

STARTERS *Perfect for Sharing*

WOOD-FIRED OYSTERS** – 15

Five Oysters | Garlic | Butter | Parmesan

WHIPPED FETA – 11

Creamy Whipped Feta | Greek Yogurt | EVOO
Lemon Juice | Pistachios | House Flatbread

FLAMING CHEESE – 10

Cast Iron Fired | House Flatbread

FRIED MOZZARELLA – 8

Hand Breaded Mozzarella Sticks | House Tomato Sauce

BADA BING SHRIMP** – 12

Hand Breaded Shrimp | Spicy House Sauce

BAKED ITALIAN MEATBALLS – 13

Tender Meatballs | House Tomato Sauce | Italian Cheeses

WOOD-FIRED WINGS – 12

Six Wings | Bourbon BBQ | Mild | Honey Sriracha
Celery | Blue Cheese or Ranch

FLASH FRIED CALAMARI** – 13

Flour Dusted Calamari | House Tomato Sauce

CAST IRON CRAB DIP** – 14

Crab | Cream Cheese | Italian Cheeses
Panko | Crispy Bread

FRESH SOUP AND SALADS

CHICKEN LEMON RICE

HALF BOWL – \$5 | BOWL – \$6

SEASONAL SOUPS – A/S

HOUSE CAESAR SALAD** – 10

Romaine Hearts | House Croutons | Pecorino
House Caesar Dressing
+Chicken – \$5 | +5 oz Steak – \$12

GREEK SALAD – 11

Mixed Greens | Tomato | Cucumber | Onion | Feta
Pepperoncini | Olives | House Italian Dressing
+Chicken – \$5 | +Gyro – \$6

CHOPPED SALAD – 13

Bacon | Olives | Tomato | Mushrooms | Gorgonzola
Onion Straws | House Lemon Basil Dressing

BERRY SALAD – 10

Baby Spinach | Seasonal Berries | Gorgonzola
Pecans | House Raspberry Vinaigrette
+Chicken – \$5

WOOD-FIRED SALMON SALAD** – 18

Baby Spinach | Tomato | Capers | Roasted Red Pepper
HB Egg | House Mustard Vinaigrette

HOUSE SPECIALTIES

Time Proven Recipes

MARSALA CLASSICS

Mushrooms | Marsala Wine | Demi | Roasted Rosemary Potatoes

10 oz STRIP STEAK – 25 | CHICKEN MARSALA – 18

CHICKEN PARMESAN – 18

Crispy Breaded Chicken | House Tomato Sauce | Italian Cheeses
Spaghetti House Tomato Sauce or Fettuccine Alfredo.

BAKED TUSCANY – 18

Penne Pasta | Chicken | Shrimp | Pancetta | Garlic Cream Sauce

PASTA with MEATBALLS – 17

Spaghetti or Penne Pasta | San Marzano Tomatoes | Soffritto
EVOO | Basil – *Try it Baked* +2

Garden salad, Caesar salad or soup +\$2

WOOD-FIRED SHORT RIB LASAGNA – 19

8 Hour Roasted Short Rib | Béchamel | San Marzano Tomatoes
Italian Cheeses | Char
Rustic. Cooked in our wood-fired oven — Delicious!

FETTUCCINE ALFREDO – 18

Fettuccine | Cream | Butter | Garlic | Parmesan
+Chicken \$5 | +Shrimp \$6 | +Blackened \$1

SHORT RIB FETTUCCINE – 19

Slow-braised short rib in a savory tomato
and wine sauce with fettuccine.

EGGPLANT PARMESAN

Tender Breaded Eggplant | Melted Italian Cheeses
Appetizer – 11 | Entrée – 17

ARTISAN WOOD-FIRED PIZZA

Wood-fired artisan pizza with an airy and crisp crust.

PIZZA MARGHERITA – 14 | 20

San Marzano Tomatoes | Fresh Garlic | EVOO
Sea Salt | Fresh Mozzarella | Basil

NEOPOLITAN – 13 | 19

Brushed Garlic | Italian Cheeses | Crushed Italian Tomato | Basil

OLD TOWN – 15 | 21

Pizza Sauce | Onion | Green Pepper | Mushroom | Sausage
Pepperoni | Mozzarella

PARMA – 14 | 20

Brushed Garlic | Italian Cheeses | Prosciutto | Parmesan | Arugula

WILD THYME PIZZA – 14 | 20

Brushed Garlic | Italian Cheeses | Caramelized Onions
Wild Thyme Mushrooms

SIMPLE CHEESE

Fresh hand stretched dough,
house pizza sauce, and mozzarella cheese
10”– 12 | 14”– 17

SAUCES AND CHEESES: San Marzano | Vodka Sauce | Traditional Pizza Sauce | Italian Tomatoes | Béchamel | Pesto
Garlic & Olive Oil | Sriracha Honey | Fresh Mozzarella | Feta | Gorgonzola | Provolone | Pecorino | Mozzarella

PROTEINS AND VEGGIES: Pepperoni | Sausage | Soppressata | Ham | Pancetta | Prosciutto | Chicken | Egg** | Bacon
Anchovy | Mushroom | Green Pepper | Onion | Greek Olive | Tomato | Jalapeño | Baby Spinach | Garlic
Roasted Pepper | Sun-Dried Tomato

Our kitchen is Roma – in Old Town – and we want to cook for you today –

**Consuming raw or under cooked meat, seafood or egg products can increase food borne illness. Substitutions and extra ingredients may be subject to additional charges.

HOUSE HANDHELDS – 14.79

Served with Chips, Fries or Onion Rings

STEAK HOAGIE

6 oz Chopped Sirloin | Provolone | LTMO

AMERICAN DOUBLE SMASH BURGER

Grilled Onion | American Cheese | LTM | Brioche
Single – 12.79

GYRO PITA

Tzatziki | Feta | LTO | Dressing

CRISPY COD ON BRIOCHE**

Battered Cod | Tarter | American Cheese | Brioche

ITALIAN HOAGIE

Ham | Salami | Capicola | Provolone | LTMO
Dressing | Pepper Relish

CHICKEN SOUVLAK

Tzatziki | Feta | LTO | Dressing

MEATBALL SUB

House Meatballs | House Tomato Sauce
Italian Cheeses

SIDES

HOUSE BREAD – 3

ROASTED ROSEMARY POTATOES – 6

SAUTÉED SPINACH – 5

SEASONAL VEGETABLES – MAP

SIDE OF PASTA – 8

Spaghetti with House Tomato Sauce

FRENCH FRIES – 4

HAND BATTERED ONION RINGS – 6

*We are an independent restaurant that has
been serving our community with pride
for over 35 years.*

*We appreciate your business!
—The Ritenour Family*

ALESATIAN BREWING CO.

OUR BEERS

Award winning beers crafted upstairs.

	FULL	CROWLER
GEN 2 IPA Our flagship IPA and two-time award winner. Light malty sweetness with intense citrus and tropical aromatics.	7	13
LAZY DAY An introductory craft lager that is light, crisp and refreshing.	5	9
PIZZA BIER An amber ale that is a perfect accompaniment to pizza. Slight clean bitterness with a hint of caramel.	6	11
SEASONAL STOUT Ask our staff.	A/S	A/S
DAS WEIZEN Golden and unfiltered. A true German style Hefeweizen.	6	11
SELTZER An easy drinking hard seltzer. Flavors vary.	6	11

Ask about our rotating taps and flights.

THEIR BEERS

PBR American Classic Light Lager	4	WL.
ALLAGASH American White Wheat	6.49	MC.
BM DARK HOLLOW Barrel Aged Low Roast Imperial Stout	9 TULIP	VA.
DB VIENNA LAGER German Style Amber Lager	6.49	VA.
SEASONAL CIDER Always Rotating		

BEVERAGES

COKE | DIET COKE | BARQS | SPRITE | MR PIBB | COKE ZERO | GINGER ALE – 3

FRESH BREWED TEA – 3

HOUSE-MADE LEMONADE – 3

Lemon or Strawberry
Refill – \$1

BOTTLED WATER – 7

1 L. – Aqua Panna | Pellegrino

DRIP COFFEE – 3

Refill \$1

NITRO COFFEE – 5

Cordial Coffee Company, Berryville, VA

BOTTLES AND CANS

PERONI	5.49	LAGER
FOUNDERS ALL DAY	4.49	IPA
GUINNESS	6	STOUT
AUSTIN EAST CIDER	6	CIDER
BUD LIGHT	4.49	LAGER
MILLER LITE	4.49	LAGER
MICHELOB LIGHT	4.49	LAGER
CORONA	6	LAGER

HOUSE SANGRIA

Always rotating ask our staff

HOUSE RED WINE

	G	B
PINOT NOIR Light to Medium Bodied Red Fruit Spices	10	30
CHIANTI Medium Bodied Bright Acidity Red Fruit	10	30
CABERNET SAUV Full Bodied Red and Black Fruit Lingering Finish	10	30
MALBEC Full Bodied Black and Blue Fruit Soft Finish	9	27

HOUSE WHITE WINE

	G	B
PROSECCO Sparkling Light and Bright Green Apple Melon White Peach	11	33
MOSCATO Sweet Stone Fruit Floral	10	30
PINOT GRIGIO Crisp and Dry Apple Pear Citrus Almond	11	33
CHARDONNAY Full Bodied Citrus Tropical Fruit Vanilla	11	33
SAUVIGNON BLANC Crisp and Dry Citrus Tropical Fruit Vibrant acidity	13	39

\$12 – HOUSE COCKTAILS

HOUSE OLD FASHIONED

Bourbon infused 14 days on orange peel and cherry

DARK SIDE MANHATTAN

Local J. Bumgardner's Bourbon | Amaro Lucano | Carpano Antico
Lemon Twist

MEDITERRANEAN MOJITO

House Pineapple Infused Rum | Lime Juice
Orange | Soda | Mint

BARREL AGED MARGARITA

House Barrel Aged Tequila | Cointreau
Lime Juice | Agave

TUSCAN SPRITZ

White Wine | Aperol | House Limoncello | Soda | Basil

STRAWBERRY BASIL LIMONATA

House Strawberry Infused Tequila | Limoncello | House Sour
Fresh Basil | Soda

STRAWBERRY MARGHERITA

House Strawberry Infused Tequila | Triple Sec
Lime Juice | Sugared Rim

WILD BERRY MULE

House Berry Infused Vodka | Ginger Beer | Lime

LIMONCELLO MARTINI

House Lemon Infused Vodka | House Sour | Sugared Rim

BLOODY MARY

House Infused Black Peppercorn Vodka | House Bloody Mary
Lime | Old Bay Rim | Olives

ESPRESSO MARTINI

House Infused Espresso Vodka | Grind Espresso
Cordial Cold Brew Coffee

Ask for our extensive whiskey list.

LOW OR NO

WILD BERRY LEMONADE – 8

House Wild Berry Puree | Fresh Basil | House Lemonade

CITRUS SHRUB – 9

Cranberry | Citrus Shrub | Ginger Beer

ATHLETIC BREWING CO. – 5.49

Non-alcoholic beer that does not compromise taste. Always rotating

HEINEKEN ZERO – 5.49

America's best-selling non-alcoholic beer