



CATANIA

• Coastal Italian •

Lunch

ANTIPASTI

BEEF CARPACCIO | SUZIE'S FARM LETTUCE, PICKLED SHALLOTS, PARMESAN AND CALABRIAN CHILI CREAM (GF) | 12

ARANCINI | RED WINE MUSHROOM RISOTTO, TALEGGIO AND PARMESAN | 8.5

LOCAL HALIBUT CRUDO | BEETS, BASIL, POPPY SEED, MEYER LEMON | 16.75

SMOKED DUCK LIVER MOUSSE | DATES, APRICOTS, ALMONDS, PICKLED SHALLOT & PARSLEY | 10.5

SOUP OF THE DAY | MUSHROOM, CREME FRAICHE, FRIED SAGE (GF) | 5/10

CRISPY OCTOPUS | CHICKPEAS, MERGUEZ LAMB SAUSAGE, CAPERS & HERBS | 19

SALADS, SANDWICH & ENTREES

KALE SALAD | FRIED CHICKPEAS, CELERY, PARMESAN AND ANCHOVY VINAIGRETTE | 12.75

FARMER'S MARKET GREEN SALAD | MEYER LEMON VINAIGRETTE, PECORINO TOSCANA, BLACK PEPPER, PISTACHIOS (GF) | 11.75

CHOPPED SALAD | LITTLE GEM LETTUCE, SALAMI, CORONA BEANS, PICKLED SHALLOTS, RED WINE VIN, FENNEL, BASIL, SPRING ONION, OLIVES, PECORINO TOSCANA (GF) | 13.75

Add chicken 3.5 / shrimp 4 / market fish or steak 5

WOOD GRILLED STEAK SALAD | ARUGULA, ROASTED MUSHROOMS, PARMESAN, CARAMELIZED CIPPOLINI ONIONS AND SABA (GF) | 18.75

BROCCOLI AND PROSCIUTTO SALAD | SPIGARELLO, STRAWBERRIES, RAISINS, SHALLOTS, RICOTTA SALATA, WALNUT VIN (GF) | 15.5

POACHED SHRIMP SALAD | LITTLE GEM LETTUCE, POACHED SHRIMP, AVOCADO, GREEN BEANS, ROMANESCO, BEETS, TARRAGON, CELERY VINAIGRETTE (GF) | 16

PAN SEARED LOCAL HALIBUT PICATTA | CAPERS, BUTTER, LEMON, PARSLEY, AND GRILLED BROCCOLI (GF) | 17.5

GRILLED SHRIMP AND CALAMARI | HARISSA, FREGOLA, ENGLISH PEAS, CHARRED ORANGE AND GAETA OLIVES | 16.75

CHICKEN MILANESE | CAULIFLOWER PUREE, GOLDEN RAISINS, CAPERS, ROASTED CAULIFLOWER, CHICKEN JUS | 16.5

WOOD FIRED BURGER | ASIAGO, ARUGULA, ONION, BACON, PICKLED VEGETABLE AIOLI, SERVED WITH POTATOES | 16.75

BUTTERNUT SQUASH SANDWICH | BRAISED KALE, CARAMELIZED ONIONS, WALNUT PESTO, TALEGGIO | 13.75

TUNA SANDWICH | ROASTED TUNA, EGG, CRISPY SHALLOTS, ARUGULA, FENNEL, PICKLED PEPPERS, MIXED GREEN SALAD | 15.5

WOOD OVEN PIZZAS

MARGHERITA PIZZA | SAN MARZANO TOMATO, MOZZARELLA AND BASIL | 13.5

ITALIAN SAUSAGE, SOPPRESSATA AND PANCETTA PIZZA | FONTINA AND PECORINO TOSCANA | 16.5

FUNGHI PIZZA | BEECH AND OYSTER MUSHROOMS, FONTINA, FRESH OREGANO, CHILI FLAKE | 15.5

CHERRIES & BACON PIZZA | PECORINO TOSCANA, PARMESAN, CHILI FLAKE, FRIED SAGE, BALSAMIC | 16.5

SICILIAN PISTACHIO PIZZA | BURRATA, PORK MORTADELLA, PISTACHIO PESTO, PECORINO TOSCANA | 15.5

HOUSE MADE PASTAS

BUCATINI ALLA' AMATRICIANA | GUANCIALE, PECORINO & CALABRIAN CHILI (GF) | 17

AGLIO OLIO PEPPERONCINI | OLIVE OIL, GARLIC, CHILI FLAKE, PARSLEY, PARMESAN (GF) | 13.75

SQUID INK SPAGHETTI | MARINATED SQUID, CRANBERRY BEANS, DANDELION GREENS, BREAD CRUMBS, CHILI OIL | 15

TAGLIATELLE ALLA' PORTOFINO | GENOVESE BASIL PESTO, CREAMY TOMATO SAUCE AND PARMESAN (GF) | 14.5

DUCK SUGO ORECCHIETTE | SLOW BRAISED DUCK, TOMATO, PORCINI AND PARMESAN (GF) | 15.5

Gluten free pasta can be substituted on certain pastas

20% SERVICE ADDED TO PARTIES OF 6+
CORKAGE \$25 | 750ML BOTTLE

Bread & Water served upon request

In support of increases to the minimum wage, a 3.75% surcharge will be added to all checks. We do appreciate your support and understanding. We will continue to put our heart and soul into providing delicious food, exceptional service and genuine hospitality. Visit www.wnlhosp.com/rightthingtodo or email rtd@wnlhosp.com

ITALIAN SODAS & COCKTAILS

NON ALCOHOLIC \$4.5 | *Spiked* \$10

LEMON-THYME | *Gin*

ORANGE-TARRAGON | *Vodka*

STRAWBERRY-BASIL | *Bourbon*

COCKTAILS \$13

APEROL SPRITZ

APEROL, SODA, PROSECCO, ORANGE

AMERICANO

COFFEE INFUSED CAMPARI, SWEET VERMOUTH, CLUB SODA

ITALIAN MULE

AMARO MONTENEGRO, LIME & GINGER

ACQUA RANA

STRAWBERRY BRANDY, LEMON, AVERNA

PRIMO AMORE

VODKA, GIN, COCCHI AMERICANO, LEMON

DI BASE

BASIL VODKA, LIME & MILAGRO FARMS PORT

CIAO BELLA

BOURBON, SEASONAL JAM, SWEET VERMOUTH, & ANGOSTURA BITTERS

DOLCE VITA

BOURBON, MINT, VANILLA, LEMON, CYNAR & BITTERS

TREVI

CELERY INFUSED GIN, LIME, VERMOUTH, CELERY BITTERS

NEGRONI

GIN, CAMPARI, SWEET VERMOUTH

VITTORIA

PINEAPPLE SCOTCH, LEMON, GALLIANO, AMARETTO

VECCHIO STILE

RYE WHISKEY, GALLIANO & RND BITTERS

FRATELLI

TEQUILA, MEZCAL, AMARO NONINO, AGAVE

SANTA MARIA

FRESNO CHILI INFUSED TEQUILA, LIME, DIMMI, GINGER AND AGAVE

DRAGONCELLO

RUM, LIME, TARRAGON, ORANGE BLOSSOM WATER, ABSYNTHE

SICILIAN SOUR

ORANGE INFUSED WHISKEY, AVERNA, CARPANO ANTICA, & ANGOSTURA

WHITES WINES

PROSECCO | TIZIANO | NV | 10

CLASSIC APERITIVO WITH ACACIA, LEMON ZEST & COTTON CANDY

PINOT GRIGIO | DANZANTE | VENEZIA | 11

LEMON-GREEN IN COLOR WITH LOVELY AROMAS OF CITRUS, WHITE PEACH AND GREEN APPLES

GAVI | BENI DI BATASIOLO | PIEDMONT | 12

CRISP, REFRESHING, LEMON AND PEAR FLAVORS, WITH DELICIOUS MINERALS

CHARDONNAY | LE BRUNICHE | TUSCANY | 14

MEDIUM-FULL BODY WITH CITRUS AND EXOTIC FRUIT

VERMENTINO | LA SPINETTA | TUSCANY | 13

SLICED APPLES, LEMON AND LIME RIND, WITH FRESH WATER RIVER ROCK

ZIBIBBO | DONNAFUGATA | SICILY | 13

RIPE PINEAPPLES & PEACHES WITH HINT OF SALTY SAVORYNESS

CHARDONNAY BLEND | LUMA | SICILY | 12

RIPE GENTLE FRUIT, A HINT OF POPCORN, AND A TOUCH OF EXOTICA

CHILLED REDS & ROSÉ

ROSÉ | BERTANI | VERONA | 10

SUMMER WATERMELON, STRAWBERRY, WHITE CHERRIES & WHITE PEPPER

LAMBRUSCO | CHIARLI | EMILIA ROMAGNA | 12

FRESH STRAWBERRIES & BALSAMIC, A LITTLE FIZZ & A HINT OF SWEETNESS

RED WINES

GAGLIOPPO | LIBER PATER | CIRO | CALABRIA | 13

EASY DRINKING WITH TART RED FRUITS, FRESH FLORAL NOTES OF VIOLETS AND WILD FLOWERS

PINOT NOIR | FATTORIA SAVINI | ABRUZZO | 13

RIPE CHERRY, VIOLETS, SOFT SPICE, WITH A PERSISTENT FINISH

SANGIOVESE | CHIANTI CLASSICO RISERVA | 15

RICH & LUSH WITH BLACK CHERRY & BERRY, BITTERSWEET CHOCOLATE, MINERAL & TOBACCO

NEBBIOLO | TERRE ALFIERI | PIEDMONT | 14

A NEW DOC IN PIEDMONT, OFFERING VIOLETS, BLACKBERRY, RASPBERRY, AND LINGERING SPICE

CABERNET | FRESCOBALDI | TUSCANY | 14

BALANCED AND COMPLEX. DARK FRUIT, SPICES AND LICORICE

NERO D'AVOLA | FEUDO DISISA | SICILY | 14

DRIED FLOWERS, PLUM, CHOCOLATE, MEDITERRANEAN SHRUBS, STRUCTURED & COMPLEX

SUPER TUSCAN | LUCENTE | TUSCANY | 15

BLACK CHERRY, WILD BERRIES, CRISP BALSAM, COMPLEX, FORCEFUL & ELEGANT

NEBBIOLO | GRASSO MASSIMO | BAROLO | 20

GENEROUS ROUND DARK FRUIT, WITH ANISE AND TRUFFLE, LEADING TO A FRESH LONG FINISH

DRAFT BEERS^{100z}

PILSNER | FALL BREWING COMPANY | 7

LOCAL GERMAN-STYLE PILSNER 5.5% ABV

OYSTER STOUT | DEL BORGO | PERLE | 9

SMOKED BACON, FIN DE CLAIRE, SALINITY & RICHNESS 5.5% ABV

RELAY IPA | THORN ST | 8

PINE, TANGERINE, MANGO, PINEAPPLE 7.2% ABV

TRIPLE | BIRRA DELL' EREMO | FUOCO | 9

SOFT AND ENVELOPING NOTES OF CARAMEL, WITH UNDERTONES OF SPICE 8.5% ABV

BLOOD ORANGE IPA | LATITUDE 33 | 8

JUICY, REFRESHINGLY DELICIOUS BLOOD ORANGE CITRUS & TROPICAL BITTERNESS PROVIDING BALANCE & A SMOOTH FINISH 7.3% ABV

SMALL BOTTLED BEERS

LAGER #4 | ANGELO PORETTI | 6

LIGHT AND CRISP 5.5% ABV

AMBER | BIRRA DELL' EREMO | MAGNIFICA | 11

MALTY AND FRUITY AROMAS AND A SLIGHT BITTERNESS 5.5% ABV

INDIA PALE ALE | BIRRA DELL' EREMO | FIERA | 11

HERBACEOUS NOTES WITH SOFT, BALANCED BITTERNESS 6.5% ABV

TRIPLE | BIRRA DELL' EREMO | FUOCO | 12

SOFT AND ENVELOPING NOTES OF CARAMEL, WITH UNDERTONES OF SPICE 8.5% ABV

BOCK ROSSA #6 | ANGELO PORETTI | 6

CARAMEL, BURNT SUGARS, RAISINS, NUTS, BREADY MALTS 7.0% ABV

SOUR AMBER | LOVERBEER | MADAMIN | 17

BARREL AGED, SOUR CHERRY, BITTER COCOA & SODA BREAD 5.7% ABV

LARGE BOTTLED BEERS

BIÈRE DE GARDE | BIRRIFICIO BARLEY | 32

HONEY, SWEET GRAIN & PLUM. PRUNE & PEPPERCORN AROMATICS 6.5% ABV

HERB ALE | PICCOLO BIRRIFICIO | CHIOSTRO | 29

GINGER, CORIANDER, GREEN PEPPER & CHAMOMILE. OH SO REFRESHING 5% ABV

WITBIER | BALADIN | ISAAC | 31

HINTS OF APRICOT, PEAR, FIG AND CREAMY GOAT'S MILK 5% ABV

BIÈRE BRUT | DEL BORGO | L'EQUILIBRISTA | 39

CHAMPAGNE, PEACH, BARNYARD & FUNK. YOU SHOULD ONLY BE SO LUCKY 10.9% ABV

MEATBALL MONDAY

at **CATANIA**

Red Sauce Classics Done Right
Foggedaboutit...

FRICKN TUESDAYS

at **WHISKNLADLE**

Ryan's Fried Chicken
and All the Fixins

QUE MILAGRO

at **MILAGRO WINERY**

Mexican Street Food & Live Music
Saturday & Sunday