



ANTIPASTO

Fritto Misto

Fried calamari, shrimp, zucchini, side of marinara sauce. **14.99**

Piatto di Burrata

Burrata cheese, prosciutto di parma, arugula, roasted eggplant & bell peppers. **15.99**

Beef Carpaccio *

Thin slices of raw beef, served under a bed of arugula and parmesan seasoned with olive oil & lemon juice. **12.99**

Fiochetti Di Pera

Pasta shells stuffed with pears & parmesan cream served in a pear & summer truffle sauce. **12.99**

Zucchine e Gamberi

Grilled Zucchini and Shrimp served with mixed greens. **14.25**

Crocchette di Melanzane

Fried & breaded dough balls stuffed with eggplant & parmesan served al pomodoro garnished with goat cheese **14.25**

Charcuterie Antipasto

3 meats + 3 cheeses accompanied w/ honey drizzled walnuts, mixed olives, toasted bread, homemade tomato marmalade & a seasonal accompaniment **28.00**

INSALATE

Tropici

Frisee, hearts of palm, avocado, tomatoes, aged balsamic reduction & parmesan shavings. **13.99**

Fiamma

Grilled shrimp, crab meat, tomatoes, avocado, Boston lettuce & radicchio served with a light lemon dressing. **15.50**

Tricolor

Arugula, Endive Radicchio, shaved parmesan cheese, tossed in a light balsamic dressing. **13.50**

Delizia Del Contadina

Mixed greens, walnuts, pears, & pecorino cheese in a light balsamic dressing. **12.25**

Insalata Di Barbabietole

Roasted red beets, oranges, hazelnut-mint blood orange dressing, shaved parmesan cheese. **11.99**

IL PESCE

Salmon*

Grilled, paired with sauteed spinach, roasted potatoes & grilled asparagus. **27.99**

Branzino

Whole Fish cut & grilled butterfly style topped w/ grilled shrimps & a scallop paired w/ homemade spicy tagliolini aglio e oglio **40.99**

Pesce di Giorno

(Fish of the Day)

See Server

Market Price

LA CARNI

Pollo Arrosto

Oven roasted chicken breast, roasted potatoes garnished with caramelized onions & frisee. **24.99**

Lamb Chops Scottadito *

Roasted Australian Lamb Chops, pomegranate & red wine reduction, grilled asparagus & Truffled Mash Potatoes **31.99**

PIZZA

(11-12 inches)

Margherita

Tomato Sauce, Mozzarella, Basil & Parmesan **14.50**

Capricciosa

Tomato Sauce, Mozzarella, Artichokes, mushrooms, Prosciutto, olives **16.50**

Calabrese

Tomato Sauce, mozzarella, fennel Italian Sausage, olives, red pepper oil, Parmesan Cheese **15.50**

Campania Nduja

Tomato Sauce, Mozzarella, Broccoli Rabe, Spicy Italian Nduja Sausage **16.50**

Robiola

Round Flatbread stuffed w/ Robiola cheese & truffle oil **19.50**

PASTA

Gluten Free **3.50**

Add Chicken **7.99**

Add Shrimp **8.50**

Pappardelle alla Bolognese

Homemade Pasta, classic meat sauce. **19.99**

Gnocchi Con Salsiccia

Homemade potato dumplings, spicy Italian sausage, green peas served al pomodoro. **19.99**

Tagliolini al gamberi

Homemade pasta, shrimp & radicchio, creamy cognac sauce. **20.50**

Tagliolini allo Scoglio

Homemade pasta, fresh seafood, garlic, red pepper flake & white wine sauce. **24.99**

Penne alla Bisanzio

Penne pasta al pomodoro, fresh mozzarella, basil. **18.50**

DINNER SIDES

FRIED ARTICHOKEs 8.99

OVEN ROASTED POLENTA 7.50

TRUFFLED POTATO PUREE 7.99

Vitello Porcini

Veal Medallions, Porcini mushroom sauce, paired w/ gnocchi al pomodoro. **26.99**

Stuffed Vealchop

14oz Bone-in Vealchop stuffed w/ prosciutto, fontina cheese, and sauteed spinach & porcini mushrooms, served in a red wine reduction, paired w/ gnocchi al pomodoro **38.00**

PIZZA BIANCA

(No Sauce)

Quattro Formaggi

(4 cheese) Mozzarella, Fontina, Ricotta, Reggianito **15.50**

Bianca al prosciutto Crudo

Prosciutto, fontina cheese, Fresh tomatoes, arugula **16.50**

Pere & Gorgonzola

Mozzarella, gorgonzola dulce, sliced pears, Caramelized onions & mortadella **16.00**

Risotto di Giorno

(Risotto of the Day)

See Server

Market Price

(* Contains raw or undercooked items, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase our risk of food-borne illness)

During rush hours we strongly encourage our patrons to avoid making changes to our Menu. Thank you!

La Dolce Vita
"The Sweet Life"

Prosecco , lemoncello, berry liqueur, muddled blackberries & mint topped with club soda **14.00**

Spritz Agrodolce
"Bittersweet Spritzer"

Elderflower liqueur, aperol , lemon juice, club soda garnished with an orange slice **13.00**

Limoncello Gin Collins

Beefeater Gin, Housemade limoncello, lemon juice, housemade mint syrup, soda water **13.50**

Boulevardier

Woodford Reserve, Campari, Sweet Vermouth garnished with an orange wedge **14.50**

Vecchio Amaro
"The Bitter Old Man"

Mezcal, Aperol, pineapple juice & agave syrup.
13.50

BIRRA

BOTTIGLE

Sycamore "Southern Girl Blonde" Blonde Ale (Charlotte, NC) 5.1 % ABV

7.50

Old Mecklenburg Brewery "Copper" (Charlotte, NC) Altbier 4.9 % ABV

7.50

BIRRA ALLA SPINA

Peroni "Nastro Azzuro" Lager 5.1% ABV (Italy)

7.50

Wooden Robot "Overachiever" Juicy Pale Ale 5.3 % ABV (Charlotte,NC)

8.50

Sycamore "Mountain Candy" IPA (Charlotte, NC)

8.50

Wooden Robot "Good Morning Vietnam" Coffee Vanilla Blonde Ale 5.0 % ABV (Charlotte,NC)

8.75

Full Wine List



VINO DELLA CASA

ROSSO

PINOT NOIR 9.00

CABERNET 9.00

CHIANTI 10.50

BIANCO

PINOT GRIGIO 9.00

CHARDONAY 9.00

SAUVIGNON BLANC 9.00

VINO ROSSO

Bertani "Valpolicella" DOC(Veneto, Italy)

Corvina/Rondinella (Valpolicella)

Light Fresh Fruity

13/50

Di Majo Norante "Sangiovese" IGT(Molise, Italy)

Sangiovese

Light-Medium , Dry, Soft, Fruit

12/44

Bruni "Poggio D'Elsa" DOC (Tuscany, Italy)

Sangiovese/ Cabernet Sauvignon

Medium, Tart, Soft Tannins

11/42

Prodigo "Nero D'avola" DOC(Sicily, Italy)

Nero D'avola

Medium, Spicy, Fruity, Rich

11/42

Lapilli "Aglianico Benventano" IGT (Campania, Italy)

Aglianico

Medium-Full, Savory & Spicy, Long Finish

13/50

Vista Flores "Catena" (Mendoza, Argentina)

Malbec

Medium-Full, Soft tannins, crisp Acidity

11/42

Avignonesi "Cantalore" IGT(Tuscany, Italy)

Prugnolo Gentile/Cabernet/Merlot

Medium-Full, Fruity

13/50

Agriano "Non Confunditur" IGT(Tuscany, Italy)

Cabernet Sauvignon/Merlot/Sangiovese

Medium-Full-bodied

13/50

SANGRIA

Red Wine, Moscato, Brandy, Limoncello, Tropical Juice

11/40

SPUMANTI

Marengo Strev "Moscato D'Asti"

12/44

Zonin "Prosecco"

11/42

ROSE

Picco Maccario "Lavignone" (Piemonte, Italy)

Acidic, Dry, Balanced, Wild Strawberries, Watermelon

11/42

VINO BIANCO

Vitiano Falesco "Bianco Italia"(Orvieto, Italy)

Verdicchio/Vermentino

Floral, Fresh, Elegantly Soft

12/44

Zenato "Lugana Di San Benedetto" DOC (Veneto, Italy)

Trebbiano di Lugana

Fresh, Crisp,

11/42

Dough "Chardonnay" (California)

Chardonnay

Oaky, Rich, Creamy

11/42

Enrico Serafino "Grifo Del Quartaro" DOCG(Piedmonte, Italy)

Cortese (Gavi di Gavi)

Citrus, Apples, Dry

12/44

Argiolas "Costamolino" (Sardinia, Italy)

Vermentino

Citrus, Fresh, Acidic

12/44