

Appetizers

Antica House Salad	Roasted "Candy Striped" Beets, Arugula, Poached Pears, Gorgonzola, Dolce Fanduta, Honey Balsamic Vinagerete.....	\$11
Italian Wedge Salad	Baby Gem Lettuce, roasted tomatoes, panceta, gorgonzola, truffle ranch dressing.....	\$11
Caesar Salad	Fresh Romaine Tossed with Homemade Dressing, Topped with Shaved Grana Padana Cheese and Anchovy-Parmesan Croutons	\$10
Caprese Salad	Heirloom Tomato, Burrata Cheese, Crispy Prosciutto, Olive Oil and Basil.....	\$14
Tuna Crudo	Rare Tuna, Pickled Cucumber, Fresno Chilies, Cilantro Aioli, Grapefruit.....	\$16
Bruschetta	Pancetta-tomato Jam, Wipped Impastata, Fried Sage, Honey.....	\$11
Polpette di Casa	Veal, Pork and Beef Meatballs Served with Marinara. Topped with Herbed Ricotta and Garlic Croustini.....	\$13
Roast Pork & Broccoli Rabe "Eggroll"	Tender Sliced Pork, Broccoli Rabe, Sharp Provolone in a Crispy Shell with Mustard Horseradish Aioli...	\$12
Fried Calamari	Fresh Rhode Island Calamari Lightly Fried over White Bean and Garlic Puree. Topped with Cilantro Aioli.....	\$15
Zuppa Di Cozze	PEI Mussels Sautéed with Chorizo, Garlic, Carmelized Onion in a Tomato Red Wine Sauce. Grilled Croustini with Saffron Aioli.....	\$14
Pulpo al Griglia	Grilled Octopus, Arugula, Citrus Chili Oil.....	\$16
Polenta	Grilled Crispy Polenta, Wild Mushrooms, Gorgonzola Cream Sauce.....	\$10
Filet Carpaccio	Sliced Raw Filet Mignon, Crispy Capers, Horseradish Mustard Aioli, Pickled Red Onions and Parsley-Arugula Salad.....	\$14
House Cheese Board	A Selection of Italian Cheeses and Cured Meats. Mixed Olives, Honey and Apricot Mostarda (2-4 pp).....	\$28

Entrée Plates

Basa Francese	Delicate White Fish, Lightly Egg Battered in a Lemon White Wine Sauce Topped with Jumbo Lump Crab server over capelini and spinach.....	\$28
Pan Roasted Salmon	Basil Pesto Farro, Caramelized Cauliflower, Broccoli Rabe, Lemon Gremolata.....	\$27
Chicken & Crab	Sautéed Chicken Breast Topped with Jumbo Lump Crab in a Cherry Tomato White Wine Pomodoro Sauce over Chopped Fresh Spinach and grilled polenta.....	\$27
Veal Saltimboca	Veal Medallions Topped with Prosciutto and Mozzarella, Marsala Demi Glaze Sauce.....	\$27
Chefs Cut	Ask our server.....	\$MP
Cabernet Braised Shortribs	Braised Tender short ribs, wild mushroom rissott, grilled asparagus, cabernet reduction.....	\$32

Sides

Roasted Cauliflower	Tossed with Olive Oil, Crispy Capers and Pine Nuts.....	\$9
Grilled Polenta	Two Pieces of Grilled Creamy Corn Meal Polenta Cake.....	\$7
Patate di Casa	Sautéed Medallions of Idaho Potato with Roasted Shallots and Fresh Oregano.....	\$8
Asparagus	Sautéed Asparagus, garlic EVO.....	\$9
Sautéed Broccoli Rabe	Sautéed with Fresh Garlic and Olive Oil.....	\$9
Eggplant Tapenade	Eggplant, zucchini, yellow squash and red peppers tapenade.....	\$9

House Specialities

	FETTUCINE BOLOGNESE \$21 Homemade Fettuccine, veal & pork ragu, pomodoro, whipped ricotta	
Gemelli Carbonara	Homemade Spiral Pasta, Crispy Pork Pancetta, Fresh Egg, Parmesan Cream.....	\$22
Pork Cheeks & Tagliatelle	Homemade Pasta, Braised Pork Cheeks, Sautéed Mushrooms and Roasted Red Peppers in a Marsala Cream Sauce.....	\$24
Zuppa di Pesce	Sautéed Clams, Mussels, Shrimp, Salmon and Crab in a White Wine Pomodoro Sauce, Served over Linguini.....	\$29
Crab & Lobster Ravioli	Lobster and Crab Meat Stuffed Pasta Sautéed with Sweet Peas and Truffle Brandy Cream Sauce.....	\$28
Shrimp Fradiavolo	Five Jumbo Shrimp Sautéed with Cherry Tomato in a Spicy White Wine Pomodoro served over Linguini.....	\$27
Sunday Supper	Rich Red Sauce, Braised Pork Cheeks, Ground Sausage, Meatballs, Homemade Tagliatelle Pasta.....	\$24
Gemelli con Rapini	Homemade Spiral Pasta, Sweet Italian Sausage, Broccoli Rabe, Garlic & Oil.....	\$22
Grilled Whole Bronzino	Served with Sautéed Mixed Vegetables and Fresh Lemon.....	\$33
Chicken Parmigiana	Topped With Marinara and Mozzarella, Served with Linguini Marinara.....	\$24
Veal Parmigiana	Topped With Marinara and Mozzarella, Served with Linguini Marinara.....	\$26
Seafood Tagliatelle	Sautéed Jumbo Shrimp, Asparagus and Jumbo Lump Crab Meat Tossed with Homemade Pasta in a Pink Cream Sauce.....	\$27
Fettuccine Bolognese	Homemade Fettuccine, Veal & Pork Ragu, Pomodoro, Whipped Ricotta.....	\$21
Sweet Pea Ravioli	Homemade Spinach Flavored Pasta, Sweet Summer Pea Puree & Ricotta Cheese Stuffing, Sautéed Shitake, Roasted Pistachio, White Wine Cream.....	\$22

Beverages



White Wine by the Glass & Bottle

Chardonnay - Canyon Oaks (CA)\$10
tropical citrus, complex, balanced with a buttery finish
Pinot Grigio - Stella (Sicily, IT)\$11/\$36
crisp seeded fruits, zesty acidity, refreshing
Prosecco - Acimum Prosecco (Vento, IT)\$12/\$40
delicate bubbles, apples notes with wild flowers

Sauvignon Blanc - Raywood Cellars (Central Coast, CA)\$11/\$39
zesty lemon, crisp and dry, zippy acidity
Riesling - Salmon Run (Finger Lakes, NY)\$12/\$42
lush, balanced, refreshing, stone fruit and a bit of citrus
Rose - Cote Mas Rose Sud de (Sud de France)\$11/\$40
fresh crushed red fruit aromas, redberries, lively mouthfeel, fresh acidity

Red Wine by the Glass & Bottle

Cabernet Sauvignon - Canyon Oaks (CA)\$10
dark fruit and blackberries, smooth lingering finish
Barbera/Nebbiolo - Trifula (Piedmont, IT)\$11/\$39
lively, fruity, mineral aromas with cherry, mulberry, floral hints
Cabernet Sauvignon - Liberty School (Paso Robles, CA)\$13/\$48
black cherry, pomegranate, black pepper and vanilla. long velvety finish
Chianti - Palladio D.O.C.G. (Tuscany, IT)\$12/\$40
black cherries, blueberries, tobacco, black pepper, soft tannins, long finish

Malbec - High Note (Mendoza, ARG)\$12/\$40
ripe fruit, hints of spice, violets, plum marmalade, vanilla, round tannins and a ripe fruit finish
Pinot Noir - Oak Grove "Family Reserve" (CA)\$12/\$41
strawberry, raspberry, hints of mulled spices, soft oak tannins
Super Tuscan - Casali di Bibbiano "Casalone" (Tuscany, IT)\$14/\$40
aromas of blackberry, black cherry and licorice. full bodied, firm tannins and a long finish

Bottled Beer

Miller Lite (4.2%)\$5	Peroni (5.2%)\$6	Yuengling (4.4%)\$5	Corona (4.5%)\$6	Heineken (5.0%)\$5	Lagunitas I.P.A. (6.2%)\$8
Buckler N.A.\$5	Buy the Kitchen 6 Pack of Beer\$10				

Specialty Cocktails

Our Award Winning Whisky Sour\$13
blood orange rootbus tea infusion, bulleit bourbon, signature sour mix, lemon peel, amarena cherry syrup
Italian Mojito\$11
pinnacle vodka, housemade honey-sweetened pink lemonade, fresh muddled basil, lemon
Manbaan\$13
eza brooks straight rye whiskey, carpano antica formula sweet vermouth, aromatic herbal bitters, oils of orange peel, amarena cherry
Chadds Ford Social\$13
faber gin, st. germain elderflower liqueur, fresh muddled english cucumber, lemon juice

Old Fashioned\$13
eza brooks straight rye whiskey, demerara simple syrup, herbal bitters, fresh citrus peels, amarena cherry syrup
Rossini\$11
prosecco, pureed strawberries
American\$11
cocchi americano vermouth, campari liqueur
Aperol Spritz\$11
aperol liqueur, prosecco
Vesper Sbaligiato\$12
faber vodka, faber gin, lillet blanc, lemon peel

Barrel Aged Boulevardier\$13
eza brooks straight rye whiskey, campari liqueur, carpano antica formula sweet vermouth
Illuminato\$13
faber gin, genepy de alpes liqueur, clover honey syrup, fresh lemon, black walnut bitters, torched rosemary sprig
Sazerac\$13
eza brooks straight rye whiskey, demerara simple syrup, herbal bitters, oils of fresh lemon peel, vieux carre absinthe rinse
Negroni\$13
faber gin, campari liqueur, carpano antica formula, sweet vermouth, orange peel

White Wine

Chardonnay - Bravium (Russian River Valley, CA)\$46
pineapple and keylime pie aromas, toast, vanilla, subtle oak and a smooth finish
Chardonnay - Cloud Break (CA)\$41
tropical fruit aromas. rich oak flavors, butter, elegant finish
Chardonnay - Sean Minor (Central Coast, CA)\$49
ripe pear, green apple, medium bodied, a full and long finish
Pinot Grigio - Bottega Vinaia (Trentino, IT)\$50
alluring floral aromas, apple and melon, fresh and dry
Pinot Grigio - Principato (delle Venezie, IT)\$43
light straw color, floral notes, crisp light fruit flavors

Pinot Grigio - Quadri (Veneto, IT)\$44
delicate fruit notes, almond & citrus zest, light bodied
Rose - Los Dos (Spain)\$46
raspberry, lychee fruit, white flowers, bright and a lasting finish
Sauvignon Blanc - Frenzy (Marlborough, NZ)\$48
intensely aromatic, passionfruit, guava, light herbs, crisp mineral finish
Sauvignon Blanc - Tramin (Alto Adige, IT)\$50
melon and cut grass, light bodied, balanced palate
Vermentino - Argiolas D.O.C. (Sardinia, IT)\$48
ripe stone fruit, sweet citrus, a vibrant palate with lingering acidity

Limited Cellar Selections

Amarone della Valpolicella - Buglioni 2013 (Veneto, IT)\$100
intense ripe fruit aromas, spice, vanilla, tobacco, cocoa, anise, velvety finish
Amarone - Bertani "Valpantena" 2015 (Veneto, IT)\$125
full bodied, over ripe cherry, spice, nuts, perfectly mature
Barolo - Luca Bosio 2015 (Piedmont, IT)\$95
garnet red, violets and rose, spice, licorice, full and rich
Barolo - Bene di Batasiolo 2017 (Piedmont, IT)\$110
dried red fruit, fresh herbs, sweet spice, classic expression
Brunello - Col d'Orcia 2014 (Montalcino, Tuscany, IT)\$110
earth, leather, iron, bright cherry, fine firm tannin

Brunello - Donatella 2014 (Tuscany, IT)\$125
intense ruby red, rich spices, hints of vanilla, ripe berries, good tannins, with long finish
Cabernet Sauvignon - Louis Martini 2018 (Napa, CA)\$68
dark berries, chocolate, graham cracker, decadent, approachable
Zinfandel - Orin Swift 8 Years In The Desert (CA)\$95
rich dark dry fruit, spices, herbs, full bodied and ripe tannins
Ripasso - Zenato 2015 (Veneto, IT)\$75
dark fruit aromas, hints of spice and leather, smooth lingering finish
Super Tuscan - Lucente 2016 (Tuscany, IT)\$65
intense black currant, cedar, tobacco, spice, finishes fresh and focused

Red Wine

Cabernet Sauvignon - Matchbox (CA)\$53
red fruit, mocha, chocolate, firm tannins and a soft finish
Cabernet Sauvignon - Route Stock 2016 (Napa, CA)\$55
black plum, coffee, chocolate, savory hints of mushroom and bay leaf, balanced tannins
Cabernet Sauvignon - Substance (WA)\$48
herbaceous, blue & black fruit, graphite minerality, dusty cocoa
Chianti - Cecchi (Tuscany, IT)\$46
ruby red, aromatic fresh fruit, hints of spice, notes of cherry & plum
Merlot - Cline Cellars (CA)\$45
balanced, firm tannin, flavors of black cherry, coffee, herbs and spice

Montepulciano - Montefresco (Abruzzi, IT)\$42
plum, blackberry jam, coffee, cocoa, balanced acidity, soft finish
Nebbiolo - Renato Rai (Piedmont, IT)\$56
ruby red, notes of red fruits, hints of herbs and earth, full bodied
Pinot Noir - Miura (Santa Lucia Highlands, CA)\$60
allspice, bright cherry & plum, medium bodied & complex
Sangiovese - Silverado (Napa, CA)\$50
a fruit forward sangiovese, bright red fruit and soft tannins
Super Tuscan - Casali di Bibbiano "Argante" (Tuscany, IT)\$60
full bodied, sweet fruit flavors, hints of leather, velvety finish