

STARTERS

YELLOWFIN TUNA TARTARE — sticky rice, wasabi, soy, radish, pickled ginger	19
ASPARAGUS RISOTTO — shaved black truffles, grana padana, mint	22
SWEET CORN PANCAKES — tomato bacon jam, basil aioli	16
HOT BANANA PEPPERS — italian cheeses, garlic, olive oil	15
FRIED GREEN TOMATOES — pimento cheese, jalapeño, green onion	14
CALAMARI — blistered shishito peppers, spicy citrus aioli	18
BURRATA — roasted cherry tomatoes, parma prosciutto, aged balsamic	18
PAN ROASTED CLAMS — garlic butter, lemon, white wine, parsley	21

SALADS

800 — local greens, parmesan reggiano, balsamic vinaigrette	10
CAESAR — lemon anchovy dressing	12
BLT WEDGE — romaine, heirloom tomato, crispy bacon, blue cheese	13

ENTRÉES

BELL AND EVANS CHICKEN BREAST — potato gnocchi, pancetta, peas, carrots, chicken jus	29
FAROE ISLAND SALMON — heirloom tomato, shaved fennel, thai basil vinaigrette	34
BERKSHIRE PORK CHOP — pineapple salsa, hoisin, charred scallion	38
CHICKEN CUTLETS — milanese or downtown	29
FILET MIGNON — shiitake mushrooms, red wine demi glace	54
CAVATELLI — arugula pesto, cherry tomato, parma prosciutto, pine nuts	26
GEORGES BANK SEA SCALLOPS — farro, sweet corn, romesco	44
JUMBO GULF SHRIMP — beer battered, fennel slaw, roasted jalapeño tartar sauce	34

SIDES

PARMESAN TRUFFLE FRIES 9	MAC AND CHEESE 13 (add lobster 6)
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Wood-Fired Neapolitan P I Z Z A

JOEY — tomato sauce, fresh mozzarella, basil	19
LOUIE — balsamic chicken, stuffed hot banana pepper, spinach, garlic oil	19
SOPHIA — spicy italian sausage, rapini, sweet corn, ricotta	20
MICHAEL — basil pesto, caramelized onion, mozzarella, arugula, reggiano, balsamic	21
NICKY — tomato sauce, mozzarella, margherita pepperoni	18
GIOVANI — fennel salumi, broccoli rabe, fresh mozzarella, chili honey	21



CHEF: MIKE SMALDONE

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please aware us of any food allergies. We do have gluten free options, however we are not a flourless restaurant.

<i>craft</i> COCKTAILS	800 COSMO — vodka, triple sec, fresh lime, cranberry	11
	LEMON DROP — vodka, triple sec, sour, sugar rimmed glass	11
	STRAWBERRY BASIL SMASH — vodka, st germaine, strawberry, basil, lime	12
	SICILIAN MULE — vodka, blood orange liqueur, fresh lime, ginger	11.5
	FRENCH PEAR MARTINI — grey goose la poire vodka, st germaine, baby pear	13.5
	OLD FASHIONED — bourbon, angostura bitters, demerara sugar, orange twist	13
	FRENCH 75 — gin, prosecco, fresh lemon, simple syrup, lemon zest	11.5
	800 NEGRONI — gin, carpano antica, campari	13.5

WINES

by the glass

Sparkling

PROSECCO BRUT — Jeio Superiore, Italy	SPLIT 10
BRUT — Domaine Chandon, California	SPLIT 10

White

MOSCATO — Castello del Poggio, Italy	7.5 / 11.25
PINOT GRIGIO — Circa, Italy	7.5 / 11.25
RIESLING — Red Newt, Finger Lakes	8.5 / 12.75
SAUVIGNON BLANC — Kono, New Zealand	10 / 15
CHARDONNAY — A to Z, Oregon	10 / 15
GAVI DI GAVI — Broglia, La Meirana, Italy	10.5 / 15.75
CHARDONNAY — Eshcol, Napa, California	12.5 / 18
ROSE — Chateau Miraval, France	12 / 18
PINOT GRIGIO — Santa Margherita, Italy	14.5 / 21.75

Red

MALBEC — Alhambra, Argentina	8 / 12
CAB-MERLOT-SYRAH — Tamarack, "Firehouse Red", Washington	9.5 / 14.25
BARBERA — Marchesi di Barolo, Piedmont	9.5 / 14.25
SANGIOVESE — Volpaia, "Chianti Classico", Tuscany	11.75 / 17.5
PINOT NOIR — Ramsay, North Coast California	11 / 18
CABERNET — Double Canyon, Washington	13.5 / 20

draft BEER

PERONI — Lager, Nastro Azzuro, Italy	7.5
STELLA ARTOIS — Lager, Belgium	7.5
FAT TIRE — Amber Ale, New Belgium Brewing, Colorado	7.75
GREEN CITY — IPA, Other Half Brewing, Brooklyn, New York	9

bottled BEER

Bud Light, Coors Light, Labatt Blue, Labatt Blue Light. Labatt Blue NA, Michelob Ultra, Miller Lite, Molson Canadian	4.75
Blue Moon, Corona Extra, Heineken, Sam Adams Boston Lager	5.75
Boddington, Flying Bison, Rusty Chain, Guinness Stout, Southern Tier IPA, Ithaca Flower Power	6.75