



starters

VINNY'S BREAD BOARD 4

artisan ciabatta + foccaccia breads
from Theo's Brother's Bakery, evoo

CHARCUTERIE + CHEESE 22

selection of artisan cheeses,
thinly sliced charcuterie, mixed olives

OCTOPUS 17

charred spanish octopus, harissa,
yukon gold potato, olives,
caramelized onions, smoked paprika

CALAMARI 15

salt & pepper fried, saffron aioli

VINNY'S CRAB CAKE MKT

leek celery root slaw, cracked mustard
butter, beurre blanc

ARTICHOKES 13

grilled long stemmed, crispy pancetta,
parsley, lemon butter

BEEF CARPACCIO* 15

thinly sliced beef sirloin, parmigiano,
dijon mustard sauce, fried capers,
arugula, e.v.o.o.

PEI MUSSELS 16

fennel, Calabrian chilis, white wine,
garlic, cream

insalata

VINNY'S HOUSE SALAD 9

mixed greens, pear tomatoes,
blue cheese vinaigrette

BURRATA 16

seasonal selection, ask server for details

SIMPLE ARUGULA SALAD 9

arugula, shaved parmesan, evoo, lemon

PEAR ARUGULA SALAD 14

rocket, spiced pecans, shallot
aged goat cheese, cherry vinaigrette

LITTLE GEM SALAD 10

garlic, lemon + white anchovy dressing,
parmigiano, onion rings

HEIRLOOM TOMATO SALAD 13

fresh mozzarella, mixed greens,
red onions, prosciutto, balsamic, e.v.o.o

pizzetta

MARGHERITA 14

crushed tomatoes, fresh mozzarella, basil

PROSCIUTTO 16

prosciutto, spinach, fontina,
caramelized onions, white truffle oil

MUSHROOM 15

cremini, shiitake, gruyere, fontina,
white truffle oil

entree

VINNY'S LASAGNA 22

italian sausage and ground beef OR veggie,
tomato, walnut pesto, ricotta, mushrooms, arugula

GNOCCHI + VEAL MEATBALLS 22

potato gnocchi in parmigiano cream sauce,
veal + pork meatballs, tomato sauce

RISOTTO 36

shrimp & scallop risotto, black truffles,
white truffle essence

CHICKEN SCALLOPINI 24

house made spinach ricotta filled raviolis,
lemon, capers, artichoke, kalamata olive, tomato

CHICKEN PARMIGIANA 24

breaded chicken cutlet, spinach,
fettuccine alfredo, mozzarella, tomatoes

RIBEYE* 45

escarole, fingerling potatoes, broccoli rabe pesto

8oz FILET* 42

buttered spinach, fingerling potatoes

GRILLED PORK CHOP* 38

bone in, farro, cumin baby carrots,
grilled apples, thyme demi

RAINBOW TROUT 26

pan seared rainbow trout, currant, caper,
cauliflower puree, brown butter vinaigrette

CRISPY SEARED SALMON 30

lemon risotto, spring english peas, cherry brown butter

RACK OF LAMB* 45

roasted new zealand lamb, shiitake potato puree,
thin beans, raspberry-shallot sauce

VEAL TORTELLONI 23

buttered spinach, cremini mushrooms, parmigiano

SQUID INK PASTA 28

calabrian chili, charred calamari, mussels,
walnut pesto, torn garlic croutons

HERB PAPPARDELLE 23

oyster mushrooms, basil pesto, pinenuts

dolci dal cielo

TIRAMISU' 10

vg's "killer" tiramisu

CREME BRULEE NAPOLEON 10

white chocolate, vanilla bean, strawberries,
almond tuile

CHOCOLATE MOUSSE 10

espresso bean truffles, raspberry coulis

VINNY'S BISCOTTIS 5

pistachio & golden raisin,
chocolate dried cherry biscotti

SEASONAL LEMON TART 10

coconut sorbet



cocktails

CHAMPAGNE COCKTAIL	9
Champagne, Sugar Bitters	
APEROL SPRITZ	9
Aperol, Villa Sandi Prosecco, Soda	
OAXACAN OLD FASHIONED	15
Kimo Sabe Reposado Mezcal, Mole Bitters	
BEEES KNEES	12
Barr Hill Honey Gin, Lemon, Honey, Bee Pollen	
VINNY'S BLACKBERRY MARGARITA	13
Casa Noble Tequila, Cointreau, Lime Juice, Fresh Blackberries	
PEACH NEGRONI	13
Winterville Gin, Peche de Digne Liqueur, Doblin Sweet Vermouth	
HIBISCUS FRENCH 75	12
St. Georges Gin, Lemon, 1821 Hibiscus Simple Syrup, Champagne	
SORRENTINA VERDE	12
Hanson Organic Cucumber Vodka, St. Germaine, English Cucumber, Lemon, Dolin Dry Vermouth	

vini bianchi

Our House Bianco	8/32
Chardonnay – ASPENS, Columbia Valley 2019	10/38
Chardonnay – SONOMA CUTRER, 'Russian River Ranches' Sonoma Coast 2020	13/52
Chardonnay – BRAVIUM, Russian River, CA 2020	15/60
Chardonnay – TENUTA, POLVARO, Veneto, Italy 2018	12/45
Moscato – UMBERTO FIORE, Piedmont, Italy 2020	9/36
Pinot Grigio – CA' DEL SARTO, Friuli, Italy 2020	10/40
Riesling – PIERRE SPARR, Alsace, France 2020	10/38
Rose – DOMAINE LAFAGE, Languedoc-Roussillon, France 2020	14/50
Pinot Grigio, Sauvignon Blanc Blend – DUEUVE, Friuli, Italy 2021	11/44
Sauvignon Blanc – CHARLES KRUG, Napa Valley 2021	11/44

bollicine

VEUVE CLICQUOT, 'Yellow Label' NV 375ml	65
Prosecco Brut – ZONIN, Veneto, Italy NV	13
Prosecco Rose – Zonin, Italy NV	11/44
Brut – JP CHENET, France NV	10/40

vini rossi

Our House Rosso	8/32
Cabernet Sauvignon – ASPENS, Columbia Valley 2019	10/38
Cabernet Sauvignon – CANVASBACK BY DUCKHORN, Red Mountain, WA 2018	18/72
Cabernet Sauvignon – BELLACOSA, North Coast CA, 2017	15/60
Cabernet Sauvignon – BONANZA, California, NV	13/52
Cabernet Sauvignon – SCATTERED PEAKS, Napa, CA 2019	19/76
Barbera – Casasmith, Northridge, WA 2020	15/60
Malbec – CATENA, Mendoza, Argentina 2019	12/48
Montepulciano – VALLE REALE, Abruzzo, Italy 2020	13/49
Nero D'Avola Blend – LA SEGRETA, Sicily, Italy 2018	12/48
Pinot Noir – DIORA, LA PETITE GRACE, Monterey County, CA 2019	12/48
Pinot Noir – BELLE GLOS, Las Alturas Santa Barbara, CA 2020	25/95
Red Blend – DAOU, THE PESSIMIST, Paso Robles, CA 2019	12/48
CHIANTI CLASSICO-BROLIO, Tuscany, Italy DOCG 2016	14/56
Super Tuscan – FATTORIA RODANDO, Tuscany, Italy 2020	12/48
Valpolicella – ZIRONDA, Tuscany, Italy 2020	14/56

local beer

JEKYLL BREWING CO.	8
Hop Dang Diggity IPA	
Alpharetta, GA	
TERRAPIN	8
Hopeseuctioner	
American IPA, Athens, GA	
SWEETWATER	8
420, Extra Pale Ale	
SCOFFLAW	8
Basement, American IPA	
GATE CITY BREWING	8
Terminus, Porter	
GATE CITY BREWING	8
Citrus Maximus, Pale Lager	
JEKYLL BREWING CO.	8
Southern Juice, IPA	
REFORMATION BREWERY	8
Cadence, Belgian Dubbel	

domestic beer

BUD LIGHT	6
Light Lager	
COOR'S LIGHT	6
Light Lager	
ALLAGASH WHITE	8
Wheat Beer	
MICHELOB ULTRA	6
Light Lager	
DOGFISH 90 MINUTE	9
Imperial IPA	
DRAGON'S MILK	13
Stout	
SCRIMSHAW PILS	8
Pilsner	
HAZY LITTLE THING	8
Hazy IPA	
TRULY HARD SELTZER	7
Wild Berry	
FAT TIRE	7
Amber Ale	
LAGUNITAS	8
IPA	

imported beer

HEINEKEN	7
Euro Pale Lager	
MORETTI	7
Doppelbock Lager	
STELLA ARTOIS	7
Euro Pale Lager	
HEINEKEN N/A	5
PERONI	7
Italian Lager	