

## Starters

- VINNY'S BREAD BOARD 6  
artisan ciabatta + foccaccia breads  
from Theo's Brother's Bakery,  
baba ghanoush spread
- CHARCUTERIE + CHEESE 24  
gorgonzola picanté, manchego, rubiola,  
truffle tremor, prosciutto, peppered salami
- OCTOPUS 18  
charred spanish octopus, harissa, olives,  
yukon gold potato, caramelized onions,  
smoked paprika
- CALAMARI 15  
salt & pepper fried, saffron aioli
- VINNYS CRAB CAKE 25  
shaved fennel, celery root, green apple,  
citrus vanilla vinaigrette
- ARTICHOKES 13  
grilled long stemmed, crispy pancetta,  
parsley, lemon butter
- BEEF CARPACCIO\* 15  
thinly sliced beef sirloin, parmigiano, arugula  
dijon mustard sauce, fried capers, e.v.o.o.
- PEI MUSSELS 16  
shallots, calabrian chilis, white wine, garlic, cream
- SEARED SCALLOPS 22  
fennel, grapefruit, olive oil, aged balsamic

## Insalata

- BABY BEET SALAD 13  
golden & red beets, organic baby kale, shaved fennel,  
macadamia nuts, grapefruit vinaigrette
- BURRATA 16  
seasonal selection, ask server for details
- SIMPLE ARUGULA SALAD 9  
arugula, shaved parmesan, red onion, evoo, lemon
- PEAR ARUGULA SALAD 16  
rocket, spiced pecans, shallots, aged goat cheese,  
cherry vinaigrette
- LITTLE GEM SALAD 11  
garlic, lemon + white anchovy dressing,  
parmigiano, onion rings
- HEIRLOOM TOMATO SALAD 16  
fresh mozzarella, mixed greens, red onions,  
prosciutto, balsamic, evoo

## Pizzetta

- MARGHERITA 15  
crushed tomatoes, fresh mozzarella, basil
- PROSCIUTTO 21  
prosciutto, spinach, fontina,  
caramelized onions, white truffle oil
- MUSHROOM 18  
cremini, shiitake, gruyere, fontina,  
white truffle oil

## Entree

- VINNY'S LASAGNA 24  
italian sausage and ground beef OR veggie,  
tomato, walnut pesto, ricotta, mushrooms, arugula
- GNOCCHI + VEAL MEATBALLS 24  
potato gnocchi in parmigiano cream sauce,  
veal + pork meatballs, tomato sauce
- SHELLFISH RISOTTO 38  
shrimp & scallop risotto, black truffles,  
white truffle essence
- CHICKEN SCALLOPINI 26  
scallopini of chicken, spinach-ricotta ravioli, lemon,  
capers, artichokes, kalamata olives & tomatoes
- CHICKEN PARMIGIANA 26  
breaded chicken cutlet, spinach,  
fettuccine alfredo, mozzarella, tomatoes
- RIBEYE\* 45  
wild mushrooms, fingerling potatoes,  
black garlic butter
- FILET MIGNON\* 45  
buttered spinach, fingerling potatoes
- SPRING MOUNTAIN TROUT 32  
spring corn, spinach, castelvetrano olive verde
- CRISPY SEARED SALMON 36  
italian farro with spring vegetables,  
broccolini, sherry vinaigrette
- RACK OF LAMB\* 45  
roasted new zealand lamb, shiitake potato puree,  
thin beans, raspberry-shallot sauce
- WAGYU BOLOGNESE 38  
wagyu flank, veal cheek, herb pappardelle,  
mushroom wagyu
- SQUID INK PASTA 34  
calabrian chili, charred calamari, mussels,  
walnut pesto, torn garlic croutons
- VEAL TORTELLONI 25  
buttered spinach, cremini mushrooms, parmigiano
- SHORT RIBS 38  
potato puree, spinach, root vegetable jus
- LOBSTER PASTA 42  
housemade angel hair, calabrian chilies,  
sundried tomato, lobster cream ragu,  
thyme basil pesto

## Dolci del cielo

- TIRAMISU' 11  
traditional sponge cake, espresso, mascarpone
- CREME BRULEE NAPOLEON 11  
white chocolate, vanilla bean, strawberries,  
almond tuile
- CHOCOLATE MOUSSE 12  
espresso bean truffles, raspberry coulis
- VINNY'S BISCOTTIS 6  
pistachio & golden raisin,  
chocolate dried cherry biscotti
- LEMON TART 11  
coconut sorbet

## cocktails

### CHAMPAGNE COCKTAIL

Champagne, Sugar Bitters

### APEROL SPRITZ

Aperol, Villa Sandi Prosecco, Soda

### T and Tea

St George Gin, chamomile tea, honey syrup, lemon juice

### BEES KNEES

Barr Hill Honey Gin, Lemon, Honey, Bee Pollen

### BLACKBERRY MARGARITA

Casa Noble Reposado, Cointreau, Fresh blackberries, Sugar Rim

### AMBER PASHMINA

Bullit rye, St Elizabeth Dram, Clove Syrup, Satsuma orange

### HIBISCUS FRENCH 75

St. Georges Gin, Lemon, 1821 Hibiscus Simple Syrup, Champagne

### KENTUCKY MULE

Buffalo Trace bourbon, Fresh Lime, Fever Tree Ginger beer, Mint

## vini bianchi

### Our House Bianco

Chardonnay – ASPENS, Columbia Valley 2020

Chardonnay – SONOMA CUTRER, 'Russian River Ranches' Sonoma Coast 2022

Chardonnay – TALBOTT, Monterey, CA 2021

Chardonnay – TENUA, Le Bruniche, Tuscany 2020

Moscato – UMBERTO FIORE, Piedmont, Italy 2021

Pinot Grigio – SANTA MARINA, Di Pavia, Italy 2022

Riesling – PIERRE SPARR, Alsace, France 2021

Rose – DOMAINE LAFAGE, Languedoc-Roussillon, France 2022

White Blend – CONUNDRUM, Fairfield, CA 2022

Pinot Grigio, Sauvignon Blanc Blend – DUEUVE, Friuli, Italy 2022

Pinot Grigio – KURTATSCH, Alto Adige, Italy 2022

Sauvignon Blanc – CHARLES KRUG, Napa Valley 2022

Sauvignon Blanc – TRAMIN, Alto Adige Italy, 2022

## bollicine

Ferrari, Trento, Italy NV 375ml

Prosecco Brut – ZONIN, Veneto, Italy NV

Prosecco Rose – JEIO, Veneto Italy 2021

Brut – JP CHENET, France NV

## vini rossi

### Our House Rosso

Cabernet Sauvignon – ASPENS, Columbia Valley 2019

Cabernet Sauvignon – CANVASBACK BY DUCKHORN, Red Mountain, WA 2019

Cabernet Sauvignon – SMITH & ELLIOT, Alexander Valley, 2020

Cabernet Sauvignon – BONANZA, Fairfield, CA

Cabernet Sauvignon – SCATTERED PEAKS, Napa, CA 2020

Barbera – Casasmith, Northridge, WA 2020

Malbec – CATENA, Mendoza, Argentina 2020

Vino Noble Montepulciano – SILINEO, Montepulciano, Italy 2019

Tempranillo – VINA POMAL, Rioja, Spain, 2017

Pinot Noir – DIORA, LA PETITE GRACE, Monterey County, CA 2019

Pinot Noir – BELLE GLOS, Las Alturas Santa Barbara, CA 2021

Pinot Noir – J VINEYARDS, Monterey County CA, 2022

Pinot Nero – ABBAZIA DI NOVACELLA, Alto Adige, Italy 2021

Red Blend – DAOU, THE PESSIMIST, Paso Robles, CA 2021

Red Blend – IF YOU SEE KAY, Paso Robles, CA 2019

Chianti Classico – BROLIO, Tuscany, Italy DOCG 2020

Super Tuscan – QUERCETO, Tuscany, Italy 2022

Valpolicella – ZIRONDA, Tuscany, Italy 2020

## local beer

10 JEKYLL BREWING CO. 8

Hop Dang Diggity IPA

Alpharetta, GA

11 TERRAPIN 8

Hopeseecutioner

American IPA, Athens, GA

12 SWEETWATER 8

420, Extra Pale Ale

13 SCOFFLAW 8

Basement, American IPA

14 GATE CITY BREWING 8

Terminus, Porter

12 GATE CITY BREWING 8

Citrus Maximus, Pale Lager

JEKYLL BREWING CO. 8

Southern Juice, IPA

REFORMATION BREWERY 8

Cadence, Belgian Dubbel

8/32 CREATURE COMFORTS 8

Tropicalia craft IPA

10/38

16/64

16/64

12/48

9/36

10/40

12/48

16/58

11/44

11/44

13/52

14/52

15/60

## domestic

BUD LIGHT 6

Light Lager

COOR'S LIGHT 6

Light Lager

ALLAGASH WHITE 8

Wheat Beer

MICHELOB ULTRA 6

Light Lager

DOG FISH 90 MINUTE 9

Imperial IPA

DRAGON'S MILK 13

Stout

SCRIMSHAW PILS 8

Pilsner

HAZY LITTLE THING 8

Hazy IPA

FAT TIRE 7

Amber Ale

LAGUNITAS 8

IPA

## imported

HEINEKEN 7

Euro Pale Lager

MORETTI 7

Doppelbock Lager

STELLA ARTOIS 7

Euro Pale Lager

HEINEKEN N/A 5

PERONI 7

Italian Lager