

You can't pick your family, but you can join ours for the night.

SCOTT HARRIS
Hospitality

shhospitaliy.co
@scottharrishospitality

Antipasti

Bruschette alla Romana 10.95
Garlic toast with tomatoes, basil, and fresh mozzarella

Bruschette con Ricotta 11.95
Garlic toast topped with whipped ricotta, watercress, wildflower honey and finished with a lemon agromato olive oil

Calamari Fritti 17.75
Crispy fried calamari with marinara

Coppa con Pera 12.95
Thinly sliced coppa topped with Bosc pears, extra virgin olive oil, arugula and grana padana

Cozze Pomodoro 14.95
Steamed mussels served with spicy tomato sauce

Carpaccio con Carciofi* 14.75
Thinly sliced raw sirloin with roasted artichoke hearts, capers, tomatoes, mushrooms, lemon, olive oil and shaved grana padana



Insalate

Insalata alla Francesca 9.25
Romaine, endive, and radicchio with pea pods, green beans, carrots, tomatoes, and cucumbers with crumbled blue cheese, lemon, and balsamic vinaigrette

Insalata Cesare* 8.25
Classic Caesar with roasted peppers, garlic crotons, and shaved parmesan

Insalata Mista con Pera 9.75
Mixed greens with a white balsamic vinaigrette, shaved Bosc pears, candied pecans, and blue cheese

Lenticchie e Spinaci 9.75
Braised lentils served warm with sautéed spinach and crumbled goat cheese

Burrata con Bruxelles 16.75
Creamy fresh mozzarella over Brussels sprouts, spiced fennel topped with pistachio gremolata

Pizza

Pizza con Carne 15.95
Oven baked pizza with San Marzano tomatoes, calabrese salumi, sliced fennel sausage, scallions and shaved grana padana

Pizza Pastore 14.95
Oven baked pizza with plum tomatoes, basil, portobello mushrooms, sun-dried tomatoes, rosemary and goat cheese

Paste & Riso

Risotto ai Maitake 22.95
Carnaroli Invecchiato rice with roasted maitake mushrooms, aged manchego, and fresh parsley

Linguine alla Diavolo con Gamberi 28.95
Linguine sautéed with jumbo shrimp, capers, black olives, garlic and oregano in a spicy tomato sauce

Farfalle con Prosciutto e Piselli 21.95
Sautéed in a parmesan cream sauce with prosciutto di Parma, cremini mushrooms, peas and fresh tomatoes

Gnocchi Mantovana 24.95
Spinach stuffed gnocchi with wild mushrooms, sun-dried tomatoes and pine nuts in a gorgonzola cream sauce

Linguine con Vongole 28.95
Sautéed with manilla clams, olive oil, red chili flakes, garlic, white wine and fresh parsley

Fettuccine Bolognese 23.95
Fresh fettuccine tossed in Luigi's bolognese sauce, parsley, extra virgin olive oil

Rigatoni alla Paesana 21.95
Sautéed with Italian sausage, wild mushrooms, and peas in a light tomato cream sauce

Ravioli di Mare Puttanesca 28.95
Ravioli filled with shrimp and scallops tossed in a puttanesca sauce over sautéed zucchini finished with fresh oregano

Secondi

Pollo Arrosto alla Romana 24.95
Roasted half chicken with garlic, shallots, rosemary, lemon, and olive oil, served with roasted potatoes

Pollo e Gamberi 28.95
Sautéed chicken breast with shrimp, red and yellow peppers, capers, garlic and white wine

Milanese di Vitello* 36.95
Veal scallopine lightly breaded with a salad of arugula, radicchio, red onion and grana padana with lemon agromato oil

Salmone con Bruxelles* 28.95
Pan roasted Atlantic salmon with roasted Brussels sprouts, Calabrian chilies and pancetta, finished with an herb salad

Merluzzo Piccata* 32.95
Icelandic Cod with sautéed greens in a lemon, and caper butter sauce.

Ossobuco di Maiale* 32.95
Braised pork shank over mascarpone polenta with a porcini mushroom sauce and watercress

Contorni

Pasta Aglio e Olio 5.75
Sausage and Peppers 6.75

Sautéed Shrimp 9.75
Roasted Potatoes 5.75

Sautéed Mixed Vegetables 6.25
Sautéed Spinach 6.75

*THESE FOOD ITEMS CAN BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. INGREDIENTS ARE SUBJECT TO CHANGE BASED ON AVAILABILITY. PLEASE NOTIFY US OF ANY DIETARY RESTRICTIONS. 120221

Wine

	GL	BTL
bubbles		
BRICCO RIELLA MOSCATO D’ASTI , PIEDMONT, 1000	9	38
PRIMA PERLA PROSECCO , TREVISO, 1000	10	45
CASE BIANCHE PROSECCO SUPERIORE , VALDOBBIADENE, 1000		54
TENUTA COL SANDAGO BRUT ROSÉ , VENETO, 1000		66
VEUVE CLICQUOT “YELLOW LABEL” CHAMPAGNE , NV	68 (375 ML) 127 (750 ML)	

vini bianchi

DR. PAULY “NOBLE HOUSE” RIESLING , MOSEL, 1000	9	38
DEPAOLO PINOT GRIGIO , VENEZIE, 1000	9	38
HESS “SHIRTAIL RANCHES” CHARDONNAY , MONTEREY, 1000	10	45
RAEBURN CHARDONNAY , RUSSIAN RIVER, 1000	12	54
CATALDO SAUVIGNON BLANC , VENEZIE, 1000	9	38
WHITEHAVEN SAUVIGNON BLANC , MARLBOROUGH, 1000	11	49
BIELER PERE ET FILS ROSÉ , PROVENCE, 1000	10	45
ANDRIAN “SOMERETO” CHARDONNAY , ALTO ADIGE, 1000		48
TERLAN PINOT GRIGIO , ALTO ADIGE, 1000		56
VALTIGLIONE GAVI , PIEDMONT, 1000		34
VIETTI ARNEIS , PIEDMONT, 1000		55
RUSSIZ SUPERIORE COLLIO SAUVIGNON BLANC , FRIULI-VENEZIA GIULIA, 1000		62
A TO Z WINeworks PINOT GRIS , OREGON, 1000		38
CONUNDRUM PROPRIETARY WHITE BLEND , CALIFORNIA, 1000		45
DUCKHORN VINEYARDS CHARDONNAY , NAPA VALLEY, 1000		66
SPRING MOUNTAIN SAUVIGNON BLANC , NAPA VALLEY, 1000		85

vini rossi

GHIBELLO SANGIOVESE , TUSCANY, 1000	9	38
VICCHIOMAGGIO “SAN JACOPO” CHIANTI CLASSICO , TUSCANY, 1000	11	49
TOLAINI “AL PASSO” SUPER TUSCAN (SANGIOVESE, MERLOT) , TUSCANY, 1000	14	63
VIA CASTELLO 19 CASTELLI ROMANI ROSSO , LAZIO, 1000	8	35
MASCIARELLI MONTEPULCIANO D’ABRUZZO , ABRUZZO, 1000	9	38
DE PAOLO PINOT NOIR , VENETO, 1000	9	38
VILLA SAN ZENO VALPOLICELLA CLASSICO , VENETO, 1000	10	45
FOUR VINES “THE MAVERICK” PINOT NOIR , EDNA VALLEY, 1000	12	54
RAYMOND R COLLECTION MERLOT , CALIFORNIA, 1000	10	45
ANTHONY KOSTER CABERNET SAUVIGNON , CALIFORNIA, 1000	9	38
AVALON CABERNET SAUVIGNON , NAPA VALLEY, 1000	12	54
LYETH “SONOMA” RED BLEND , SONOMA, 1000	12	54
SANTA JULIA RESERVA MALBEC , MENDOZA, 1000	9	38
AZIENDA UGGIANO “GHIBELLO” CHIANTI , TUSCANY, 1000		35
SELVAPIANA CHIANTI RUFINA , TUSCANY, 1000		52
TENUTA DI NOZZOLE CHIANTI CLASSICO RISERVA , TUSCANY, 1000		61
LA BRACCESCA VINO NOBILE DI MONTEPULCIANO, TUSCANY, 1000		55
DONNATELLA CINELLI COLOMBINI ROSSO DI MONTALCINO , TUSCANY, 1000		59
FATTORIA DEI BARBI BRUNELLO DI MONTALCINO , TUSCANY, 1000		108
POGGIO AL TUFO “ ROMPICOLLO ” (SANGIOVESE, CABERNET), TUSCANY, 1000		40
CASTELLO VICCHIOMAGGIO “ RIPA DELLA MORE ” (SANGIOVESE BLEND), TUSCANY, 1000		75
FONTANAFREDDA “EBBIO” LANGHE NEBBIOLO , PIEDMONT, 1000		52
MAURO MOLINO BAROLO , PIEDMONT, 1000		87
VILLA SAN ZENO “TERRENEGRE” VALPOLICELLA RIPASSO , VENETO, 1000		52
ALLEGRIANI AMARONE DELLA VALPOLICELLA CLASSICO, VENETO, 1000		123
VALENTINA “SPELT” MONTEPULCIANO D’ABRUZZO , ABRUZZO, 1000		56
CHALK HILL PINOT NOIR , SONOMA COAST, 1000		52
REX HILL PINOT NOIR , WILLAMETTE VALLEY, 1000		77
SEGHESIO ZINFANDEL , SONOMA, 1000		48
THE PRISONER RED BLEND, ZINFANDEL, CABERNET, PETITE SIRAH + , NAPA VALLEY, 1000		79
MOSSBACK “CHALK HILL” CABERNET SAUVIGNON , SONOMA, 1000		60
HALL CABERNET SAUVIGNON , NAPA VALLEY, 1000		83
HEITZ CELLARS CABERNET SAUVIGNON , NAPA VALLEY, 1000		108
SPRING MOUNTAIN CABERNET SAUVIGNON , NAPA VALLEY, 1000		138

Cocktails

KOVAL CRANBERRY SANGRIA 12 KOVAL CRANBERRY GIN LIQUEUR, BRICCO RIELLA MOSCATO D’ASTI, LILLET BLANC, LEMON JUICE, CRANBERRY JUICE
NEGRONI SBAGLIATO 14 CAMPARI, PUNT E MES, PRIMA PERLA PROSECCO

ITALIAN OLD FASHIONED 14 MAYOR PINGREE RED LABEL BOURBON, AMARO MONTENEGRO, ORANGE BITTERS
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JAVA MAN 14 KOVAL RYE, PUNT E MES, COFFEE SYRUP

BOURBON RENEWAL 13 KOVAL BOURBON, MATHILDE CASSIS, LEMON JUICE, ANGOSTURA BITTERS

KSM 15 GREY GOOSE VODKA, BLUE CHEESE OLIVES, LEMON
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EMPRESS AVIATION 13 EMPRESS GIN, LUXARDO MARASCHINO, LEMON JUICE
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RASPBERRY BERET 14 PIÙCINQUE GIN, FIORENTE ELDERFLOWER LIQUEUR, FRESH LEMON JUICE, RASPBERRY PURÉE
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TEQUILA HONEYBEE 12 GRAN CENTENARIO REPOSADO TEQUILA, HONEY, LEMON JUICE, ANGOSTURA BITTERS

Birra