

zuppa e insalate

GOAT CHEESE TOMATO SOUP 9
house made garlic ciabatta croutons

SIMPLE ARUGULA SALAD 9
shaved parmigiano, lemon, olive oil, red onions

FRESH MOZZARELLA HEIRLOOM TOMATO SALAD 16
mixed greens, red onions, prosciutto, balsamic, e.v.o.o.

PEAR ARUGULA SALAD 16
spiced pecans, aged goat cheese, shallot & cherry vinaigrette

LITTLE GEM SALAD 11
garlic, lemon & white anchovy dressing, parmigiano,
buttermilk fried onion rings

COLD SMOKED CHICKEN SALAD 15
pink lady apple, currants, almond, gorgonzola

SEARED TUNA SALAD 18
rare seared big eye tuna, pinzimonio vegetables,
reggiano parmigiano, lime, evoo

BURRATA 16
seasonal selection, ask server for details

antipasta

VINNY'S BREAD BOARD 6
artisan ciabatta + foccaccia breads from
theo's brothers bakery, evoo

CHARRED OCTOPUS 18
yukon gold potato, caramelized onions, harissa,
smoked paprika, olives

CALAMARI 15
salt & pepper fried, saffron aioli

PEI MUSSELS 16
fennel, calabrian chilis, white wine, garlic, cream

JUMBO LUMP CRABCAKE 25
shaved brussel sprouts, celery root, grain mustard 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 15
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 23
italian sausage and ground beef OR veggie, tomato,
walnut pesto, ricotta, mushrooms, arugula

SQUID INK LINGUINI 27
calabrian chili, fresh calamari, mussels, walnut pesto,
asiago cheese, torn garlic croutons

GNOCCHI & VEAL MEATBALLS 24
potato gnocchi, parmesan cream sauce,
Vinny's tomato sauce

SHRIMP & SCALLOP ORZO* 28
shiitake mushrooms, kalamata olives, tomatoes, parmigiano

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

pizzettas

MARGHERITA 15
crushed tomatoes, fresh mozzarella, basil

PROSCIUTTO 21
prosciutto, spinach, caramelized onions, white truffle oil

MUSHROOM 18
cremini, shiitake, gruyere, fontina, white truffle oil



ON WINDWARD

panini

FLOUNDER SANDWICH 19
brioche bun, lettuce, tomato, herb aioli

GRILLED CHICKEN SANDWICH 15
grilled chicken, roasted eggplant, tomato, basil,
mozzarella, toasted wheat bread

OPEN FACE RIBEYE SANDWICH 18
caramelized onions, mushrooms,
arugula, saffron aioli, multi-grain bread

portate principali

CRISPY SEARED SALMON 25
kabocha squash risotto, broccolini, sherry brown butter

CHICKEN SCALLOPINE 23
spinach-ricotta ravioli, lemon, capers,
artichokes, kalamata olives & tomatoes

CHICKEN PARMIGIANA 22
pan fried breaded chicken cutlet, spinach,
fettucine alfredo, mozzarella, florence tomatoes

HANGAR STEAK* 27
8oz hangar steak, fingerling potatoes, garlic thin beans,

BRANZINO 26
european bass, taleggio polenta cake, rainbow carrots,
mediterranean tomato jam

dolce

TIRAMISU' 10
traditional sponge cake, espresso, mascapone

CHOCOLATE MOUSSE 10
espresso bean truffles & raspberry coulis

CREME BRULEE NAPOLEON 10
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 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, Peidmont, 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
Alpharetta, GA

11 TERRAPIN 8
Hopeseccutioner
American IPA, Athens, GA

12 SWEETWATER 8
420, Extra Pale Ale

13 SCOFFLAW 8
Basement, American IPA

12 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

BUD LIGHT 6
Light Lager

COOR'S LIGHT 6
Light Lager

ALLAGASH WHITE 8
Wheat Beer

MICHELOB ULTRA 6
Light Lager

DOGFISH 90 MINUTE 9
Imperial IPA

DRAGON'S MILK 13
Stout

SCRIMSHAW PILS 8
Pilsner

HAZY LITTLE THING 8
Hazy IPA

FAT TIRE 7
Amber Ale

LAGUNITAS 8
IPA

imported

HEINEKEN 7
Euro Pale Lager

MORETTI 7
Doppelbock Lager

STELLA ARTOIS 7
Euro Pale Lager

HEINEKEN N/A 5
PERONI 7
Italian Lager