



# SOCIAL HOUR

MONDAY THROUGH FRIDAY, 2:00-5:30 PM  
FOR DINE-IN SERVICE ONLY, EXCLUDING HOLIDAYS.

## wine

### RED 8

hahn pinot noir  
zenato alanera italian blend  
the franciscan cabernet  
dow's "douro vale do bomfim"  
portuguese blend  
tiblalexis estate "xenos" merlot

### WHITE 8

bosso pinot grigio  
white haven sauvignon blanc (\$9)  
rodney strong chardonnay  
loosen "dr. l" reisling  
villa monsignore moscato

### SPARKLING / ROSÉ 8

prima perla prosecco  
prima perla sparkling rosé  
studio by miraval provence rosé  
mionetto n/a prosecco

## drinks

### COCKTAILS 9

naked cosmo  
espresso martini  
pear martini  
aperol spritz  
seasonal old fashion  
sangria: white or red

### SPIRIT FREE 9

margarita  
pineapple daiquiri  
hugo spritz  
italian spritz  
espresso martini

### DRAFT BEER 6

**Regular Taps**  
counterweight workhorse pilsner  
stella artois  
peroni  
guinness  
**Rotating Taps**  
new england brewing company  
three floyds brewing  
two roads brewing



## SALADS

### DELLA CASA 8

mixed greens, roasted peppers, grape tomatoes, radishes, grilled red onions, grana padana, chianti vinaigrette

### CAESAR 8

chopped romaine hearts, garlic-thyme croutons, parmigiana, classic caesar dressing

### ITALIAN CHOPPED SALAD 10

romaine, cucumber, mozzarella, tomatoes, sopressata, chickpeas, pepperoncini, olives, Italian seasoning, red wine vinaigrette

## PIZZA 12

small 14" - add ons are available at regular price

### MARGHERITA 12

fresh mozzarella, marinara, basil, parmigiano reggiano

### QUATTRO FORMAGGI 13

fresh mozzarella, gorgonzola, grana padano, ricotta, herb oil

### PARMA 14

fresh mozzarella, prosciutto di parma, arugula, parmigiano reggiano, marinara



## APPETIZERS

### PETITE CHARCUTERIE 15

chef's selection of cured meats, import & domestic cheeses, sea salt crackers

### POLPETTI 7

veal, beef, and pork meatball, plum tomato sauce, stracciatella

### GARLIC BREAD 7

gorgonzola, garlic-herb butter

### SHISHITO PEPPERS 8

blistered, sherry vinegar, shaved parmesan, pugliese bread

### CRISPY BRUSSEL SPROUTS 11

sliced prosciutto, balsamic glaze, sea salt

### FIG & GOAT CHEESE TOAST 10

filone bread, fig jam, goat cheese, prosciutto, arugula, sliced almonds, balsamic glaze

### HOUSE-MADE FRIED MOZZARELLA 9

garlic, parmigiano, spicy marinara

### HOUSE-MADE SPREADS 5/9/13

*Served with grilled pita*

- spicy chickpea puree
- honey whipped ricotta
- roasted eggplant caponata
- artichoke dip

### WOOD FIRED CHICKEN WINGS (7 PIECES) 12

choice of italian sweet & spicy, house-made buffalo or garlic parmesan sauce served with gorgonzola dressing

### MUSSELS 12

garlic, white wine, plum tomato sauce, toast points (mild or spicy)

### MY MOTHER'S CHIPS 12

crispy eggplant and zucchini, Tzatziki dip

## BIG PLATES

### \*VR BURGER 14

black angus blend, caramelized onions, gorgonzola aioli, lettuce, tomato, brioche roll & hand-cut french fries

### BUFFALO CHICKEN SANDWICH 13

herb breaded chicken breast, house made buffalo sauce, gorgonzola, lettuce, brioche bun, hand cut French fries

### PENNE VODKA 13

marinara, cream, sundried tomatoes, finished with vodka

### RIGATONI BOLOGNESE 15

hearty meat sauce, whipped ricotta

### ORECCHIETTE E SALSICCIA 14

sweet italian sausage, broccoli rabe, cannellini beans, aglio e olio

### SOUVLAKI CHICKEN KEBAB 14

marinated, skewered with onions and pepper with tzatziki and grilled pita

## DESSERT

### TIRAMISU 8

### CANOLI 8

\*These items are cooked to order. Thoroughly cooking meats, poultry, seafood, shellfish, and eggs reduces the risk of foodborne illness. Consuming raw, cooked to order, or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your servers if anyone in your party has a dietary restriction. Menu availability is subject to change at the discretion of management and product availability. No substitutions.

