



Uses Waverly Herbs or is  
 a Fresh, Local,  
 Sustainable ingredient

## antipasti

- bruschetta – three ways** 11  
 tomato, white bean, and mushroom,  
 Georgia vidalia onions, basil
- fried calamari** 11  
 three cheese mix, pomodoro sauce,  
 fresh herbs
- spicy garlic hummus** 12  
 herb parmesan flat bread
- oven roasted vegetables** 10  
 Georgia sweet grass farm goat cheese,  
 extra virgin olive oil, balsamic drizzle
- jumbo lump crab cake** 14  
 roasted red pepper sauce,  
 baby arugula
- p.e.i mussels** 13  
 pancetta, garlic, tomato, white wine,  
 fresh herbs.
- beef carpaccio** 13  
 extra virgin olive oil, lemon, parmesano,  
 and baby arugula

## insalate e zuppe

- mixed greens** 6  
 balsamic vinaigrette or  
 creamy gorgonzola dressing
- caesar** 7  
 white anchovies, shaved parmesan,  
 herb cheese croutons
- spinach salad** 7  
 bacon, gorgonzola, red onion,  
 ceasar dressing
- Italian chop salad** 14  
 crispy bacon, chicken, red onions,  
 eggs, spicy capicola, roasted fennel,  
 cherry tomatoes, parmesan cheese,  
 herb vinaigrette or bleu cheese vinaigrette
- roasted tomato & fennel soup** 6  
 parmesan twist
- chef's zuppe del giorno** 6

## pizza (thin crust)

- three cheese** 10  
 asiago, parmegiano regiano, mozzarella
- red and yellow pepper** 12  
 spinach, sweet vidalia onion,  
 three cheese mix
- meat pizza** 12  
 fennel salami, spicy capicola, sausage

## contorni

- sides** 6
- roasted rosemary sea salt potatoes**
- grilled asparagus**, lemon garlic butter
- angel hair**, tomato basil sauce
- pan roasted mushrooms**
- truffle fries with parmesan**
- oven roasted vegetables** 6  
 Georgia sweet grass farm goat cheese,  
 balsamic glaze

## Pasta

- smoked chicken ravioli** 17  
 parmesan cream  
*enjoy with bv coastal chardonnay*
- Georgia sweet grass goat cheese tortelloni** 17  
 pancetta, mushroom, fresh herbs,  
 parmesan, white wine sauce  
*enjoy with arrowood chardonnay*
- lobster & shrimp tortelloni** 22  
 sautéed spinach, roasted tomatoes,  
 lobster and brandy cream  
*enjoy with pighin friuli pinot grigio*
- rigatoni with sausage** 16  
 roasted pepper, mushrooms, spicy pomodoro sauce,  
 fresh basil and sweet Atlanta sausage  
*enjoy with bv coastal pinot noir*
- baked vegetable penne** 16  
 eggplant, squash, zucchini, mushrooms, onions,  
 pomodoro sauce. Fresh herb breadcrumb crust  
*enjoy with rosenblum zinfandel*
- cioppino** 24  
 linguine, mussels, shrimp, calamari, herbs,  
 lobster and tomato broth.  
*enjoy with cupcake chardonnay*
- three cheese polenta** 18  
 Italian sausage, mushroom ragout, fresh basil  
*enjoy with firestone pinot nior*

## specialita della casa

### alla griglia

**all items come with a choice of one side  
 steaks topped with house tuscan rub**

- new york strip** 28  
*enjoy with clos du val merlot*
- filet of beef** 32  
*enjoy with rosenblum zinfandel*
- double grilled lamb chops** 30  
*enjoy with duckhorn decory merlot*
- Swordfish** 26  
 Lemon and herb butter  
*enjoy with firestone "fogdog" pinot noir*

## secondi

- braised duck legs** 26  
 morel mushroom risotto, bing cherry demi  
*enjoy with d'arenberg "the stump jump"*
- roasted sea bass** 32  
 lobster, tomato & fennel fondue  
*enjoy with wairau river sauvignon blanc*
- grilled salmon** 23  
 spinach, pine nuts, golden raisins, fig red wine reduction  
*enjoy with bv coastal pinot nior*
- seared jumbo scallops** 27  
 jumbo asparagus, rosemary sea salt potatoes,  
 mustard vinaigrette  
*enjoy with kim crawford sauvignon blanc*
- veal milanese** 24  
 lemon butter sauce or pancetta mushroom sauce  
*enjoy with danzante pinot grigio*
- grilled chicken** 22  
 rosemary potatoes, cipollni onions,  
 mushrooms, natural chicken reduction  
*enjoy with d'arenberg "the stump jump"*
- pork tenderloin** 23  
 warm cannellini beans, roasted tomato,  
 balsamic demi  
*enjoy with ferrari-carano cabernet sauvignon*

*buon appetito!*

The consumption of raw or undercooked eggs, hamburgers, shellfish, poultry, fish and steaks may increase your risk of food borne illness, especially if you have certain medical conditions

Please notify server if you have any food allergies prior to ordering © 2011.  
 ~ 2450 Galleria Parkway, Atlanta, GA 30339 ~

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