiniera / Grape Tomatoes  
Croutons / Smoked Paprika Vinaigrette

**PEAR SALAD 9**

Fresh Sliced Pear / Fresh Arugula / Pickled Beets  
Local Crescenza-Strachino Cheese

**CAESAR SALAD 7**

Romaine Hearts / Radicchio / Croutons  
Caesar Dressing

**Add Chicken to any Salad 3.50**



**PASTA**

Any menu item can be prepared Gluten Free add 1.50.

**RAVIOLI OF THE DAY 14 (ASK SERVER FOR DETAILS)**

**WHOLE WHEAT PAPPARDELLE 15**

Braised Beef Short Ribs / Pearl Onions / Natural Broth  
Local Cremini Mushrooms / Crème Fraiche  
Fried Capers

**BAKED MAC & CHEESE 13**

7 Cheeses / Cauliflower / Roasted Local Squash  
Peas / Bacon

**BAKED ZITI 13**

Tomato Sauce / Fresh Ricotta / Mozzarella / Fresh Basil

**SPINACH TAGLIATELLE 14**

Sicilian Style Meat Sauce / Fresh Basil  
Local Pecorino Cheese

**FRESH SPAGHETTI 12**

E.V.O. / Shaved Garlic / Fresh Herbs  
Local Pecorino Cheese

**FRESH FETTUCCINE 15**

Rock Shrimp / Asparagus  
Grape Tomatoes / Fresh Basil  
White Wine Cream Sauce

**FRESH CAVATELI 13**

Locally Produced Italian Sausage  
Broccoli / Peppers / Fennel  
Onions / Provolone  
Spicy Tomato Cream Sauce

**RIGATONI 13**

Roasted Chicken / Local Mushrooms  
Fresh Herbs  
Vodka Peppercorn Cream Sauce  
Local Pecorino Cheese

**GRILLED FLAT BREADS**

Any menu item can be prepared Gluten Free add 1.50

**TUSCAN 13**

Roasted Chicken / Fresh Spinach  
Caramelized Onions / Local Shitake Mushrooms  
Yuppie Hill Bacon / Local Asiago Cheese  
White Wine Cream Sauce

**DUCK CONFIT 15**

Maple Leaf Duck / Fresh Apple / Candied Walnuts  
Lingonberry / Local Crescenza-Strachino Cheese  
Millaegers Sunflower Shoots

**PORTOBELLO 12**

Local River Valley Portobello  
Organic Baby Salad Greens / Goat Cheese  
Fresh Strawberry / Blood Orange Vinaigrette

**CAPRESE 12**

Fresh Tomato / Fresh Mozzarella  
Fresh Basil / Roasted Garlic

**ITALIAN SAUSAGE 12**

Locally Produced Italian Sausage  
Roasted Red Peppers / Provolone / Red Sauce

**\*SICILIAN MEAT BALLS 13**

Meat Balls / Peppers / Onions / Fennel / Provolone  
and House Made Giardiniera  
**\*With Pine Nuts and Raisins**



Any menu item can be prepared Gluten Free add 1.50. Ask your server for availability.  
Please notify your server of any food allergies.

**SANDWICHES**

Served with Waffle Fries or House Salad

**ITALIAN BEEF 12**

Shaved Italian Beef / Peppers / Onions / Fennel  
Provolone / House Made Giardiniera / Pepperoncini  
Red Sauce

**GRILLED PORK LOIN 12**

Pork Loin / Fresh Spinach / Fresh Sliced Apples  
Candied Walnuts / Local Gorgonzola  
Yuppie Hill Bacon Aioli

**GRILLED VEGETABLE 12**

Grilled Zucchini / Eggplant / Roasted Peppers  
Goat Cheese / River Valley Organic Portobello  
Sundried Tomato Aioli

**GRILLED TUNA 14**

Fresh Tuna / Yuppie Hill Bacon / Shaved Fennel  
Roasted Red Peppers / Arugula / Basil Aioli

**CHICKEN PARMESAN 12**

Breaded Chicken Breast / Fresh Mozzarella  
Fresh Basil / Red Sauce

**CHICKEN CAPRESE 12**

Breaded Chicken Breast / Fresh Mozzarella  
Fresh Tomato / Fresh Basil / Roasted Garlic Aioli

**ITALIAN SAUSAGE 11**

Locally Produced Italian Sausage  
Peppers / Onions / Fennel  
House Made Giardiniera / Red Sauce

**BEEF SHORT RIBS 14**

Braised Beef Short Ribs / Pearl Onions / Provolone  
River Valley Organic Cremini Mushrooms  
Truffle Aioli

**BUILD A BURGER 12**

Brioche Bun / Lettuce / Tomato / Onion / Pickle and Choice of 2 Toppings Below

**VEGGIES**

- Arugula
- Basil
- Spinach
- Mushrooms
- Organic Greens
- Roasted Peppers
- Peppers
- Onions
- Shaved Fennel
- Pepperoncini
- Giardiniera
- Grilled Vegetables
- Caramelized Onion

**PROTEINS**

- Over-Easy Egg
- Prosciutto
- Bacon

**CHEESES**

- Fontina
- Asiago
- Provolone
- Mac & Cheese
- Aged Cheddar
- Pepper Jack
- Gorgonzola
- Goat Cheese



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← KIDS →

RIGATONI PASTA N' SAUCE	5	MAC 'N CHEESE	7
RIGATONI PASTA N' GARLIC BUTTER	5	BURGER & FRIES	6
RIGATONI PASTA N' ALFREDO	6		

*Please be aware that when you order your food that is when it is prepared. We use fresh produce and local products as available. If you have any food allergies please alert your server right away. We are a "Scratch Kitchen" and will try our best to accommodate your dietary needs. This type of food preparation can take a little longer; we ask for your patience and hope you sit back and enjoy the ambience and your company.*

*Sincerely*

*Chef Tomas and Staff*

*Our Gluten Free is prepared with special equipment and in a **Designated Area**. The ingredients we use may have been processed in a nut environment.*

*An 18% gratuity will be added for parties of 6 or more.*

*Split plate charge 3.00.*

*The consumption of raw or under cooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.*