



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
- tiblalexix 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

- elysium cosmo
- virons garden
- 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

APPETIZERS

PETITE CHARCUTERIE 16
chef's selection of cured meats, import & domestic cheeses, bread sticks

POLPETTI 8
veal, beef, and pork meatball, plum tomato sauce, stracciatella

GARLIC BREAD 7
gorgonzola, garlic-herb butter

SHISHITO PEPPERS 10
blistered, sherry vinegar, shaved parmesan, pugliese bread

FIG & GOAT CHEESE TOAST 11
filone bread, fig jam, goat cheese, prosciutto, arugula, sliced almonds, saba

HOUSE-MADE ARANCINI 12
arborio rice, mozzarella, grana padano, parmesan, pecorino, spicy marinara

HOUSE-MADE SPREADS 5/9/13
Served with grilled pita

- spicy chickpea puree
- fig whipped ricotta
- roasted eggplant caponata
- lemon mint artichoke dip

ITALIAN MARINATED CHICKEN WINGS (7 PIECES) 12
choice of italian sweet & spicy or house-made buffalo sauce, served with gorgonzola dressing

MUSSELS 13
garlic, white wine, plum tomato sauce, toast points (mild or spicy)

MY MOTHER'S CHIPS 12
crispy eggplant and zucchini, Tzatziki dip

SALADS

DELLA CASA 9
mixed greens, roasted peppers, grape tomatoes, radishes, grilled red onions, grana padana, chianti vinaigrette

CAESAR 9
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

small 14" - add ons are available at regular price



MARGHERITA 12
fresh mozzarella, marinara, basil, parmigiano reggiano

QUATTRO FORMAGGI 14
fresh mozzarella, gorgonzola, grana padano, ricotta, herb oil

PARMA 15
fresh mozzarella, prosciutto di parma, arugula, parmigiano reggiano, marinara

BIG PLATES

***VR BURGER** 15
black angus blend, caramelized onions, gorgonzola aioli, lettuce, tomato, brioche roll & choice of hand-cut fries or della casa salad

BUFFALO CHICKEN SANDWICH 14
herb breaded chicken breast, house made buffalo sauce, lettuce, tomato, brioche bun & choice of hand-cut fries or della casa salad

PENNE VODKA 14
marinara, cream, sundried tomatoes, shallots, finished with vodka

RIGATONI BOLOGNESE 16
hearty meat sauce, whipped ricotta

ORECCHIETTE E SALSICCIA 15
sweet italian sausage, broccoli rabe, cannellini beans, aglio e olio

SOUVLAKI CHICKEN KEBAB 15
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.