



ANTIPASTI

**BACON WRAPPED DATES** ..... 9  
Walnuts, romesco sauce, muscatel wine reduction.

**ARANCINI** ..... 11  
Crispy wild mushroom risotto balls, truffle, pecorino, basil aioli.

**BOCCONCINI** ..... 10  
Crispy mozzarella, spicy arrabiata, basil.

**CALAMARI FRITTI** ..... 13  
Asparagus, sweet peppers, spicy aioli, grilled lemon.

**PANINO** ..... 11  
Prosciutto di Parma, gruyere, mozzarella, truffle bechamel.

**MEATBALL AL SUGO** ..... 12  
Italian sausage, roasted tomatoes, caramelized onions, dates, tomato-basil sauce, pecorino.

**BURRATA & PROSCIUTTO** ..... 14  
Marinated tomatoes, extra virgin olive oil, grilled bread.

**GREEK FLATBREAD** ..... 11  
Figs, arugula, basil pesto, aged feta, mozzarella.

**MAIALINO FLATBREAD** ..... 12  
Braised pork shoulder, basil pesto, arugula, ricotta salata, roasted tomato, white balsamic reduction.

**BUTTERNUT SQUASH RAVIOLI** ..... 11  
Brown butter, candied pecans, parmesan, parsley.

**LAMB CHOPS** ..... 18  
Bean puree, chickpeas, kalamata olives, red onion, cucumber, aged feta.

INSALATE

**CLASSICO** ..... 12  
Baby lettuce, spiced almonds, strawberries, gorgonzola, balsamic vinaigrette, crispy shallots.

**GREEK** ..... 12  
Field greens, cucumber, heirloom grape tomatoes, red onion, kalamata olives, aged feta, oregano vinaigrette.

**BEET** ..... 12  
Baby lettuce, honey greek yogurt, pistachios, goat cheese, blood orange vinaigrette.

**CAESAR\*** ..... 13  
Romaine lettuce, Parmigiano-Reggiano, herb croutons, black pepper, anchovies, scallions.

SECONDI

**EGGPLANT PARMESAN** ..... 19  
Zucchini, fennel, peppers, mushrooms, mozzarella, Parmigiano-Reggiano.

**SHRIMP SCAMPI** ..... 22  
Gulf shrimp, tomatoes, mushrooms, roasted garlic, lemon-butter cream sauce, spicy fettuccine, arugula.

**BLACKENED CHICKEN PASTA** ..... 22  
Sweet peas, red onion, scallions, roasted red peppers, blackened chicken, cajun cream sauce, mafaldine.

**CANNELLONI** ..... 21  
Beef & lamb ragu, bechamel, provolone, mozzarella, herb ricotta.

**FRUITTI DI MARE** ..... 29  
Bang Island mussels, branzino, Gulf shrimp, arrabiata, green onion, squid ink mafaldine.

**BOLOGNESE** ..... 22  
Pork Bolognese, lil moo, Parmigiano-Reggiano, mafaldine.

**SPAGHETTI & MEATBALLS** ..... 24  
Pork sausage meatballs, dates, caramelized onion, tomato basil sauce, spicy fettuccine, pecorino.

**AUNT LENA'S CHICKEN** ..... 25  
Caramelized onions, mozzarella, baby spinach, garganelli, dates, pink cream sherry sauce.

**PATAGONIAN SALMON** ..... 28  
Grape tomatoes, marinated artichokes, kalamata olives, spinach, lemon-butter cream sauce.

**BRANZINO** ..... 28  
Couscous, cremini mushrooms, sundried tomato, arugula, radish, lemon-butter caper sauce.

**HANGER STEAK\*** ..... 29  
Big Green Egg smoked hanger steak, gigante beans, mushrooms, aged feta, roasted red peppers, arugula.

**BRAISED VEAL** ..... 29  
Mascarpone polenta, baby carrots, cremini mushrooms, parmesan gremolata, marsala sauce.

10305 MEDLOCK BRIDGE RD, JOHNS CREEK, GA 30097



\*THESE ITEMS ARE SERVED RAW OR UNDERCOOKED ,OR CONTAIN (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS.

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

# WINES BY THE GLASS

## WHITE

<b>LAND OF SAINTS</b> Sauvignon Blanc 2022 – Central Coast, California . . . . .	17/68
<b>WEINGUT JOSEF LEITZ DRAGONSTONE</b> Riesling 2022 – Rheingau, Germany . . . . .	18/70
<b>FESS PARKER</b> Chardonnay 2022 – Santa Barbara, California . . . . .	15/58
<b>MÁS ASÍ</b> Alvarinho 2022 – Minho, Portugal . . . . .	12/48
<b>RIFF</b> Pinot Grigio 2022 – Veneto, Italy . . . . .	11/40
<b>MALABAILA</b> Vermentino 2021 – Langhe, Italy . . . . .	16/62

## SPARKLING / ROSÉ

<b>COL SOLIVO</b> Prosecco – Veneto, Italy . . . . .	13/50
<b>LA TORRE</b> Moscato Gaillo – Veneto, Italy . . . . .	11/40
<b>MÁS ASÍ</b> Rosado 2022 – Rioja, Spain . . . . .	12/48

## COCKTAILS

<b>FIRESIDE CHAT - 15.</b> Bacon infused George Dickel Rye, sweet vermouth, smoked salt.
<b>NUTTY PROFESSOR - 13.</b> Bourbon, Frangelico, vanilla, angostura.
<b>EASY TIGER - 14.</b> Gin, Chinola, ginger, lemon, ginger beer.
<b>PEARADIGM SHIFT- 14.</b> Tequila, pear, lime, cinnamon.
<b>SIDE BY SIDE - 15.</b> Courvoisier, George Dickel Rye, Green Chartreuse, Orgeat, lemon.
<b>PAINKILLER - 13.</b> Goslings Rum, pineapple, orange, coconut, tiki bitters.

## SPIRIT FREE – 7.

<b>ISLAND EXPORT</b> – ginger beer, pineapple, orange, coconut
<b>CHARLATAN</b> – cranberry, orange, rosemary syrup, soda water
<b>FOR YOUR HEALTH</b> – Earl Grey tea, blackberry syrup, lemon juice
<b>BROOKLYN BREWERY</b> – Special Effects Non-Alcoholic Beer
<b>RIGHTSIDE BREWING</b> – Non-Alcoholic IPA Beer

## RED

<b>STAFFORD HILL</b> Pinot Noir 2022 – Willamette Valley, Oregon . . . . .	16/62
<b>CONTESA MONTEPULCIANO D'ABRUZZO</b> Montepulciano 2021 – Abruzzo, Italy . . . . .	18/69
<b>BANFI CHIANTI CLASSICO RISERVA</b> Sangiovese 2019 – Montalcino, Italy . . . . .	17/66
<b>ALEXANDER VALLEY</b> Zinfandel 2019 – Sonoma, California . . . . .	17/65
<b>MÁS ASÍ</b> Tempranillo 2020 – Rioja, Spain . . . . .	12/48
<b>BARONE MALTALTO</b> Cabernet Sauvignon 2020 – Sicily, Italy . . . . .	11/40
<b>BRANCATELLI VALLE DELLE STELLE</b> Cabernet Sauvignon 2020 – Tuscany, Italy . . . . .	20/78
<b>SANT'ELENA CABERNET FRANC</b> Cabernet Franc 2011 – Friuli- Venezia Giulia, Italy . . . . .	18/70

## WINTER SANGRIA

Red wine, clove, cinnamon, pear, orange, mint.  
Glass 13 / Carafe 38

## NEGRONI – 14.

<b>THE CLASSIC</b> Gin, Campari, sweet vermouth.
<b>SUZIE DAZE</b> Gin, Lillet Blanc, Suze.
<b>BOULEVARDIER</b> Bourbon, Campari, sweet vermouth.
<b>SMOKE AND MIRRORS</b> Mezcal, Campari, sweet vermouth.
<b>CIOCCOLATO</b> Gin, Campari, Crème de Cacao, Amaretto, chocolate bitters.

## BEER

Miller Lite . . . . .	6
Sweetwater 420 . . . . .	8
Sweetwater IPA . . . . .	8
Michelob Ultra . . . . .	6
Peroni . . . . .	7
Stella Artois . . . . .	7
Brooklyn Lager . . . . .	8
Bell's Amber Ale . . . . .	8