

## zuppa e insalate

GOAT CHEESE TOMATO SOUP 8  
house made garlic ciabatta croutons

SIMPLE ARUGULA SALAD 8  
shaved parmigiano, lemon, olive oil, red onions

FRESH MOZZARELLA HEIRLOOM TOMATO SALAD 13  
mixed greens, red onions, prosciutto, balsamic, e.v.o.o.

PEAR ARUGULA SALAD 14  
spiced pecans, aged goat cheese, shallot & cherry vinaigrette

LITTLE GEM SALAD 10  
garlic, lemon & white anchovy dressing, parmigiano, buttermilk fried onion rings

COLD SMOKED CHICKEN SALAD 13  
pink lady apple, currants, almond, gorgonzola

SEARED TUNA SALAD 16  
rare seared big eye tuna, pinzimonio vegetables, reggiano parmigiano, lime, evoo

BURRATA 16  
seasonal selection,  
ask server for details

## antipasti

VINNY'S BREAD BOARD 4  
artisan ciabatta + foccaccia breads from theo's brothers's bakery, evoo

CHARRED OCTOPUS 16  
yukon gold potato, caramelized onions, harissa, smoked paprika, olives

CALAMARI 15  
salt & pepper fried, saffron aioli

PEI MUSSELS 15  
fennel, Calabrian chilis, white wine, garlic, cream

JUMBO LUMP CRABCAKE MKT  
leek celery root slaw, cracked mustard butter, beurre blanc

BEEF CARPACCIO\* 15  
thinly sliced beef sirloin, parmigiano, dijon mustard sauce, fried capers, arugula, e.v.o.o.

GRILLED LONG STEMMED ARTICHOKEs 13  
crisp pancetta, lemon butter, parsley

VEAL MEATBALLS 13  
Vinny's tomato sauce

## carne e formaggio

CHARCUTERIE PLATE 17  
thinly sliced prosciutto, coppa, salami, mixed olives

CHEESE PLATE 17  
chef selection of artisan cheeses, pear mostarda

CHARCUTERIE + CHEESE PLATE 22

## pasta

VINNY'S LASAGNA 18  
italian sausage and ground beef OR veggie, tomato, walnut pesto, ricotta, mushrooms, arugula

SQUID INK LINGUINI 23  
calabrian chili, fresh calamari, mussels, walnut pesto, asiago cheese, torn garlic croutons

GNOCCHI & VEAL MEATBALLS 18  
potato gnocchi, parmesan cream sauce,  
Vinny's tomato sauce

SHRIMP & SCALLOP ORZO\* 26  
shiitake mushrooms, kalamata olives, tomatoes, parmigiano

BUSCATINI WITH CLAMS\* 22  
bucatini pasta, little neck clams, white wine,  
tomato, aged balsamic

## pizzettas

MARGHERITA 14  
crushed tomatoes, fresh mozzarella, basil

PROSCIUTTO 16  
prosciutto, spinach, caramelized onions, white truffle oil

MUSHROOM 15  
cremini, shiitake, gruyere, fontina, white truffle oil



## panini

TODAY'S CHEF SANDWICH FEATURE  
ask your server for more details

GRILLED CHICKEN SANDWICH 13  
grilled chicken, roasted eggplant, tomato, basil,  
mozzarella, toasted wheat bread

LAMB SANDWICH 15  
eggplant tapenade, rosemary aioli,  
arugula, olive bread

## portate principali

CRISPY SEARED SALMON 23  
lemon risotto, spring english peas, cherry brown butter

CHICKEN SCALLOPINE 19  
spinach-ricotta ravioli, lemon, capers,  
artichokes, kalamata olives & tomatoes

CHICKEN PARMIGIANA 19  
pan fried breaded chicken cutlet, spinach,  
fettucine alfredo, mozzarella, florence tomatoes

HANGAR STEAK\* 20  
8oz hangar steak, fingerling potatoes, garlic thin beans,

RAINBOW TROUT 21  
pan seared rainbow trout, currant,caper,  
cauliflower puree, brown butter vinaigrette

## dolce

TIRAMISU' 9  
bistro vg's "killer" tiramisu

CHOCOLATE MOUSSE 9  
espresso bean truffles & raspberry coulis

CREME BRULEE NAPOLEON 9  
white chocolate, vanilla bean, strawberries, almond tuile

BISCOTTI 5  
combination of pistachio and golden raisin and  
chocolate dried cherry biscotti cookies with fresh berries

SEASONAL LEMON TART 9  
coconut sorbet



## cocktails

CHAMPAGNE COCKTAIL Champagne, Sugar Bitters	9
APEROL SPRITZ Aperol, Villa Sandi Prosecco, Soda	9
OAXACAN OLD FASHIONED Kimo Sabe Reposado Mezcal, Mole Bitters	15
BEEES KNEES Barr Hill Honey Gin, Lemon, Honey, Bee Pollen	12
VINNY'S BLACKBERRY MARGARITA Casa Noble Tequila, Cointreau, Lime Juice, Fresh Blackberries	13
PEACH NEGRONI Winterville Gin, Peche de Digne Liqueur, Doblin Sweet Vermouth	13
HIBISCUS FRENCH 75 St. Georges Gin, Lemon, 1821 Hibiscus Simple Syrup, Champagne	12
SORRENTINA VERDE Hanson Organic Cucumber Vodka, St. Germaine, English Cucumber, Lemon, Dolin Dry Vermouth	12

## vini bianchi

Our House Bianco	8/32
Chardonnay – ASPENS, Columbia Valley 2019	10/38
Chardonnay – SONOMA CUTRER, 'Russian River Ranches' Sonoma Coast 2020	13/52
Chardonnay – BRAVILUM, Russian River, CA 2020	15/60
Chardonnay – TENUTA, POLVARO, Veneto, Italy 2018	12/45
Moscato – UMBERTO FIORE, Peidmont, Italy 2020	9/36
Pinot Grigio – CA' DEL SARTO, Friuli, Italy 2020	10/40
Riesling – PIERRE SPARR, Alsace, France 2020	10/38
Rose – DOMAINE LAFAGE, Languedoc-Roussillon, France 2020	14/50
Pinot Grigio, Sauvignon Blanc Blend – DUEUVE, Friuli, Italy 2021	11/44
Sauvignon Blanc – CHARLES KRUG, Napa Valley 2021	11/44

## bollicine

VEUVE CLICQUOT, 'Yellow Label' NV 375ml	65
Prosecco Brut – ZONIN, Veneto, Italy NV	13
Prosecco Rose – Zonin, Italy NV	11/44
Brut – JP CHENET, France NV	10/40

## vini rossi

Our House Rosso	8/32
Cabernet Sauvignon – ASPENS, Columbia Valley 2019	10/38
Cabernet Sauvignon – CANVASBACK BY DUCKHORN, Red Mountain, WA 2018	18/72
Cabernet Sauvignon – BELLACOSA, North Coast CA, 2017	15/60
Cabernet Sauvignon – BONANZA, California, NV	13/52
Cabernet Sauvignon – SCATTERED PEAKS, Napa, CA 2019	19/76
Barbera – Casasmith, Northridge, WA 2020	15/60
Malbec – CATENA, Mendoza, Argentina 2019	12/48
Montepulciano – VALLE REALE, Abruzzo, Italy 2020	13/49
Nero D'Avola Blend – LA SEGRETA, Sicila, Italy 2018	12/48
Pinot Noir – DIORA, LA PETITE GRACE, Monterey County, CA 2019	12/48
Pinot Noir – BELLE GLOS, Las Alturas Santa Barbara, CA 2020	25/95
Red Blend – DAOU, THE PESSIMIST, Paso Robles, CA 2019	12/48
CHIANTI CLASSICO-BROLIO, Tuscany, Italy DOCG 2016	14/56
Super Tuscan – FATTORIA RODANDO, Tuscany, Italy 2020	12/48
Valpolicella – ZIRONDA, Tuscany, Italy 2020	14/56

## local beer

JEKYLL BREWING CO. Hop Dang Diggity IPA Alpharetta, GA	8
TERRAPIN Hopsecutioner American IPA, Athens, GA	8
SWEETWATER 420, Extra Pale Ale	8
SCOFFLAW Basement, American IPA	8
GATE CITY BREWING Terminus, Porter	8
GATE CITY BREWING Citrus Maximus, Pale Lager	8
JEKYLL BREWING CO. Southern Juice, IPA	8
REFORMATION BREWERY Cadence, Belgian Dubbel	8

## domestic beer

BUD LIGHT Light Lager	6
COOR'S LIGHT Light Lager	6
ALLAGASH WHITE Wheat Beer	8
MICHELOB ULTRA Light Lager	6
DOGFISH 90 MINUTE Imperial IPA	9
DRAGON'S MILK Stout	13
SCRIMSHAW PILS Pilsner	8
HAZY LITTLE THING Hazy IPA	8
TRULY HARD SELTZER Wild Berry	7
FAT TIRE Amber Ale	7
LAGUNITAS IPA	8

## imported beer

HEINEKEN Euro Pale Lager	7
MORETTI Doppelbock Lager	7
STELLA ARTOIS Euro Pale Lager	7
HEINEKEN N/A	5
PERONI Italian Lager	7