

Starters

- VINNY'S BREAD BOARD 6
artisan ciabatta + foccaccia breads
from Theo's Brother's Bakery, evoo
- CHARCUTERIE + CHEESE 24
gorgonzola picanté, manchego, rubiola,
truffle tremor, prosciutto, peppered salami
- OCTOPUS 18
charred spanish octopus, harissa, olives,
yukon gold potato, caramelized onions,
smoked paprika
- CALAMARI 15
salt & pepper fried, saffron aioli
- VINNYS CRAB CAKE 25
shaved brussel sprouts, celery root,
grain mustard beurre blanc
- ARTICHOKES 13
grilled long stemmed, crispy pancetta,
parsley, lemon butter
- BEEF CARPACCIO* 15
thinly sliced beef sirloin, parmigiano, arugula
dijon mustard sauce, fried capers, e.v.o.o.
- PEI MUSSELS 16
shallots, calabrian chilis, white wine, garlic, cream
- SEARED SCALLOPS 22
parsnip puree, mint apples, sherry reduction,
micro greens

Insalata

- BABY BEET SALAD 13
golden & red beets, organic baby kale, shaved fennel,
macadamia nuts, blood orange vinaigrette
- BURRATA 16
seasonal selection, ask server for details
- SIMPLE ARUGULA SALAD 9
arugula, shaved parmesan, red onion, evoo, lemon
- PEAR ARUGULA SALAD 16
rocket, spiced pecans, shallots, aged goat cheese,
cherry vinaigrette
- LITTLE GEM SALAD 11
garlic, lemon + white anchovy dressing,
parmigiano, onion rings
- HEIRLOOM TOMATO SALAD 16
fresh mozzarella, mixed greens, red onions,
prosciutto, balsamic, evoo

Pizzetta

- MARGHERITA 15
crushed tomatoes, fresh mozzarella, basil
- PROSCIUTTO 21
prosciutto, spinach, fontina,
caramelized onions, white truffle oil
- MUSHROOM 18
cremini, shiitake, gruyere, fontina,
white truffle oil

Entree

- VINNY'S LASAGNA 24
italian sausage and ground beef OR veggie,
tomato, walnut pesto, ricotta, mushrooms, arugula
- GNOCCHI + VEAL MEATBALLS 24
potato gnocchi in parmigiano cream sauce,
veal + pork meatballs, tomato sauce
- SHELLFISH RISOTTO 38
shrimp & scallop risotto, black truffles,
white truffle essence
- CHICKEN SCALLOPINI 26
scallopini of chicken, spinach-ricotta ravioli, lemon,
capers, artichokes, kalamata olives & tomatoes
- CHICKEN PARMIGIANA 26
breaded chicken cutlet, spinach,
fettuccine alfredo, mozzarella, tomatoes
- RIBEYE* 45
king trumpet mushrooms, fingerling potatoes,
tarragon butter
- FILET MIGNON* 42
buttered spinach, fingerling potatoes
- BRANZINO 32
european bass, taleggio polenta cake, rainbow car-
rots, mediterranean tomato jam
- CRISPY SEARED SALMON 36
kabocha squash risotto, broccolini, sherry brown butter
- RACK OF LAMB* 45
roasted new zealand lamb, shiitake potato puree,
thin beans, raspberry-shallot sauce
- WAGYU BOLOGNESE 38
wagyu flank, veal cheek, herb pappardelle,
mushroom wagyu
- SQUID INK PASTA 32
calabrian chili, charred calamari, mussels,
walnut pesto, torn garlic croutons
- VEAL TORTELLONI 25
buttered spinach, cremini mushrooms, parmigiano
- SHORT RIBS 38
potato puree, spinach, root vegetable jus
- LOBSTER PASTA 42
housemade angel hair, calabrian chilies,
sundried tomato, lobster cream ragu,
thyme basil pesto

Dolci del cielo

- TIRAMISU' 10
traditional sponge cake, espresso, mascarpone
- CREME BRULEE NAPOLEON 10
white chocolate, vanilla bean, strawberries,
almond tuile
- CHOCOLATE MOUSSE 10
espresso bean truffles, raspberry coulis
- VINNY'S BISCOTTIS 5
pistachio & golden raisin,
chocolate dried cherry biscotti
- SEASONAL BROWN BUTTER TART 10
creme fraiche, ice cream

cocktails

CHAMPAGNE COCKTAIL
Champagne, Sugar Bitters

APEROL SPRITZ
Aperol, Villa Sandi Prosecco, Soda

T and Tea
St George Gin, chamomile tea, honey syrup, lemon juice

BEES KNEES
Barr Hill Honey Gin, Lemon, Honey, Bee Pollen

BLACKBERRY MARGARITA
Casa Noble Reposado, Cointreau, Fresh blackberries, Sugar Rim

AMBER PASHMINA
Bullit rye, St Elizabeth Dram, Clove Syrup, Satsuma orange

HIBISCUS FRENCH 75
St. Georges Gin, Lemon, 1821 Hibiscus Simple Syrup, Champagne

KENTUCKY MULE
Buffalo Trace bourbon, Fresh Lime, Fever Tree Ginger beer, Mint

vini bianchi

Our House Bianco
Chardonnay – ASPENS, Columbia Valley 2020
Chardonnay – SONOMA CUTRER, 'Russian River Ranches' Sonoma Coast 2022
Chardonnay – TALBOTT, Monterey, CA 2021
Chardonnay – TENUTA, Le Bruniche, Tuscany 2020
Moscato – UMBERTO FIORE, Piedmont, Italy 2021
Pinot Grigio – SANTA MARINA, Di Pavia, Italy 2022
Riesling – PIERRE SPARR, Alsace, France 2021
Rose – DOMAINE LAFAGE, Languedoc-Roussillon, France 2022
White Blend – CONUNDRUM, Fairfield, CA 2022
Pinot Grigio, Sauvignon Blanc Blend – DUEUVE, Friuli, Italy 2022
Pinot Grigio – KURTATSCH, Alto Adige, Italy 2022
Sauvignon Blanc – CHARLES KRUG, Napa Valley 2022
Sauvignon Blanc – TRAMIN, Alto Adige Italy, 2022

bollicine

Ferrari, Trento, Italy NV 375ml
Prosecco Brut – ZONIN, Veneto, Italy NV
Prosecco Rose – JEIO, Veneto Italy 2021
Brut – JP CHENET, France NV

vini rossi

Our House Rosso
Cabernet Sauvignon – ASPENS, Columbia Valley 2019
Cabernet Sauvignon – CANVASBACK BY DUCKHORN, Red Mountain, WA 2019
Cabernet Sauvignon – SMITH & ELLIOT, Alexander Valley, 2020
Cabernet Sauvignon – BONANZA, Fairfield, CA
Cabernet Sauvignon – SCATTERED PEAKS, Napa, CA 2020
Barbera – Casasmith, Northridge, WA 2020
Malbec – CATENA, Mendoza, Argentina 2020
Vino Noble Montepulciano – SILINEO, Montepulciano, Italy 2019
Tempranillo – TOOTH & NAIL, Paso Robles CA, 2021
Pinot Noir – DIORA, LA PETITE GRACE, Monterey County, CA 2019
Pinot Noir – BELLE GLOS, Las Alturas Santa Barbara, CA 2021
Pinot Noir – J VINEYARDS, Monterey County CA, 2022
Pinot Nero – ABBAZIA DI NOVACELLA, Alto Adige, Italy 2021
Red Blend – DAOU, THE PESSIMIST, Paso Robles, CA 2021
Red Blend – IF YOU SEE KAY, Paso Robles, CA 2019
Chianti Classico – BROLIO, Tuscany, Italy DOCG 2020
Super Tuscan – FATTORIA RODANDO, Tuscany, Italy 2020
Valpolicella – ZIRONDA, Tuscany, Italy 2020

local beer

10 JEKYLL BREWING CO. 8
Hop Dang Diggity IPA
11 Alpharetta, GA
13 TERRAPIN 8
Hopesectioner
American IPA, Athens, GA
12 SWEETWATER 8
420, Extra Pale Ale
13 SCOFFLAW 8
Basement, American IPA
14 GATE CITY BREWING 8
Terminus, Porter
12 GATE CITY BREWING 8
Citrus Maximus, Pale Lager
JEKYLL BREWING CO. 8
Southern Juice, IPA
REFORMATION BREWERY 8
Cadence, Belgian Dubbel
CREATURE COMFORTS 8
Tropicalia craft IPA

domestic

8/32 BUD LIGHT 6
Light Lager
10/38 COOR'S LIGHT 6
Light Lager
16/64 ALLAGASH WHITE 8
Wheat Beer
16/64 MICHELOB ULTRA 6
Light Lager
12/48 DOGFISH 90 MINUTE 9
Imperial IPA
11/44 DRAGON'S MILK 13
Stout
11/44 SCRIMSHAW PILS 8
Pilsner
13/52 HAZY LITTLE THING 8
Hazy IPA
14/52 FAT TIRE 7
Amber Ale
15/60 LAGUNITAS 8
IPA

imported

8/32 HEINEKEN 7
Euro Pale Lager
10/38 MORETTI 7
Doppelbock Lager
20/80 STELLA ARTOIS 7
Euro Pale Lager
14/52 HEINEKEN N/A 5
12/48 PERONI 7
Italian Lager
14/56