



ANTIPASTI

FOCACCIA – 5

pesto, prosciutto vinaigrette

MARINATED OLIVES – 5

cerignola, termite di bitetto, castelvetrano

FRIED ARTICHOKES – 12/23

walnut anchovy vinaigrette, parmesan

CAESAR SALAD* – 13

Tega Hills greens, white anchovy, caesar dressing, breadcrumbs, parmesan

ARUGULA SALAD – 12

whipped ricotta, basil lemon vinaigrette, pickled shallots, pistacchio

BURRATA – 17

butternut squash purée, apples, puffed farro, prosciutto, lavash

POLPETTE* – 14

C.A.B., keegan filion pork, san marzano tomato DOP, pecorino, basil

WOOD-FIRED SHRIMP – 16

aleppo vinaigrette, citrus, fennel

PROSCIUTTO DI PARMA – 22

parmesan, honey, flatbread, apples

PIZZA

MARGHERITA – 14

san marzano tomato DOP, mozzarella, basil, parmesan

CALABRESE-STYLE SAUSAGE – 17

san marzano tomato DOP, san simon, red onion

LITTLENECK CLAMS – 17

pancetta, white clam sauce, garlic, oregano

BRUSSEL SPROUTS – 15

ricotta, pancetta, apples, honey

PROSCIUTTO – 18

arugula, ricotta, fontina, lemon

PASTA

BLACK PEPPER FETTUCCINE* – 15

pork tesa, egg yolk, chives, parmesan

BUCATINI – 12

cacio e pepe

AGNOLOTTI – 15

smoked mozzarella, braised pork shoulder, san marzano tomato DOP, hazelnuts, pecorino

SQUID INK ORECCHIETTE – 16

NC shrimp, san marzano tomato DOP, saffron, parmesan

PANINI

MAIALE 13
salami, mortadella, provolone, olive, giardiniera, ciabatta

DIABOLO 12
seasonal farm vegetables, mozzarella, san marzano tomato DOP, ciabatta

PULLED CHICKEN 13
provolone, arugula, pesto aioli, ciabatta

CONTORNI

POLENTA
cacio e pepe, chives

6

TORN POTATOES
arugula, romesco

7

WOOD-ROASTED BROCCOLI
garlic, lemon, aleppo

8

• COCKTAILS •

IRRE-ZEST-ABLE — 11

LIGHT, REFRESHING & HERBAL

ketel one oranje,
charred grapefruit, rosemary,
pink peppercorn, citrus

CAPRESE FOR YOU* — 12

“A CAPRESE IN A GLASS”

milk-washed conniption gin,
tomato shrub, basil blossom,
egg white

ITALIAN G&T (on tap) — 12

BRIGHT & FLORAL

tanqueray 10, limoncello,
elderflower, mediterranean tonic

DEJA BREW — 12

TROPICAL & SMOOTH

plantation rum, nitro cold brew,
cocchi di torino vermouth,
grapefruit, citrus

OAXACA FOREVER — 13

SPICY & PLAYFUL

illegal joven mezcal,
house amaro blend,
spiced honey, citrus

MANHATTAN NERO — 13

“THE DARK SIDE OF GOTHAM”

old forester 86,
balsamic cherry shrub,
mancino secco vermouth

APPLE OF MY RYE — 12

COZY & SPIRIT FORWARD

george dickel rye, averta amaro,
spiced apple, black walnut

**THE COUNT OF
MONTENEGRO — 13**

FRUITY & LIVELY

monkey shoulder scotch,
amaro montenegro, fig,
cinnamon, citrus, tiki bitters

SPIRIT-FREE COCKTAILS

MUST BE THE HONEY 6
orange blossom tea, spiced honey, citrus

COLD TO THE CORE 5
nitro cold brew, spiced apple, citrus, ginger beer

PINEAPPLE EXPRESS 5
pineapple, warming spices, citrus

WINES BY THE GLASS

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|---|----|
| BOLLICINE | |
| PROSECCO | 10 |
| Mirabello NV | |
| BRUT ROSE | 12 |
| Cleto Chiarli Lombardy NV | |
| BIANCO | |
| GAVI LA LUCIANA | 11 |
| Araldica, Piedmont 2018 | |
| SAUVIGNON BLANC | 10 |
| Bolzano, Trentino-Alto-Adige 2018 | |
| FRIULANO | 11 |
| Bastianich, Friuli-Venezia Giulia 2016 | |
| CHARDONNAY | 10 |
| Lagaria, Veneto 2017 | |
| CHARDONNAY | 15 |
| Antinori “Bramito della Sala” Umbria 2018 | |
| ROSSO | |
| PINOT NOIR | 12 |
| Point North, Oregon 2015 | |
| BARBERA D’ALBA | 11 |
| Fratelli Seghesio, Piedmont 2017 | |
| BAROLO | 20 |
| Silvio Grasso, Piedmont 2015 | |
| VALPOLICELLA RIPASSO | 13 |
| La Giaretta, Veneto 2016 | |
| CHIANTI CLASSICO | 12 |
| Fetorie Melini “Terarossa,” Tuscany 2016 | |
| SUPER TUSCAN | 11 |
| Capezzana, Tuscany 2016 | |
| SUPER TUSCAN | 16 |
| Tenuta di Ghizzano, Tuscany 2017 | |
| LOCATIONS “I” | 12 |
| by Orin Swift NV | |
| PRIMITIVO | 11 |
| Feudi di San Gregorio, Campania 2017 | |
| MALBEC | 12 |
| Ben Marco, Mendoza, Argentina 2016 | |
| CABERNET SAUVIGNON | 12 |
| Prelius, Tuscany 2016 | |
| CABERNET SAUVIGNON | 15 |
| Kokomo, Alexander Valley 2017 | |

BEER

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| ALLA SPINA | |
| PERONI | 6 |
| LAGER Rome, Italy 5.1% | |
| AMOR ARTIS COLLABORATION | 7.5 |
| THE INDIGO BREW PALE ALE Fort Mill, SC 5.2% | |
| LEGION BREWING CO. | |
| JUICY JAY | 7 |
| EAST COAST IPA Charlotte, NC 5.2% | |
| BOTTIGLIE | |
| TRIPLE C GOLDEN BOY | 6.5 |
| BLONDE ALE Charlotte, NC 4.5% | |
| TRIPLE C BABY MAKER | 7.5 |
| DOUBLE IPA Charlotte, NC 8.5% | |
| NODA BREWING CO. | |
| JAM SESSION | 6.5 |
| PALE ALE Charlotte, NC 5.1% | |
| OMB COPPER | 6 |
| ALTBIER Charlotte, NC 4.9% | |
| BIRDSONG PARADISE CITY | 7 |
| SESSION IPA Charlotte, NC 4.8% | |
| LEGAL REMEDY WORLD COURT | 6.5 |
| MOCHA BLONDE STOUT Rock Hill, SC 6.0% | |
| SHACKSBURY SEMI-DRY | 7 |
| CIDER Vergennes, VT 5.5% | |
| STELLA ARTOIS | 6 |
| LAGER Belgium, 5.2% | |
| BELLS TWO HEARTED | 5 |
| AMERICAN IPA Kalamazoo, MI 7.0% | |