



ANTIPASTI

STEAMED BLACK MUSSELS	11.
fennel, tomato, pancetta, lemon gremolata	
BRUSCHETTA del GIORNO	8.
fresh local ingredients on grilled ciabatta	
PROSCIUTTO con ASPARAGUS	8.
La Quercia "Rossa" heirloom prosciutto with fresh, local asparagus	
BLACKBERRY BBQ LAMB RIBS	11.
grilled - smoked - braised - grilled	
CALAMARI FRIES	8.
fried calamari, thin-sliced lemon, fennel, meyer lemon aioli, marinara	
"VEALBIRDS"	8.
wood-grilled veal skirt steak and house bacon	
RISOTTO FRITTO	7.
fried risotto with prosciutto, toasted fennel, fire-roasted tomato jam	
ANTIPASTI PLATTER	18.
assorted meats, artisanal cheeses and vegetables	

INSALATA e ZUPPA

ARUGULA con MOZZARELLA	8.
caldofreddo mozzarella, red onion, toasted pine nuts, sherry vinaigrette	
CAESAR	7.
whole leaf romaine, Caesar dressing, croutons, parmigiano-reggiano	
INSALATA DI CASA	8.
roasted beets, gorgonzola crumbles, glazed walnuts, citrus vinaigrette	
ZUPPA del GIORNO	6.
freshly made soup...ask your server	

WOOD-FIRED BRICK OVEN PIZZA

MARGHERITA	12.
mozzarella, basil, crushed tomato sauce, e.v.o.o.	
SALSICCIA	14.
spicy Italian sausage, mozzarella, crushed tomato sauce	
PROSCIUTTO con FICHI	14.
prosciutto, goat cheese crumbles, fig puree	
FUNGHI	14.
sautéed mushrooms, parsley, lemon drizzle, parmigiano-reggiano, e.v.o.o., garlic	
BIANCO	13.
parmesan-cream sauce, parmigiano-reggiano, pecorino romano, mozzarella	

PASTA e RISOTTO e POLENTA

TUSCAN SHRIMP AND GRITS	17.
SC shrimp, tomatoes, pancetta, garlic, white wine butter, Anson Mills grits	
GRILLED SCALLOP & LEMON-SWEET PEA RISOTTO	19.
City Roots microgreens, white balsamic syrup, seasonal vegetable	
PAPPARDELLE con RAGU di BOLOGNESE	19.
slow-cooked Angus beef and Italian sausage on herb pappardelle pasta	
LOBSTER RAVIOLI	19.
fresh Maine lobster tail & claw meat, pomodoro-cream, parmigiano-reggiano, e.v.o.o	
MALTAGLIATI	14.
hand-torn pasta, vegetable broth, fire-roasted tomatoes, spinach, lemon mascarpone *add Carolina shrimp 6. grilled scallops 8.	
FETTUCCINE ALFREDO con POLLO	16.
parmesan-cream, wood-roasted organic Ashley Farms chicken	
SCAMPI di ROSSO	17.
pan-seared Carolina shrimp, fire-roasted tomatoes, capers, white wine, lemon, garlic, parsley	
SPAGHETTI di CASA	14.
house-made meatballs, marinara, parmigiano-reggiano	

ENTREES

CHICKEN PARMIGIANA	16.
panko-breaded free-range chicken, fresh mozzarella, marinara, parmigiano-reggiano	
WOOD-GRILLED LOCH DUART FARMED SCOTTISH SALMON	24.
horseradish-dijon aioli, olive tapenade, parmesan polenta, flame-grilled seasonal vegetable	
POLLO al FORNO	16.
wood-roasted free-range chicken, lemon-rosemary gravy, Rosso potatoes, arugula	
FILETTO di MANZO	26.
hand-cut filet mignon, applewood-smoked bacon, grilled romaine with brown butter vinaigrette, Rosso potatoes *add gorgonzola 2.	

TUSCAN STEAK FRITES	28.
wood-grilled, dry-aged, Certified Angus Beef NY Strip, porcini béarnaise butter, garlic-herb fries, whole-leaf Caesar *add gorgonzola 2.	

FIRE-ROASTED LOCAL FRESH FISH	Market
preserved lemon-pistachio tapenade, fried capers, Rosso potatoes, flame-grilled seasonal vegetable	

Signature Drinks

Rosso Martini	8.
Our signature drink is a delicious blend of Smirnoff Citrus, PAMA and Limoncello with a splash of Prosecco served 'up'.	
Blood Orange Martini	8.
Absolut Citron, Blood Orange Juice, Aperol and a splash of Prosecco	
Italian Mojito	7.5
A refreshing blend of Cruzan Rum, Branca Menta, Fresh Lime and Mint, topped with Prosecco	
Pear Sparkler	6.5
A refreshing combination of Smirnoff Pear, Prosecco and Pear Nectar!	
Sicilian Iced Tea	6.
Averna Amaro, Fresh Lemon and Lime topped with Ginger Ale.	
Aperol Spritz	6.5
Aperol, Prosecco, Orangina and fresh orange slices over ice. Italy's top summer cocktail!	