

butterface

dinner menu

appetizers

Truffle Garlic Cheese Bread 16
Mozzarella, fontina, ciabatta, basil.

Fried Calamari 17
Battered squid, grilled lemon, Calabrian chili remoulade.

Strawberry Bruschetta 14
Ricotta, strawberries, red onion, pistachio, balsamic glaze, basil.

Truffle Mushroom Arancini 18
Cremeni mushroom, arborio rice, white truffle cream sauce.

Fried Burrata 19
Spicy vodka sauce, basil, parmesan, ciabatta.

Stuffed Olives 13
Deep fried, pistachios, garlic truffle aioli.

Whipped Ricotta 17
Green olives, pistachios, almonds, capers, chili flakes, garlic, basil, honey, lemon zest, ciabatta.

Stuffed Meatballs 18
Mozzarella, pesto, basil, marinara, blistered grapes, parmesan.

Sage Truffle Fries GF 14
Parmesan, chives.

salads

Panzanella 15
Cherry tomatoes, bocconcini, red onion, cucumber, ciabatta croutons, red wine vinaigrette.

Sicillian Spinach Salad GF 17
Spinach, sun-dried tomato, goat cheese, roasted pecans, farro, basil vinaigrette.

Fennel & Blood Orange GF V 16
Mint, pistachios, arugula, orange champagne vinaigrette.

pizza

Burrata Caprese 23
Pesto, roasted cherry tomatoes, chili flakes, basil.

Sage Sausage 24
Fried sage, ricotta, mozzarella, hot honey.

Prosciutto 24
Fontina, goat cheese, fig jam, arugula, balsamic glaze.

Vodka Chicken Parm 24
Spicy vodka sauce, breaded chicken, mozzarella, sun-dried tomato, basil.

Buffalo Chicken Ranch 24
Mozzarella, marinara, bacon, onions, ranch, chives.

Mediterranean V 23
Marinara, vegan mozzarella, sun dried tomato, mushrooms, garlic, red onion, red pepper, arugula, balsamic glaze.

sweet endings

Gelato or Sorbet GF V 8

Zeppoles V 12

New York Cheesecake 12

Chocolate Fudge Cake 12

Affogato Al Cafe GF 8

pasta

Designer Lasagna 28
Bechamel, spicy vodka sauce, crispy prosciutto, ricotta, mozzarella, parmesan, basil.

Bucatini Bolognese 27
Marinara, Angus beef, parmesan, basil.

Spicy Rigatoni Alla Vodka 25
San Marzano tomato, cream, Calabrian chili oil, parm crisp, fried basil. Add grilled chicken. 5

Truffle Creamini Mafaldine 26
Mushrooms, onion, parmesan, white truffle cream sauce, pistachio gremolata. Add grilled chicken. 5

Short Rib Ravioli 29
Ricotta, peppercorn cream sauce, parmesan, basil.

Tuscan Tortellini 28
Sage sausage, sun-dried tomato, cream, spinach, parmesan, burrata.

Gnocchi Alla Sorentina 25
Marinara, mozzarella, parmesan, basil.

Bucatini and Meatballs 28
San Marzano tomatoes, stuffed meatballs, parmesan, basil.

Summer Rigatoni 26
Zucchini, asparagus, green peas, garlic, dill, parsley, parmesan lemon cream sauce. Add grilled chicken. 5

entrees

Cioppino 36
Shrimp, clams, mussels, halibut, tomato herb broth, toasted ciabatta.

Fish and Chips 29
Battered cod filets, shoestring fries, calabrian chili remoulade.

Herb Glazed Salmon GF 32
Farro, grilled asparagus, garlic dill sauce.

Italian Black Angus Burger 29
Fontina, arugula, fried capicola, lemon basil aioli, brioche bun, truffle sage fries.

Bacon Wrapped Filet Mignon GF 39
Cognac peppercorn cream sauce, caramelized onions, mashed potatoes, roasted broccoli rabe.

Lemon Garlic Chicken GF 31
Mashed potatoes, grilled asparagus, parmesan lemon cream sauce.

Chicken Parm 32
Bell peppers, onions, mushrooms, mozzarella, marinara, bucatini, parmesan, basil.

sides

Garlic Parsley Farro GF V 9

Mashed Potatoes GF 9

French Fries GF V 11

Pasta and Marinara V 10

Grilled Asparagus GF V 11

Roasted Broccoli Rabe GF V 11

HAPPY HOUR:
MON-FRI 2PM-5PM
50% OFF ALL COCKTAILS, WINE,
PIZZAS & PASTAS!

*Consumer Advisory Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements.

specialty cocktails

- Espresso Martini

14

Vodka, coffee liqueur, espresso, espresso dusted chocolate truffle.
- Hugo Spritz

11

Elderflower syrup, prosecco, soda water, mint, lime.
- Chef's Kiss

12

Gin, limoncello, lillet blanc, lemon juice, coconut water, raspberry syrup.
- Spicy Blood Orange Margarita

13

Reposado tequila, blood orange juice, orange liqueur, lime juice, hot honey, tajin rim.
- Shishito Spice

15

Mescal, lime juice, roasted shishito pepper syrup, vegetable ash rim.
- The Godfather

14

Bourbon, nocino, demerara, bitters, smoked rosemary.
- Guava Mojito

11

White rum, guava nectar, lime juice, agave, club soda, mint.

coffee & tea

- Espresso

4

5
- Americano

4
- Cappuccino

5
- Seasonal Latte

7
- Greek Frappe

8
- Loose Leaf tea

5

beer

- Birra Moretti

7
- Peroni

7
- New Belgium IPA

8
- Modelo

8
- Michelob Ultra

7
- Corona

8
- Heineken

8

mocktails & non-alcoholic beverages

- Raspberry Chia Spritz

8
- Pineapple Coconut NOjito

8
- Strawberry Basil Lemonade

7
- Dirty Strawberry Coke

6
- Orange Creamsicle Soda

6
- Limonata or Aranciata

5
- Espresso Soda

6

wine

reds

	6oz	9oz	bottle
Chianti Rodano, Italy, 2021	10	14	58
Nero D'avola Tasca Regaleali, Sicily, Italy, 2021	6	10	40
Montepulciano D'abruzzo Fantini, Italy, 2020	11	15	60
Cabernet Sauvignon Justin, Paso Robles, CA, 2022	15	19	78
Barolo Marchesi Di Barolo, Italy, 2019			99

whites

	6oz	9oz	bottle
Sauvignon Blanc Chloe, Marlborough, NZ	9	13	52
Pinot Grigio Mezzacorona, Venice, Italy	8	12	48
Chardonnay Juli, Mendoza, Argentina, 2022	10	14	56
Moscato Villa Pozzi, Sicily, Italy	11	15	60
Riesling The Hogue Cellars, Columbia Valley, WA	11	15	60

bubbles

	6oz	9oz	bottle
Prosecco Mionetto	5	8	32
Sparkling Rose Chandon, California	14	18	72
Moet & Chandon			110
Veuve Cliquot			125
Dom Perignon			325

pinks

	6oz	9oz	bottle
Rose Chateau D'esclans, Whispering Angel, 2024	11	15	62
Rose The Hidden Sea, South Australia, 2024	14	18	72

*18% gratuity will be added to your check for parties of 6 or more.