

Our staff is temperature tested prior to entering the building daily.
Thank you for dining with u.

APPETIZERS

CREAMY GEORGIA GOAT CHEESE IN WARM MARINARA
just baked focaccia *PERFECT TO SHARE WITH COCKTAILS* 8.

CALAMARI & SICILIAN EGGPLANT CHIPS
lightly fried rhode island calamari, lemon aioli, salsa rubra 14.

POLPETTINE
veal & ricotta meatballs, mozzarella, pomodoro sauce 14.

gf COZZE
P.E.I. mussels steamed in white wine, shallots, garlic & tomato 17.

gf BURRATA PUGLIESE
creamy center mozzarella, fire roasted grape tomatoes,
basil pesto, cerignola olives 15.

gf PROSCIUTTO DI PARMA *BLACK LABEL 24 MONTH AGED*
toma cheese, today's fresh melon 18.

gf CARPACCIO
thin sliced beef tenderloin, smoked vidalia onion aioli,
crispy capers, shaved paramigiano reggiano, baby arugula 16.

gf MEAT & CHEESE BOARD

COPPA DOLCE, SALAME BIELLESE, PROSCIUTTO DI PARMA,
DUCK PROSCIUTTO, PECORINO, FRESH MOZZARELLA,
SOPPRESSATA, HONEYCOMB, PICKLE SALAD
26. {serves two}

PIZZA FROM OUR WOOD BURNING OVEN

REGINA MARGHERITA
san marzano tomatoes, fresh basil, house-made mozzarella 17.

SAUSAGE & SOPPRESSATA
house sweet sausage, spicy soppressata, tomato, pomodoro,
mozzarella, provolone, castelvetro olive pesto 18.

FUNGHI - CIPOLLINI - FONTINA
local wild mushrooms, cipollini onions, fontina, truffle bechamel 18.

PROSCIUTTO DI PARMA
tomato, mozzarella, baby arugula 20.

SALMONE E CAPPERI
smoked scottish salmon, crescenza cream cheese, mozzarella,
artichokes, arugula 22.

PASTA

Available in a First Course Portion

MEDITERRANEAN SHRIMP RIGATONI
artisanal rigatoni pasta, red mediterranean shrimp, vegetables giardiniera 23.

SPAGHETTINI POMODORO
san marzano tomato sauce 18.
{with veal ricotta meatballs add 8.}

RAVIOLI DI BRASATO
barbera braised beef shortrib filling, root vegetables, natural braising jus 24.

LASAGNA ESPRESSA
fresh wide noodle pasta, veal bolognese, local wild mushrooms, glazed with bechamel 24.

CACIO E PEPE
day made pasta, pecorino romano sauce, toasted black pepper 19.

ORECCHIETTE
housemade italian sausage & broccoli rabe with garlic, e.v. olive oil & peperoncino 24.

LINGUINI FRUTTI DI MARE
gulf prawns, sapelo island clams, mussels & baby maine calamari 27.

CHEF PIERO'S PASTA OF THE DAY

ACQUERELLO RISOTTO

gf RISOTTO AI FUNGHI
local wild mushrooms, taleggio cheese, umbria truffle pesto 25.

Gluten Free Pasta available Upon Request

SALADS

gf WATERMELON & TOMATO
cordele watermelon, vine ripe tomato, fresh basil, whipped local goat cheese,
balsamic vinaigrette 14.

gf MISTICANZA
ashland farms lettuces, cherry tomato, cucumber, sweet peppers, radish,
shaved pecorino, white balsamic vinaigrette, crouton {gf without crouton} 12.

gf CESARE
romaine hearts, foccacia & parmesan crouton, white anchovies {gf without crouton} 12.

gf ARUGULA
baby arugula, roasted golden beets, gorgonzola crumbles,
candied walnuts, balsamic vinaigrette 13.

ENTREES

gf BRANZINO
grilled whole branzino, lemon, e.v. olive oil, pantelleria capers mkt.
{our staff will filet your fish for your enjoyment}

gf SALMON E CARCIOFI
pan roasted faroe islands salmon, baby artichokes, fingerling potatoes,
gaeta olives in vermentino wine tomato sauce 24.

VEAL SCALOPPINI PICCATA
sauteed veal scaloppini, lemon caper sauce, lightly grilled asparagus 32.

VEAL SCALOPPINI PORCINI
sauteed veal scaloppini, porcini mushrooms, arneis wine sauce, golden potato 32.

PARMIGIANA OR MILANESE
14 oz veal chop bone-in, lightly pounded 43.
PARMIGIANA • glazed with tomato & mozzarella
MILANESE • lightly breaded sautee crisp, topped with arugula salad

SIMPLY GRILLED

gf FILET MIGNON 8 OZ
barrel cut, fingerling rösti, truffle glaze 42.

gf PRIME NEW YORK STRIP 14 OZ
wet-aged 52 day center cut, fingerling rösti, truffle glaze 46.

gf THE VEAL CHOP 16 OZ
custom center cut, rustic potatoes & wild mushrooms 46.

SIDES

GOURMET FRIES
parmesan & alba truffle 11.

gf SAUTÉED POWER GREENS
kale, spinach & chard 8.

SPAGHETTINI POMODORO
tomato basil 8.

gf BROCCOLINI
garlic, e.v. olive oil, chili flakes 8.

gf GRILLED ASPARAGUS 8.

gf Gluten Free Ask Your Server for Additional Gluten Free Options

*THESE ITEMS ARE SERVED RAW, UNDERCOOKED OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS.
CONSUMING UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS INCREASES RISK OF FOOD BORNE ILLNESS.
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Takeout & Delivery Menu available at BuckheadRestaurants.com