

## ANTIPASTI

<b>Burrata</b> <i>gf</i>	24
Brûléed Orange, Pistachio, Focaccia Crostini	
<b>Prosciutto di Parma</b> <i>gf</i>	20
Ricotta, Apricot Marmalade, Hazelnuts, Balsamic	
<b>Beef Carpaccio*</b> <i>gf</i>	24
Gorgonzola, Parmesan, Sea Salt Cracker	
<b>Tuna Tartare*</b> <i>gf</i>	26
Ahi Tuna, Capers, Anchovy Vinaigrette	
<b>Arancini</b>	22
Gorgonzola, Marinara, Parmigiano Reggiano	
<b>Fritto Misto</b>	24
Calamari, Shrimp, Citrus Aioli	
<b>Bruschetta</b> <i>gf</i>	21
Whipped Goat Cheese, Peperonata, Pine Nuts	
<b>Lobster Risotto</b> <i>gf</i>	26
Mascarpone, English Peas, Roasted Tomatoes	
<b>Braised Veal Meatballs</b>	18
Marinara, Parmigiano Reggiano	

## MARTINI

modern italian

### INSALATA

<b>Caesar</b> <i>gf</i> — 16	
Gem Lettuce, Garlic-Parmesan Dressing, Focaccia Crumble	
<b>Martini Salad</b> <i>gf</i> — 16	
Field Greens, Prosciutto, Tomatoes, Pine Nuts, Gorgonzola, Balsamic Dressing	
<b>Heirloom Beet Salad</b> <i>gf</i> — 15	
Marcona Almonds, Goat Cheese, EVOO	
<b>Tre Colore</b> <i>gf</i> — 17	
Escarole, Radicchio, Endive, Apples, Pecorino, Candied Hazelnuts, Golden Balsamic	
<b>Zuppa Pomodoro</b>	
Pesto, Goat Cheese, Focaccia — 12	

## COCKTAILS

<b>Reposado Paper Plane</b>	16
Milagro Reposado, Aperol, Amaro Nonino, St. Germain	
<b>Caffé Martini</b>	16
Ketel One, Fresh Espresso, Mr. Black, Tiramisu	
<b>Vine Street Martini</b>	16
Tito's, House Brine, Stuffed Castelvetro	
<b>Sicilian Sour</b>	15
Il Tramanto Amaretto, Basil Peppercorn, Citrus	
<b>Dark Cherry Manhattan</b>	19
Woodford Reserve, Vanilla, Amaretto, Cherries	
<b>Barrel-Aged Negroni</b>	16
Bombay Sapphire, Carpano Sweet Vermouth, Aperol	
<b>Empress Old Fashioned</b>	18
Rye, Montenegro, Glenfiddich 12, Plum	
<b>Venetian Sunset</b>	16
Giuliana Prosecco, Amaro, Peach	

## PASTA

<b>Chicken Carbonara</b> <i>gf</i>	35	<b>Pennette Alla Vodka</b> <i>gf</i>	29
Cresti Pasta, Bacon, Asparagus, Parmesan, Cream		San Marzano Tomato Sauce, Prosciutto Di Parma, Vodka Cream, Mushrooms	
<b>Shrimp Arrabbiata</b> <i>gf</i>	35	<b>Fettuccine &amp; Clams</b> <i>gf</i>	35
Fusilli, Blistered Tomato, Garlic, Marinara, Calabrian Chili Bread Crumb		Littleneck Clams, Garlic, Onion, Zucchini, Basil, Butter	
<b>Lasagna</b>	33	<b>Mushroom Cavatelli</b>	33
Sausage, Fresh Pasta, San Marzano Tomato Sauce		Porcini, Mizuna, Black Truffle	
<b>Lamb Pappardelle</b> <i>gf</i>	37	<b>Butternut Squash Tortelloni</b>	31
Braised Lamb, Wild Mushrooms, Chianti Wine Reduction, Parmigiano Reggiano		Parmesan Cream, Marcona Almonds, Brussels Leaves	

## STEAKS & CHOPS\*

8 oz. Filet Mignon	62
10 oz. Filet Mignon	66
12 oz. Prime New York Strip	62
16 oz. Prime Ribeye	69
14 oz. Veal Rib Chop	64
12 oz. Lamb Chops	68

### SIDES

<b>Crispy Potatoes</b> <i>gf</i>	8
Marsala Lemon Jus	
<b>Wild Mushrooms</b> <i>gf</i>	12
Porcini, Cipollini	
<b>Spicy Broccoli Rabe</b> <i>gf</i>	9
Escarole, Calabrian Chili	
<b>Cacio E Pepe</b> <i>gf</i>	8
Tri-Peppercorn, Pecorino Romano	
<b>Spaghetti Squash</b> <i>gf</i>	9
Tomato, Parmigiano Reggiano	

## MAINS

<b>Tenderloin</b>	
Filet Mignon, Rigatoni, Cambozola Butter, Chianti Wine Reduction <i>gf</i> 8 oz. 65 — 10 oz. 69	
<b>Chicken Parmesan</b>	33
Provolone, Fresh Tomato, Rigatoni	
<b>Veal Martini</b> <i>gf</i>	41
Thinly Sliced Scallopini, Prosciutto, Spaghetti Squash	
<b>Veal Chop</b> <i>gf</i>	68
Roasted Garlic Potatoes, Hot and Sweet Cherry Peppers	
<b>Salmon*</b>	42
Braised Escarole, Broccolini, Gnocchi, Lemon Butter	
<b>Sea Scallops</b> <i>gf</i>	49
Celery Root, Romanesco, Truffle Vinaigrette	
<b>Branzino</b> <i>gf</i>	47
Fennel Confit, Crispy Potatoes, Caper Vinaigrette	
<b>Picatta</b> <i>gf</i>	36
Brick Oven Chicken, Artichokes, White Wine Garlic	

Keith Moorehead General Manager | John Paul Iacobucci Executive Chef

*gf* This item can be prepared gluten-free friendly. Ask your server for details. \*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies. While we will do our best to accommodate your needs, please be aware our restaurant uses ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy & wheat). We offer gluten-free friendly selections; however, our kitchen is not completely gluten free.

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**DOLCE**

— 15 —

**Lemon Cassata**

Whipped Mascarpone Cream, Berries

**Chocolate Torte**

Praline Mousse, Chocolate Ganache,  
Candied Hazelnuts

**Sicilian Pistachio**

Warm Pistachio Cake,  
Brandied Cherries, Gelato

**Tiramisu**

Espresso Dipped Lady Fingers,  
Mascarpone Cream

**Crème Brûlée**

Citrus, Thyme, Blood Orange Sorbet

**AFFOGATO**

Vanilla Bean Gelato  
Drowned in Fresh Espresso

Classic 6 | Nocino 10

**DESSERT COCKTAIL**

**Caffé Martini**

Ketel One, Fresh Espresso, Mr. Black, Tiramisu

16

**PORTS**

Graham's Fine Tawny 8

Fonseca Bin 27 9

Fonseca 20yr 12

Otima 20yr 14

**DESSERT WINES**

**Ice Wine**

Inniskillin, Vidal, Ontario, Canada, 2021

*glass 25 | bottle 150*

**Ben Ryé**

Donnafugata, "Passito," Sicily, Italy, 2017

*glass 20 | bottle 120*

**Vin Santo**

Il Poggione, Riserva, Tuscany, Italy, 2010

*glass 25 | bottle 150*

**Dolce**

Far Niente, "Late Harvest,"  
Napa Valley, California, 2016

*glass 25 | bottle 150*

## COCKTAILS

Dark Cherry Manhattan — 11

Woodford Reserve, Vanilla, Amaretto, Cherries

Sicilian Sour — 9

Il Tramanto Amaretto, Basil Peppercorn, Citrus

Vine Street Martini — 10

Tito's, House Brine, Stuffed Castelvetro

Barrel-Aged Negroni — 10

Bombay Sapphire, Carpano Sweet Vermouth, Aperol

Empress Old Fashioned — 11

Rye, Montenegro, Glenfiddich 12, Plum

Reposado Paper Plane — 10

Milagro Reposado, Aperol, Amaro Nonino, St. Germain

Venetian Sunset — 10

Giuliana Prosecco, Amaro, Peach

Caffé Martini — 10

Ketel One, Fresh Espresso, Mr. Black, Tiramisu

Pine Fin Martini — 8

Pineapple-Infused Wheatley

## SANS PROOF

Hugo By Proxy — 8

Giffard Aperitif, Elderflower, Alcohol-Removed Sparkling

Waitlist — 8

Lyre's London Dry, Earl Grey-Infused, Honey, Bitters

Imposter Syndrome — 8

Oak-Aged Lyre's Gin, Italian Bitters, Vermouth

## HALF OFF

## WINES BY THE GLASS

## & HOUSE SPIRITS

Ketel One | Bombay Sapphire | Casamigos Blanco

Planteray 3 Star Rum | Woodford Reserve

## ANTIPASTI

Burrata *gf* — 11

Brûléed Orange, Pistachio, Focaccia Crostini

Prosciutto di Parma *gf* — 12

Ricotta, Apricot Marmalade, Balsamic

Beef Carpaccio\* *gf* — 14

Gorgonzola, Parmesan, Sea Salt Cracker

Tuna Tartare\* *gf* — 15

Ahi Tuna, Capers, Anchovy Vinaigrette

Arancini — 13

Gorgonzola, Marinara, Parmigiano Reggiano

Fritto Misto — 14

Calamari, Shrimp, Citrus Aioli

Bruschetta *gf* — 13

Whipped Goat Cheese, Peperonata, Pine Nuts

Braised Veal Meatballs — 11

Marinara, Parmigiano Reggiano

## COCKTAILS

### Reposado Paper Plane

Milagro Reposado, Aperol, Amaro Nonino, St. Germain

16

### Caffé Martini

Ketel One, Fresh Espresso, Mr. Black, Tiramisu

16

### Vine Street Martini

Tito's, House Brine, Stuffed Castelvetro

16

### Sicilian Sour

Il Tramanto Amaretto, Basil Peppercorn, Citrus

15

### Dark Cherry Manhattan

Woodford Reserve, Vanilla, Amaretto, Cherries

19

### Barrel-Aged Negroni

Bombay Sapphire, Carpano Sweet Vermouth, Aperol

16

### Empress Old Fashioned

Rye, Montenegro, Glenfiddich 12, Plum

18

### Venetian Sunset

Giuliana Prosecco, Amaro, Peach

16

## SANS PROOF

### COCKTAILS

#### Hugo by Proxy

Giffard Aperitif, Elderflower, Alcohol-Removed Sparkling

13

#### Waitlist

Lyre's London Dry, Earl Grey-Infused, Honey, Bitters

13

#### Imposter Syndrome

Oak-Aged Lyre's Gin, Italian Bitters, Vermouth

14

### BEERS

#### Peroni

Zero Non-Alcoholic — 6

### WINE

#### Mionetto

Alcohol Removed Sparkling

6oz 12 | *btl* 48

#### Luminara

Alcohol-Removed Chardonnay

6oz 14 | 9oz 21 | *btl* 56

#### Luminara

Alcohol-Removed Cabernet Sauvignon

6oz 14 | 9oz 21 | *btl* 56

### SPIRITS

Lyre's London Dry — 11

Lyre's Bourbon Alternative — 11

Seedlip Notas de Agave — 9

Seedlip Grove 42 — 9

# MARTINI

modern italian

## BY THE GLASS

### SPARKLING

6oz 9oz btl

Prosecco, La Gioiosa, Italy	13   —   52
Rosé, Gloria Ferrer, Carneros, California	16   —   64

### WHITES

6oz 9oz btl

Moscato, Seven Daughters, Veneto, Italy	12   18   48
Rosé, Campuget, "1753," Rhone, France	14   21   56
Pinot Grigio, Maso Canali, Trentino, Italy	13   19   52
Pinot Grigio, Livio Felluga, Friuli Venezia Giulia, Italy	19   28   76
Bianco, "Bevicesu," Piedmont, Italy	12   18   48
Soave Classico, Pieropan, Veneto, Italy	15   22   60
Vermentino Di Sardegna, Argiolas, "Costamolino," Sardinia, Italy	11   16   44
Sauvignon Blanc, Whitehaven, Marlborough, New Zealand	15   22   60
Riesling, Lucien Albrecht, "Réserve," Alsace, France	13   19   52
Gavi, Broglia, "La Meirana," Piedmont, Italy	14   21   56
Chardonnay, Brown Estate, "House of Brown," Central Valley, California	14   21   56
Chardonnay, Stag's Leap Wine Cellars, "Karia," Napa Valley, California	23   34   92

### REDS

6oz 9oz btl

Lambrusco Di Sorbara, Cantina Di Carpi, "Emma Amabile," Emilia-Romagna, Italy	13   19   52
Pinot Noir, Matthew Fritz, North Coast, California	14   21   56
Pinot Noir, EnRoute, "Les Pommiers," Russian River Valley, California	24   36   96
Barbera D'Alba, Pio Cesare, Piedmont, Italy	16   24   64
Pinot Noir, Belle Glos, "Balade," Arroyo Seco, California	15   22   60
Rosso, Vitiano, Umbria, Italy	12   18   48
Nebbiolo, Giuseppe Cortese, Langhe, Piedmont, Italy	17   25   68
Chianti Classico, Riserva, Cecchi, "Riserva di Famiglia," Tuscany, Italy	16   24   64
Toscana, Frescobaldi, "Tenuta di Frescobaldi Castiglioni," Tuscany, Italy	17   25   68
Cabernet Sauvignon, Clay Shannon, Lake County, California	16   24   64
Red Blend, Threadcount by Quilt, California	15   22   60
Toscana, Tenuta Luce, "Lucente," Tuscany, Italy	17   25   68
Cabernet Sauvignon, BonAnno, Napa Valley, California	19   28   76

## BY THE BOTTLE

### SPARKLING AND CHAMPAGNE

Champagne, Brut Rosé, Nicolas Feuillatte, Champagne, France	96
Franciacorta, Brut, Ricci Curbastro, Lombardy, Italy	80
Champagne, Brut, Drappier, "Carte D'or," Champagne, France, 375ml	76
Blanc De Blancs, JCB By Jean-Charles Boisset, "Caviar," Burgundy, France	78
Champagne, Brut, Veuve Clicquot, "Yellow Label," Champagne, France	120

### BIANCHI

Orvieto Classico, Antinori, "Campogrande," Umbria, Italy	40
Pinot Grigio/Sauvignon Blanc, Bertani, "Due Uve," Delle Venezie, Italy	48
Pinot Grigio, Santa Margherita, Alto Adige, Italy	60
Sauvignon Blanc, Honig, Napa Valley, California	49
Sauvignon Blanc, Freemark Abbey, Napa Valley, California	68
Sancerre, Jacques Dumont, Loire Valley, France	75
Falanghina, Feudi di San Gregorio, Sannio, Campania, Italy	56
Vernaccia di San Gimignano, Rocca delle Macie, Tuscany, Italy	43
Gavi, Pio Cesare, Piedmont, Italy	62
Arneis, Ceretto, Blangè Arneis, Piedmont, Italy	50
Verdicchio, Classico Superiore, Bucci, Marche, Italy	68
Greco di Tufo, Terredora di Paolo, Campania, Italy	57
Chardonnay, Chateau Ste. Michelle, "Indian Wells Vineyard," Columbia Valley, Washington	46
Chardonnay, Antinori, "Bramito del Cervo," Umbria, Italy	64
Chardonnay, Celani Family, Napa Valley, California	96
Chardonnay, Far Niente, Oakville, California	112

### ROSSI

Barbaresco, Reversanti, Piedmont, Italy	89
Pinot Noir, Erath, "Resplendent," Oregon	56
Pinot Noir, La Crema, Russian River Valley, California	88
Barbera D'Asti, Vietti, "La Crena," Piedmont, Italy	105
Chianti Classico, Tenuta di Arceno, Tuscany, Italy	70
Etna Rosso, Donnafugata, "Sul Vulcano," Sicily, Italy	84
Barolo, Michele Chiarlo, "Tortoniano," Piedmont, Italy	126
Chianti Classico, Castello di Bossi, Tuscany, Italy	51
Merlot, Rutherford Hill, Napa Valley, California	82
Veronese Ripasso, Masi, "Campofiorin," Veneto, Italy	44
Montepulciano, Masciarelli, "Marina Cvetic S. Martino Rosso," Riserva, Abruzzo, Italy	82
Chianti Classico, Lamole Di Lamole, Riserva, Tuscany, Italy	68
Etna Rosso, Alta Mora, Sicily, Italy	72
Primativo, Cantele, "Amativo," Puglia, Italy	89
Amarone della Valpolicella Classico, Bolla, "Le Origini," Veneto, Italy	112
Toscana, Ruffino, "Modus," Tuscany, Italy	60
Zinfandel, Grgich Hills, "Estate Grown," Napa Valley, California	88
Cabernet Sauvignon, Caymus, Napa Valley, California	198
Cabernet Sauvignon, Hanna, Alexander Valley, California	110
Red Blend, Orin Swift, "Eight Years in The Desert," California	104
Cabernet Sauvignon, Rodney Strong, Knights Valley, California	76
Amarone della Valpolicella Classico, Zenato, Veneto, Italy	139
Rosso, Ca' Marcanda, "Promis," Tuscany, Italy	120
Bolgheri, Antinori, "Tenuta Guado al Tasso," Superiore, Tuscany, Italy	280
Red Blend, The Prisoner, Napa Valley, California	102
Shiraz, Two Hands Winery, "Angels' Share," McLaren Vale, Australia	80
Red Blend, Celani Family Vineyards, "Tenacious," Napa Valley, California	144
Cabernet Sauvignon, Nickel & Nickel, "John C. Sullenger Vineyard," Oakville, California	220
<b>Cabernet Sauvignon</b> Celani Family Vineyards, "Ardore," Napa Valley, California 410	
Amarone Della Valpolicella Classico, Allegrini, Veneto, Italy	189
Petit Syrah, Stags' Leap Winery, Napa Valley, California	92

## CAPTAIN'S LIST

### ROSSI

Chianti Classico, Badia A Passignano Gran Selezione, Antinori, Tuscany, Italy, 2020	155
Cabernet Sauvignon, Chimney Rock, Napa Valley, California, 2021	220
Cabernet Sauvignon, Darioush, Napa Valley, California, 2020/2021	235
Barolo, Domenico Clerico, "Ciabot Mentin," Piedmont, Italy, 2019	215
Merlot, Duckhorn, Napa Valley, California, 2021	120
Pinot Noir, Belle Glos, "Eulenloch," Napa Valley, California, 2020	140
Red, Figgins Estate, Walla Walla Valley, Columbia Valley, Washington, 2015/2018	230
Gaja, Ca' Marcanda, "Magari," Italy, 2021	165
Joseph Phelps Vineyard, "Insignia," Napa Valley, California, 2019	550
Montepulciano D' Abruzzo Riserva, Marina Cvetic, "Iskra," Abruzzo, Italy, 2020	105
Bolgheri Superiore, Ornellaia, Tuscany, Italy, 2020	515
Opus One, Napa Valley, California, 2021	700
Overture, Opus, Napa Valley, California, 2021	300
Amarone Della Valpolicella, Tommasi, Veneto, Italy 2019	180

## SPIRITS

### VODKA

single | double

Belvedere	14   28
Chopin	14   28
Grey Goose	14   28
Grey Goose La Poire	14   28
Ketel One	14   28
Ketel One Citroen	14   28
Stolichnaya Elit	16   32
Stolichnaya Vanil	11   22
Tito's	12.5   25
Watershed	12   24
Wheatley	10   20

### GIN

single | double

Bombay Dry	11.5   23
Bombay Sapphire	13   26
Hendrick's	13   26
Malfy	12.5   25
Monkey 47	18   36
Roku Japanese	12   24
Sipsmith London Dry	13   26
Tanqueray	12.5   25
Tanqueray 10	13   26
The Botanist Islay Dry	12   24
Vim & Petal	11   22
Watershed Four Peel	12   24
Watershed Guild Series	12   24

### BOURBON

single | double

Angel's Envy	19   38
Baker's 7yr	24   48
Basil Hayden	15   30
Buffalo Trace	18   36
Four Roses Small Batch	20   40
Jefferson's Ocean	35   70
Knob Creek 9yr	20   40
Michter's	24   48
Watershed 4yr	13   26
Watershed Bottled-In-Bond	14   28
Weller Special Reserve	18   36
Woodford Reserve	14   28
Woodford Double Oaked	19   38

### RYE

single | double

Angel's Envy	32   64
Basil Hayden Dark	15   30
George Dickel	13   26
Jefferson's Ocean	35   70
Michter's	25   50
Whistlepig 6yr Piggy Back	21   42

### SCOTCH

single | double

Dalwhinnie	25   50
Dewar's White Label Blended	12   24
Glenfiddich 12yr	17   34
Glenlivet 12yr	21   42
Johnnie Walker Black Label	14   28
Johnnie Walker Red Label	13   26
Lagavulin 16yr	30   60
Laphroaig 10yr	19   38
Macallan 12yr Single Malt	26   52

### TEQUILA

single | double

Casamigos Añejo	21   42
Casamigos Blanco	17   34
Casamigos Reposado	19   38
Clase Azul Reposado	56   112
Don Julio Blanco	17   34
Don Julio Reposado	19   38
Don Julio 1942	56   112
Lalo Blanco	17   34
Milagro Reposado	15   30
Rey Supremo Añejo	19   38
Tanteo Jalapeño	13   26

### MEZCAL

single | double

Casamigos	20   40
Del Maguey Vida	14   28

### WHISKEY

single | double

Crown Royal	11.5   23
Jameson	14   28
Jack Daniel's	11.5   23
Jim Beam	11.5   23
Maker's Mark	14   28
Seagram's VO	12   24
Seagram's 7	12   24
Power's	19   38

### COGNAC

single | double

Hennessy VS	15   30
Remy Martin VSOP	16   32
Remy XO	45   90

### RARE

single | double

Blade And Bow Bourbon	20   40
Watershed Nocino-Finished Barrel Strength	20   40
Watershed Port-Finished Barrel Strength	20   40
Weller Antique	28   56

### EXCLUSIVE

single | double

Angel's Envy Single Barrel <i>100 Proof</i>	15   30
Blanton's Barrel Proof	25   50
Blanton's Gold	50   100
Blanton's Single Barrel Select	30   60
E.H. Taylor Barrel Select	30   60
George T. Stagg	50   100
High Bank Whiskey War Double Oaked <i>100 Proof</i>	9   18
Russell's Reserve 15yr	50   100
Middle West Spirits Sherry Cask-Finished Bourbon <i>118 Proof</i>	15   30
Middle West Spirits Oloroso Wheat Whiskey <i>125 Proof</i>	15   30
Watershed Uncut Unfiltered Bourbon	9   18
Weller Single Barrel	60   120
Weller CYPB	60   120
Weller Full Proof	15   30
Weller 12yr	25   50

# MARTINI

modern italian

## AFTER DINNER

### Caffé Martini

Ketel One, Fresh Espresso, Mr. Black, Tiramisu

16

### Affogato

Vanilla Bean Gelato Drowned in Fresh Espresso

Classic 6 | Nocino 10

## DESSERT WINES

### Ice Wine

Inniskillin, Vidal,

Ontario, Canada, 2021

*glass 25 | bottle 150*

### Ben Ryé

Donnafugata, "Passito,"

Sicily, Italy, 2017

*glass 20 | bottle 120*

### Vin Santo

Il Poggione, Riserva, Tuscany, Italy, 2010

*glass 25 | bottle 150*

### Dolce

Far Niente, "Late Harvest,"

Napa Valley, California, 2016

*glass 25 | bottle 150*

## PORTS

Graham's Fine Tawny 8

Fonseca Bin 27 9

Fonseca 20yr 12

Otima 20yr 14

## SPIRITS

Amaro Montenegro — 11

Amaro Averna — 10

Fernet-Branca — 10

Grand Marnier — 11.5

Grappa Nonino — 10

Amaro Nonino Quintessentia — 13

Romana Sambuca — 10.5

Watershed Nocino — 14