

STARTERS & SALADS

HOUSE MADE MEATBALLS

In Tomato sauce & topped with Basil & Grana Padano served with House made Garlic Focaccia \$10

ARANCINI

Fried Risotto Balls Stuffed with Mozzarella & Prosciutto with Tomato Sauce, Parsley & Grana Padano \$9

CHARCUTERIE PLATE

Seasonal selection of fruit, three meats, two cheeses, Castelvetrano Olives, Sweet & Spicy Pickles, Candied Pecans Fig Mustard, Marcona Almonds & Spicy Pepper Relish \$22

HAND CUT FRIES

Topped with Rosemary & Grana Padano served with Rosemary & Garlic Aioli* or Ketchup \$7

CHICKEN WINGS

Six wings served with Sweet & Spicy Pickles House made Ranch or Blue Cheese Choice of: James Island Jerk, Korean BBQ Sweet & Smoky Dry Rub, or Buffalo \$12

CASTELVETRANO OLIVES

Warmed Castelvetrano Olives Marinated in our House made Citrus & Fennel Olive Oil \$7

GARLIC KNOTS

Six Knots Served with Tomato Sauce \$10

CAPRESE

Fresh Mozzarella & Beefsteak Tomatoes layered with Basil Leaves & Drizzled with Garlic Olive Oil & Balsamic Glaze served with House made Garlic Focaccia \$10

SOUP OF THE DAY

\$7

GREEK

Romaine, Spinach, Heirloom Tomatoes, Cucumbers Kalamata Olives, Pepperoncini, Red Onion, Feta Oregano & House made Greek Dressing \$12

SHAVED BEET

Bibb, Arugula, Cucumbers, Goat Cheese, Candied Pecans, Pickled Onions & House made Balsamic Vinaigrette* \$12

CAESAR

Romaine, Soft Boiled Egg, Croutons, Chive, Grana Padano & House made Caesar Dressing* \$12

BLT

Bacon, Bibb, Tomato, Cucumber, Pickled Onion & House made Ranch or Blue Cheese Dressing \$12

KALE BURRATA

Warm Sautéed Kale, Roasted Cauliflower, Caramelized Onions, Balsamic Glaze, Olive Oil, Smoked Salt & Burrata Cheese Topped with Garlic Bread Crumbs \$15

PANZANELLA BURRATA

Arugula, Mint, Basil, Red Onions, Heirloom Tomatoes, House made Croutons, Local Honey, Orange Oil, Lemon Juice, Smoked Salt, Butterbeans & Burrata Cheese \$15

PROTEIN SELECTIONS:

Roasted Shrimp	\$7	Grilled Chicken	\$5
Fried Oysters	\$5	Fried Chicken	\$5
Salmon	\$7		

PASTA & SANDWICHES

SPAGHETTI MARINARA

House made Marinara Sauce, Grana Padano & Basil Served with Garlic Focaccia \$10 Add Meatballs \$5

BAKED PASTA

Rigatoni, Tomato Sauce, Mozzarella, Grana Padano & Basil served with Ricotta Focaccia & Arugula \$14 Add Meatballs \$5 Add Fried Chicken \$5

BEEF SHORT RIB CAVATELLI

Braised Beef, Broccoli, Mushrooms, Caramelized Onions, Red Wine Gravy & Grana Padano served with Garlic Focaccia \$17

SHRIMP SCAMPI

Spaghetti, Sautéed Shrimp, White Wine, Garlic Butter, Tomatoes, Shallots, Grana Padano, Lemon & Fresh Herbs Served with Garlic Focaccia \$18

MUSHROOM CAVATELLI

Cremini & Shiitake Mushrooms, Broccoli, Kale, Caramelized Onions, Ricotta, Red Chili Flakes, Grana Padano & Olive Oil served with Garlic Focaccia \$15

ALL SANDWICHES SERVED WITH HAND CUT FRIES

Upgrade to a Side Soup or Salad \$3

VEGETABLE PANINI

Roasted Red Peppers, Cremini & Shiitake Mushrooms, Caramelized Onions Provolone, Arugula & Fig Mustard \$12

HAM & CHEESE

Ham & Provolone with Choice of Fig Mustard, Yellow Mustard, Honey Mustard or Dijon Mustard \$13

STEAK & CHEESE

Braised Beef, Roasted Red Peppers, Cremini & Shiitake Mushrooms, Caramelized Onions, Provolone & Dijon Mustard Served with a Side of Au Jus \$14

CHICKEN PARM

Fried Chicken Breast, Mozzarella, Grana Padano & Basil Served with a Side of Tomato Sauce \$14

ITALIAN

Cold Sandwich with Ham, Genoa Salami, Capicola, Provolone, Spicy Pepper Relish, Spinach, Oil & Vinegar \$14

COUNTY LINE BURGER

American Cheese, Bibb, Beefsteak Tomato, Red Onion, Pickles, & Special Sauce \$13 Add Bacon \$2 Add a Patty \$2

12" PIZZA

SUBSTITUTE 10" GLUTEN FREE CRUST...\$3

WITH TOMATO SAUCE

MARGHERITA \$15

TOMATO SAUCE, GARLIC, FRESH MOZZARELLA, BASIL, OLIVE OIL

PEPPERONI \$16

CALABRESE SALUMI, TOMATO SAUCE, FRESH MOZZARELLA

PEPPERONI SAUSAGE BACON \$18

CALABRESE SALUMI, HOUSE SAUSAGE, CRISPY BACON,
TOMATO SAUCE, FRESH MOZZARELLA

CLASSIC CHEESE \$14

TOMATO SAUCE & SHREDDED MOZZARELLA

DEL RE \$18

HAM, MUSHROOM, ARTICHOKE, OLIVE,
TOMATO SAUCE, FRESH MOZZARELLA, BASIL

CRUSTAVORE \$19

BACON, PEPPERONI, MEATBALL, CRISPY PROSCIUTTO,
SAUSAGE, TOMATO SAUCE, FRESH MOZZARELLA

CHICKEN & BACON \$18

SPINACH, SUN DRIED TOMATO, CARAMELIZED ONION,
GOAT CHEESE, TOMATO SAUCE, FRESH MOZZARELLA

WITHOUT TOMATO SAUCE

BUTTERNUT \$17

ROASTED SQUASH, MUSHROOM, CARAMELIZED ONION,
GOAT CHEESE, FRESH MOZZARELLA, ARUGULA, TRUFFLE OIL

SAUSAGE MUSHROOM BROCCOLI \$17

RICOTTA, FRESH MOZZARELLA, GRANA PADANO, OLIVE OIL

CRUSTACEAN \$18

SPICY SHRIMP, CRISPY PROSCIUTTO, ARUGULA PESTO,
FETA, FRESH MOZZARELLA, ARUGULA, CALABRIAN CHILI OIL

BIANCA \$15

FONTINA, FRESH MOZZARELLA, GRANA PADANO, GARLIC, ROSEMARY

TOMATO GOAT \$17

GRAPE TOMATO, GOAT CHEESE, FRESH MOZZARELLA,
GRANA PADANO, RED ONION, GARLIC, BASIL, OLIVE OIL

"J BIRD" \$19

BRAISED BEEF, RED PEPPER, CARAMELIZED ONION,
MUSHROOM, GARLIC, BLUE CHEESE, FRESH MOZZARELLA,
ARUGULA, BALSAMIC GLAZE

KALE YES! \$17

KALE, MUSHROOM, CARAMELIZED ONION, GARLIC, RICOTTA, FRESH
MOZZARELLA, CALABRIAN CHILI OIL, GRANA PADANO

CUSTOMIZE \$10

CHOOSE YOUR BASE!

- GARLIC & OIL • ARUGULA PESTO • TOMATO SAUCE.....+\$1

CHOOSE YOUR CHEESE!

- FRESH MOZZARELLA • SHREDDED MOZZARELLA • FETA • FONTINA •
- GOAT CHEESE • BLUE CHEESE CRUMBLES • RICOTTA •.....+\$2

CHOOSE YOUR TOPPINGS!

- PEPPERONCINI • ARTICHOKE • FRESH ARUGULA •
- ARUGULA PESTO DRIZZLE • BROCCOLI • BUTTERNUT SQUASH •
- CARAMELIZED ONION • RED ONION • ROASTED RED PEPPERS • KALE • MUSHROOM •
- KALAMATA OLIVE • SPINACH • SUN DRIED TOMATO • FRESH TOMATO •.....+\$1
- TRUFFLE OIL • CHILI OIL • LOCAL HONEY GLAZE • VINCOTTA BALSAMIC GLAZE •.....+\$2
- ANCHOVY • BACON • ROASTED CHICKEN • CALABRESE SALUMI • SAUSAGE •
- SPICY SHRIMP • MEATBALL • CRISPY PROSCIUTTO • HAM •.....+\$3

Automatic gratuity of 20% will be added to tables of 8 or more

KIDS MENU

Rio Bertolini's 4 Cheese
Ravioli & Tomato Sauce

\$6

Add a Meatball \$3

Chicken Tenders & Fries
Served with Honey Mustard

\$6

Classic Cheese Kids Pizza

\$6

SWEETS

HOUSEMADE TIRAMISU

Made with Amaretto &
Coffee Liquors \$10

GELATO

Flavor of the Day
2 Scoops \$7 / 3 Scoops \$9

LIMONCELLO CAKE

Lemon Cake layered with
Mascarpone Cream topped
with Raspberry Sauce \$8

CRÈME BRULÉE CHEESECAKE

Vanilla Bean Cheesecake
topped with Caramel \$8