

Midtown

T A B L E

FOR THE TABLE

SEASONAL BURRATA Fig, Candied Pecan, Butternut Squash, Arugula 12

WHITE BEAN HUMMUS Italian Sausage, Pine Nuts, Pita 9

CHEESE & CHARCUTERIE Artisan Cheeses, Cured Meats, Mustard, Seasonal Fruit Jam, Cornichon, Rosemary Cracker 18

WOOD FIRED WINGS Calabrian Chile Pepper Sauce 9

SOUPS + SALADS

Add to salad Chicken +4 | Salmon +5 | Steak +6 | Shrimp +5

SOUP OF THE DAY 8

BUTTERNUT SQUASH SOUP Fried Sage, Truffle Oil 8

ONION SOUP Crostini, Provolone, Gruyère 8

CAESAR SALAD Romaine Lettuce, Parmigiano, Italian Breadcrumbs 9

KALE SALAD Pine Nut Vinaigrette, Pecorino, Toasted Pine Nuts, Granny Smith Apples 9

QUINOA BOWL Tri-Colored Quinoa, Kale, Roasted Tomato, Cucumber, Almond, Ricotta Salata, Basil Vinaigrette 12

BABY GREENS Shaved Vegetables, Lemon Vinaigrette 8

HOUSE-MADE PASTA

RADIATORI Beef Bolognese, Whipped Ricotta, Parmesan 15

TAGLIERINI Local Shrimp, Rosa Sauce, Basil, Parmigiano 15

SIDES

Pasta Salad 4 | Rosemary Parm Fries 5

Kettle Chips 3 | Brussels Sprouts 5 | Side Salad 3

NEAPOLITAN PIZZA

10" personal pizza

MARINARA Fresh Tomato, Roasted Garlic, Pecorino, Basil 12

MARGHERITA San Marzano, Pecorino, Fresh Mozzarella, Basil 12

CURED MEATS Pepperoni, Salami, Capicola, Pecorino 16

TRUFFLE CAULIFLOWER Fontina, Pecorino, Roasted Cauliflower, Truffle Oil 13

WHITE Whipped Ricotta, Stracciatella, Pecorino, Parmigiano, Arugula, Chili Flakes 14

Buffalo Mozzarella + 2
Pepperoni + 2
Pepperoncini + 1
Mushrooms + 2
Italian Sausage + 2
Calabrian Chili Oil + 1

SICILIAN PIZZA

Focaccia-style crust, sold by slice.
Made in limited batches daily.

MARINARA Mozzarella, Basil, Olive Oil 4.5
Add Pepperoni +2

SANDWICHES

Served with chips or house salad | Sub for another side +2

CLUB SANDWICH Sour Dough Bread, Turkey, Ham, Bacon, Bibb Lettuce, Onion, Tomato, Dijonnaise 11

VEGETABLE PANINI Eggplant, Grilled Onion, Tomato, Arugula, Hummus, Basil Pesto 9

ITALIAN PANINI Capicola, Pepperoni, Salami, Mozzarella, Provolone 12

MUFFULETTA Ciabatta, Mortadella, Salami, Capicola, Provolone, Tapenade, Pepperoncini, Mozzarella 12

FRIED CHICKEN Brioche, Tomato, Pickle, Calabrian Chili Mayo 12

PORK BELLY BÁNH MÌ Toasted Baguette, Pickled Vegetables, Curry Aioli, Mint, Prosciutto 11

GRILLED HAM & CHEESE Manchego, Sliced Ham, Dijon & Apricot Dip 9

PRIME RIB FRENCH DIP Thin Sliced Prime Rib, Provolone, Horseradish Cream, Au Jus 12

PITTSBURGH PASTRAMI Cole Slaw, Sourdough, Fries 13

Kid's Menu

Mac & Cheese 8
Spaghetti & Meatball 8
Chicken Tenders & Fries 8
Grilled Cheese & Fries 8
Kid's Cheese Pizza 8

WHO NEEDS A DRINK? →



WINE THE GLASS

VILLA SANDI 8

Prosecco / Italy

STERLING VINEYARDS 11

Sparkling Blanc De Blancs / California

PIERRE SPARR 12

Sparkling Brut Rosé / Alsace

LA PERLINA 7

Moscato / Pavia

ROCCA DI MONTEMASSI "CALASOLE" 7

Vermentino / Maremma, Tuscany

CA' BOLANI 8

Pinot Grigio / Friuli

DONNAFUGATA "ANTHILIA" 12

White Blend / Sicily, Italy

MATUA 8

Sauvignon Blanc / New Zealand

VALLEY OF THE MOON 10

Pinot Gris, Viognier / Sonoma

CAMBRIA "KATHERINE'S VINEYARD" 10

Chardonnay / Santa Maria Valley

ANTINORI "BRAMITO" 14

Chardonnay / Umbria

ROCCA DI MONTEMASSI "LE FOCAIE" 7

Sangiovese / Maremma, Tuscany

NINER "RED" 11

Paso Robles

TENUTE PICCINI 9

Chianti Classico

LA QUERCIA 9

Montepulciano / Montepulciano d'Abruzzo, Italy

CARMEL ROAD 10

Pinot Noir / Monterey

KEN WRIGHT CELLARS 15

Pinot Noir / Willamette Valley

LOCATIONS "I" 13

Negroamaro / Nero d'Avola, Puglia/Piedmont, Italy

COLOMÉ "ESTATE" 14

Malbec / Calchaquí Valleys, Argentina

STORYPOINT 9

Cabernet Sauvignon / California

ROUTE STOCK 15

Cabernet Sauvignon / Napa Valley

CRAFT COCKTAILS

FANCY Manifest Gin, Lemon, Barritts Ginger Beer, Montelobos Mezcal, Fernet 11

SPRITZ Manifest Vodka, Cucumber, Aperol, Lime, Bubbles 12

EARL GREY Old Forester Bourbon, Pimento Dram, Green Chartreuse, Lemon 11

LEMON BASIL MANHATTAN Michter's Rye Whiskey, Lemon-Basil Syrup, Carpano Antica, Lemon Bitters 12

SHORT ROUND Herb-Infused Hendrick's Gin, Aperol, Carpano Antica, Cardamaro 12

ITALIAN STALLION Stoli Vodka, Fernet, Simple, Orange 10

TEMPLE OF DOOM Montelobos Mezcal, Velvet Falernum, Pineapple, Orange, Lemon, Hella Smoked Chili Bitters 12

BOURBON BERRY SMASH WhistlePig PiggyBack Rye, Lemon, Blackberries, Basil 10

HAMMER THYME Wheatley Vodka, Thyme-Infused Cointreau, Lemon, Simple 11

NY SOUR Four Roses Bourbon, Lemon, Lime, Simple, Egg White, Red Wine 10

IBISCO PISCOLETTI Pisco, Cappelletti Aperitivo, Yellow Chartreuse, Lemon, Hibiscus, Tiki Bitters 12

GET TOASTED Blackwell Dark Rum, Lime, Toasted Coconut Syrup, Egg White 10

BOTTLES & CANS

EASY ON THE EYES Session IPA 6.00
Intuition Ale Works, Jacksonville 4.5% ABV

HAZY LITTLE THING IPA 6.00
Sierra Nevada Brewing Company, CA 6.7% ABV

NASTRO AZZURRO Euro Pale Lager 5.00
Peroni Brewery, Italy 5.1% ABV

MIDNIGHT OIL Oatmeal Coffee Stout 6.00
Swamp Head Brewery, Gainesville 5.0% ABV

CHERRY KEY LIME BURST Session Sour 6.00
Wicked Weed Brewing, NC 5.0% ABV

RAGING BLONDE American Blonde Ale 6.00
Veteran's United, Jacksonville 5.2% ABV

MICHELOB ULTRA American Light Lager 4.00

MILLER LITE American Light Pilsner 4.00

HEINEKEN Pale Lager 4.50

STELLA ARTOIS Belgian Pilsner 5.00

CORONA EXTRA Pale Lager 4.50

Midtown

T A B L E

FOR THE TABLE

HOUSE BREAD Tapenade, Salted Butter, Olive Oil 4

SEASONAL BURRATA Fig, Candied Pecan, Arugula, Butternut Squash 12

WHITE BEAN HUMMUS Italian Sausage, Pine Nuts, Pita 9

CHEESE & CHARCUTERIE Artisan Cheeses, Cured Meats, Mustard, Seasonal Fruit Jam, Cornichon, Rosemary Cracker 18

MUSSELS Shallots, Garlic, White Wine Broth, House Bread 13

MEDURE MEATBALLS Marinara, Parmigiano, House Bread 10

CARROT FRIES Tempura, Mascarpone Ranch Dill 9

SALMON TARTARE Tomato Water, Kalamata Olives, Capers 12

CLAM CASINO Clams, Pancetta, Roasted Peppers, Italian Bread Crumbs 14

SOUP + SALAD

Add to salad Chicken +4 | Salmon +5 | Steak +7 | Shrimp +7

BUTTERNUT SQUASH SOUP Fried Sage, Truffle Oil 8

ONION SOUP Crostini, Provolone, Gruyère 8

CAESAR SALAD Romaine Lettuce, Parmigiano, Italian Breadcrumbs 9

BABY GREENS Shaved Vegetables, Lemon Vinaigrette 8

PANZANELLA Duck Confit, Capers, Balsamic, Parmigiano 12

SIDES

Crushed Beans 6 | Creamy Polenta 5 | Crispy Potatoes 6
Brussels Sprouts 6 | Rosemary Parm Fries 5

Kid's Menu

MAC & CHEESE 8

SPAGHETTI & MEATBALL 8

CHICKEN TENDERS & FRIES 8

GRILLED CHEESE & FRIES 8

KID'S CHEESE PIZZA 8

PASTAS

BUCATINI CARBONARA Pancetta, Egg Yolk, Parmigiano, Pecorino 21

RADIATORI Beef Bolognese, Whipped Ricotta, Parmigiano 19

TAGLIERINI Clams, Tomato, Chili, Shiitake, Herbs, Parmigiano 21

RIGATONI Duck Confit, Carrot, Chestnuts, Celery Root, Jus 22

GNOCCHI Gorgonzola, Fennel, Spinach, Herbs 18

MUSHROOM DUXELLE AGNOLOTTI Sherry Cream, Cherry Tomato, Peas, Prosciutto, Shiitake, Pecorino 18

ENTREE

CHICKEN SALTIMBOCCA Prosciutto, Sage, Provolone, Butternut Squash Risotto, Brussels Sprouts 22

SALMON White Bean Ragout, Oven-Roasted Tomato 23

VEAL OSSO BUCO Polenta, Pearl Onions, Tomato, Herb Salad 29

PRIME RIB Wild Mushrooms, Potato Purée, Chimichurri 28

SEARED PORTOBELLO Cacio e Pepe, Polenta, Truffle Butter, Market Greens 18

NEAPOLITAN PIZZA

MARINARA Fresh Tomato, Roasted Garlic, Pecorino, Basil 12

MARGHERITA San Marzano, Fresh Mozzarella, Pecorino, Basil 12

CURED MEATS Pepperoni, Salami, Capicola, Pecorino 16

TRUFFLED CAULIFLOWER Fontina, Pecorino, Roasted Cauliflower, Truffle Oil 13

WHITE Whipped Ricotta, Stracciatella, Pecorino, Parmigiano, Arugula, Chili Flakes 14

Buffalo Mozzarella + 2
Pepperoni + 2
Pepperoncini + 1
Mushrooms + 2
Italian Sausage + 2
Calabrian Chili Oil + 1