



TAKEOUT & DELIVERY

APPETIZERS & SALADS

Creamy Georgia Goat Cheese Spread

Warm Tomato Marinara, Freshly Baked Focaccia 8.

Prosciutto Di Parma

gf From our Hand Slicer - Black Label 24 Month Aged Prosciutto Di Parma, Piemontese Toma Cheese, Organic Cantaloupe Melon 18.

Polpette

Veal, Parmesan & Ricotta Meatballs, San Marzano Tomato Basil Sauce 14.

Beef Carpaccio

Thin Sliced Beef Tenderloin, Smoked Vidalia Onion Aioli, Crispy Capers, Shaved Parmigiano Reggiano, Baby Arugula 16.

Cesare

Organic Romaine Hearts, Focaccia & Parmesan Crouton, White Anchovies 12.

Arugula

gf Taylor Farms Baby Arugula, Balsamic Roasted Golden Beets, Gorgonzola Crumbles, Balsamic Vinaigrette, Candied Walnuts 13.

Misticanza

gf Ashland Farms Lettuces, Cherry Tomato, Cucumber, Sweet Peppers, Radish, White Balsamic Vinaigrette, Shaved Pecorino 12.

Watermelon & Tomato

Cordele Watermelon, Vine Ripe Tomatoes, Baby Carrot Ribbons, Basil Balsamic Vinaigrette, Whipped Local Goat Cheese 14.

Burrata Pugliese

Creamy Center Mozzarella, Fire Roasted Grape Tomatoes, Basil Pesto, Cerignola Olives 15.

PIZZA

Regina Margherita Pizza

San Marzano Tomato, Basil, House-Made Mozzarella 17.

Funghi Pizza

Light Truffle Bechamel, Local Wild Mushrooms, Cipollini Onions, Fontina 18.

Sausage & Soppresata

House Sweet Sausage, Spicy Soppresata, Pomodoro, Mozzarella, Provolone, Castelvetro Olive Pesto 18.

Salmone E Capperi

Crescenza Cream Cheese, Mozzarella, Artichokes, Smoked Scottish Salmon, Arugula 22.

ENTREES

Spaghettini

San Marzano Tomato & Fresh Basil Sauce 18. // with Veal Ricotta Meatballs add 8.

Salmone Piccata

Roasted Faroe Island Salmon, Lemon Caper Sauce, Charred Asparagus 24.



Chicken Parmigiana or Milanese

Pounded Chicken Breast - Glazed with Tomato, Mozzarella & Parmigiano *or* Crisped with Arugula Salad 21.

Veal Parmigiana or Milanese

16 oz Veal Chop, Bone-In - Glazed with Tomato, Mozzarella & Parmigiano *or* Crisped with Arugula Salad 43.

Lasagna Espresso

Veal Bolognese, Local Wild Mushrooms Gratinee, Parmigiano Reggiano Bechamelle 24.

Ravioli Di Brasato

Barbera Braised Beef Short Rib Filling, Root Vegetables, Natural Braising Jus 24.

Orecchiette

House Made Italian Sausage, Broccoli Rabe, Aglio Olio E Peperoncino 24.

Branzino

Grilled Mediterranean Sea Bass Served off the Bone, Filleted with Extra Virgin Olive Oil & Lemon Caper Sauce
Petite Side of Super Greens 39.

Salmon E Carcofi

Pan Roasted Faroe Islands Salmon, Baby Artichokes, Fingerling Potatoes, Gaeta Olives in Vermentino Wine Tomato Sauce 24.

Veal Scaloppini Porcini E Patate

Sautéed Veal Scaloppini, Porcini Mushrooms, Arneis Wine Sauce, Golden Potato 32.

Veal Scaloppini Piccata

Sautéed Veal Scaloppini, Lemon Caper Sauce, Lightly Grilled Asparagus 32.

Linguini Frutti di Mare

Roasted Maya Prawn, Sapelo Island Clams, Mussels and Baby Calamari 27.

SIDES 8.ea

Broccolini Garlic, E.V Olive Oil, Chili Flakes

Asparagus Roasted

Power Greens Kale, Spinach & Chard

Side Spaghetini Tomato Basil

DESSERT

Bomba

Valrhona Chocolate Mousse Bomba, Carmelito Peruvian Chocolate Center, Chambord Marinated Raspberry & Blood Orange 10.

Tiramisu

“Pick Me Up” Dessert of Espresso Soaked Sponge Cake, Layered in Soft Brandied Mascarpone Cheese 10.

Amaretti Cookies

Almond Amaretti Recipe from Saronno 4.

Biscotti Bellisimi

Classic Italian Biscotti, Almond and Chocolate 4.

Coconut Macaroon

Coconut Vanilla Deliciousness 4.

Call us Directly for Takeout Orders 404.237.2941

Delivery Available on DoorDash, UberEats and Postmates