

Local Provisions



Cocktails

LEMON SIPPER...14

limoncello, sparkling wine, lemon & mint

ELDERFLOWER VODKA GIMLET...16

Belvedere, lime, St. Germaine, mint

ESPRESSO MARTINI...15

Tito's, Averna, espresso shot, Irish cream

AIRPORT LOUNGE...16

Bulleit bourbon, Aperol, amaro, lemon juice

HIBISCUS MARGARITA...16

cinnamon-hibiscus cordial, Hornitos reposado, lime juice & splash of ginger

MESQUITE SMOKED OLD FASHIONED...17

Woodford Reserve, sugar, lemon, bitters

SPICED APPLE DARK & STORMY...15

fresh cider, dark rum, ginger beer, spices

CLASSIC SPRITZ...14

Aperol, sparkling wine, orange wedge, olive

GATEWAY NEGRONI...15

Bombay Sapphire, Mata Blanc Vermouth, Aperol

BOOZE-FREE

Apple-Ginger Fizz...9.5

Lemon & Mint Nojito...9.5

Hibiscus-Lime Spritzer...9.5

Clausthaler Original, Germany...8.5

Prosecco Rosé, Prima Perla, Italy...12 | 38

Wine

SPARKLING

PROSECCO [11%] Poggio Costa, Friuli Italy...15/45

ROSÉ PROSECCO [11%] Santome, Friuli Italy...14/42

SPARKLING WHITE [12%] Red Tail Ridge, Finger lakes NY...75

CHAMPAGNE [12.5%] Charles Mignon, Brut Reserve, Champagne FR...105

ROSÉ | WHITE

GAVI [12%] Produttori Del Gavi, Piedmont Italy...14/42

PINOT GRIGIO [13%] Clic, Friuli Italy, 2024...14/42

SAUVIGNON BLANC [13%] JC Mandard, Loire France...15/46

CHARDONNAY [13.9%] Origin, Napa Valley CA...16/49

ROSÉ [11.5%] Luc Poullain, Touraine, Loire FR...16/53

CHARDONNAY [13.5%] Pearmund Cellars, Un-Oaked, VA...45

VIOGNIER [13.5%] Silver Creek Vineyard, Monticello, VA...52

SOAVE [12.5%] Tenuta Santa Maria Lepiga, Italy...48

CHABLIS [12.5%] Domaine Thierry Hamelin, Chablis FR...72

RED

NERO D'AVOLA [13%] Annamaria Sala, Sicilia Italy...14/40

CÔTES DU RHÔNE [14.5%] Domaine De L'Arnesque, FR...14/41

SANGIOVESE [13.5%] Indigenous-Rivetti, Tuscany Italy...16/49

NEBBIOLO [13.5%] Silvio Grasso, Langhe Italy...16/49

CABERNET SAUVIGNON [14.5%] Upwell, Lodi CA...18/60

PINOT NOIR [13.7%] Bloodroot Coastal, Sonoma CA...18/60

PRIMITIVO [14%] Di Manduria, Fellingine, Puglia Italy...52

CHIANTI RISERVA [14%] La Spinetta, 2020, Tuscany Italy...60

VALPOLICELLA RIPASSO [13.5%] Umberto Cesari, Mara...65

CABERNET SAUVIGNON [14.1%] Pied a Terre, 2017, Sonoma CA...65

PINOT NOIR [13.7%] Shea Estate, 2022, Willamette OR...85

MERITAGE [13.9%] Dry Creek Vineyards, "Mariner" 2021, Sonoma CA...105

BRUNELLO DI MONTALCINO [14.5%] Carpineto, 2019, Tuscany...110

CABERNET SAUVIGNON [14.4%] Flora Springs, 2023, Napa...135

BAROLO [14.5%] E. Pira Chiara Boschis "Mosconi" 2020 IT...215



BEER ON TAP

PILSNER [5.1%] Eggenberg, Hopfenkönig, Austria...9

MÄRZEN [5.5%] Solace, Gute Nacht, Seasonal, VA...9

IPA [7.2%] Right Proper, Big Tomorrow, Wash DC...9

AMBER LAGER [5%] Aslin Beer Co. Herndon VA...9

BOTTLES & CANS

GOLD LAGER [4.8%] Beale's, Bedford VA...8

IMPERIAL STOUT [9%] North Coast Old Rasputin CA...9.5

NON-ALCOHOLIC, Clausthaler Original, Germany...8.5



DINNER MENU



Breads, Veggies & Salads

BEEF LASAGNA SOUP...11
pasta, tomato, ricotta, fontina, parmigiano

FRITTO MISTO...18.5
semolina crusted calamari, shrimp, zucchini, red onion & malt vinegar aioli

SQUASH & GOAT CHEESE BRUSCHETTA...16
Firefly Farm goat cheese, pomegranate seeds house hot honey

GRILLED MEATBALLS...17.5
beef, veal & pork in spicy marinara with grilled garlic bread & parmigiano

TRUFFLE PARMESAN STEAK FRIES...10.5
truffle-fontina cheese dip

LITTLE GEM CAESAR SALAD...14.5
parmigiano, croutons, boquerones, creamy caesar dressing

AUTUMN SALAD...16 gf
apples, dates, pumpkin seeds, celery, blue cheese kale & sweet mustard dressing

LOADED LABNEH DIP...11
cucumber, bread, crispy shallots

SIMPLE GREEN SALAD...9 gf
aged parmigiano, lemon-oregano vinaigrette

RÔTI OF SQUASH, BRUSSELS & CAULIFLOWER...16 gf
lemon tahina, pine nuts, mint & pomegranate

ADD CHICKEN...9 *STEAK...18 *SALMON...15 SHRIMP...12

KIDS
fettuccine, butter & parm...10
grilled chicken & veggies...13 gf
*steak & potato wedges...18
rigatoni with meat sauce...12



Homemade Pastas

SAUSAGE & ORECCHIETTE...22.5
broccoli rabe, fennel sausage, herbs light tomato sauce & parmigiano

SHRIMP & SPINACH FETTUCCINE...31
mushrooms, sage, hazelnuts & white wine cream

SPICY CRAB SPAGHETTI...31
jumbo lump blue crab, spicy tomato breadcrumbs, chilis & fennel pollen

RIGATONI BOLOGNESE...23.5
4-hour beef & pork ragu, tomatoes ricotta & parmigiano

GEMELLI ALLA VODKA...21
tomato, chilis, cream & parmigiano

Wood Burning Oven & Grill

WESTER ROSS SCOTTISH SALMON...29 gf
quinoa, kale, roasted cauliflower & red onion pickles, pomegranate & lemon-oregano vinaigrette

***LOPRO LAMB BURGER...21.5**
pickled long hots, roasted tomatoes, labneh, homemade sesame focaccia, chips or salad

***ROSEDA RANCH FLAT IRON STEAK...39 gf**
yukon gold potatoes, brussels sprouts blue cheese, arugula & sweet mustard dressing

CHICKEN COOKED UNDER A BRICK...27 gf
coal roasted baby potatoes, castelvetro olives, lemon & parsley

GRILLED BRANZINO PICCATA...32 gf
spinach, cannellini beans, sultanas, pine nuts, butter & capers

GREEN HILL PORK CHOP...31 gf
roasted fennel, shallots, creamy polenta tomato-garlic butter, gremolata

**BAKED FRESH DAILY
ITALIAN COUNTRY BREAD**

with cultured butter, evoo
& sea salt

\$7

*Item cooked to order, contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially individuals with certain medical conditions.

Not all ingredients are listed. Please inform us if you have allergies or restrictions.



LUNCH MENU



Breads, Veggies & Apps

BEEF LASAGNA SOUP...11
pasta, tomato, ricotta, fontina, parmigiano

FRITTO MISTO...18.5
semolina crusted calamari, shrimp, zucchini, red onion & malt vinegar aioli

SQUASH & GOAT CHEESE BRUSCHETTA...16
Firefly Farm goat cheese, pomegranate seeds house hot honey

GRILLED MEATBALLS...17.5
beef, veal & pork in spicy marinara with grilled garlic bread & parmigiano

TRUFFLE PARMESAN STEAK FRIES...10.5
truffle-fontina cheese dip

LOADED LABNEH DIP...11
cucumber, bread, crispy shallots

RÔTI OF SQUASH, BRUSSELS & CAULIFLOWER...16 gf
lemon tahina, pine nuts, mint & pomegranate

Salads

GRILLED CHICKEN AVOCADO...23
farro, carrots, tomato, cucumber, almonds, gem lettuce, arugula, buttermilk herb dressing

LITTLE GEM CAESAR SALAD...14.5
parmigiano, croutons, boquerones, creamy caesar dressing

AUTUMN SALAD...16 gf
apples, dates, pumpkin seeds, celery, blue cheese sweet mustard dressing

SIMPLE GREEN SALAD...9 gf
aged parmigiano, lemon-oregano vinaigrette

ADD
CHICKEN..9 *STEAK..18 *SALMON..15 SHRIMP..12

KIDS
fettuccine, butter & parm...10
grilled chicken & veggies...13 gf
*steak & potato wedges...18
rigatoni with meat sauce...12

Homemade Pastas

SAUSAGE & ORECCHIETTE...22.5
broccoli rabe, fennel sausage, herbs light tomato sauce & parmigiano

SHRIMP & SPINACH FETTUCCINE...31
mushrooms, sage, hazelnuts & white wine cream

RIGATONI BOLOGNESE...23.5
4-hour beef & pork ragu, tomatoes ricotta & parmigiano

GEMELLI ALLA VODKA...21
tomato, chilis, cream & parmigiano

Grilled Mains & Sandwiches

WESTER ROSS SCOTTISH SALMON...29 gf
quinoa, kale, roasted cauliflower & red onion pickles & lemon-oregano vinaigrette

GRILLED BRANZINO PICCATA...32 gf
spinach, cannellini beans, sultanas, pine nuts, butter & capers

***ROSEDA RANCH FLAT IRON STEAK...39 gf**
yukon gold potatoes, brussels sprouts blue cheese, arugula & sweet mustard dressing

***MESQUITE ROAST BEEF SANDWICH...22**
homemade roll, horseradish, VA cheddar, onion straws, with salad or chips

HOT HONEY CHICKEN SANDWICH...20.5
Firefly Farm goat cheese, sweet zucchini pickles, arugula with salad or chips

***ROSEDA BEEF “BLTA” BURGER...21**
bacon, avocado, sharp cheddar, lettuce herb aioli with salad or chips

***LOPRO LAMB BURGER...21.5**
pickled long hots, roasted tomatoes, labneh, homemade sesame focaccia, chips or salad



**BAKED FRESH DAILY
ITALIAN COUNTRY BREAD**

with cultured butter, evoo
& sea salt

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