

## SOMETHING SWEET TO START

### BOMBOLONI

Italian Doughnuts, Vanilla, Pistachio, Hazelnut Cream Dipping Sauces 8

### BISCOTTI

Chocolate Pistachio Or Vanilla Almond 2/Each

### AFFOGATO

Choice Of Gelato, Topped With Espresso 6

## FOR BRUNCH

Add An Egg To Anything For \$2

### DEEP FRIED FRENCH TOAST

Walnut Syrup, Fresh Fruit, Whipped Cream 12

### CHICKEN & WAFFLES

Whole Deep Fried Chicken, Sourdough Waffle, Spiced Maple Syrup, Salted Butter 28

### ITALIAN GRITS & EGGS

Mascarpone Grits, Swiss Chard, Sautéed Mushrooms, Poached Eggs 10

### EGGS BENEDICT

Toasted Paisano Bread, Whole Grain Mustard Hollandaise, Leeks, Italian Sausage 13

### SALMON BLT

Smoked Salmon, Nueske's Bacon, Roma Tomato, Arugula, Smoked Provolone, Pesto Mayo, Grilled Paisano 15

### THE A.M. SANDWICH

Fried Farm Egg, Crispy Pancetta, Roasted Tomato, Arugula, Smoked Provolone, Pesto Mayo, Grilled Paisano, 14

### STEAK & EGGS

New York Strip, Marsala Purée, Crispy Mushrooms, Two Fried Eggs 15

### ITALIAN FRITTATA

Baby Heirloom Tomatoes, Wild Mushrooms, Butternut Squash, Ricotta, Toasted Bread 10

## SOMETHING EGG-CELLENT

### BUILD YOUR OWN OMELETTE

#### EGGS YOUR WAY

Two Eggs, Crispy Potatoes, Bacon, Toasted Bread 10

#### ADD INS

##### \$3

- Crab
- Smoked Salmon
- Bacon

##### \$2

- Italian Sausage
- Pesto Chicken
- Roasted Artichoke Hearts

##### \$1.5

- Mozzarella
- Smoked Provolone
- Fresh Ricotta
- Wild Mushrooms
- Tomatoes
- Red Onion
- Calabrian Chili
- Rapini
- Butternut Squash

## RAW BAR

### OYSTERS\*

Black Pepper Mignonette, Cocktail Sauce, Horseradish, Fresh Lemon MP

### CHILLED KING CRAB LEGS

1/4 Pound, Lemon, Butter 22

### OYSTER SHOOTERS \*

#### THE CLASSIC

Bloody Mary, Vodka 4

#### DANTE'S INFERNO

Calabrian Chili, Bloody Mary, Bolla Prosecco 5

#### CARDINALE

Gin, Tonic, Black Pepper, Thyme 6

### WOOD-FIRED OYSTERS 15

Pancetta, Pecorino Romano, Gremolata, Bread Crumbs

## SOMETHING WITH A KICK

### BOTTOMLESS MIMOSAS

Prosecco, Fresh Orange Juice 11

### THE BLOODY MARY

Svedka Vodka, Bloody Mary Mix, Skewer Of Pepperoncini, Charcuterie, Pickled Asparagus 10  
Add King Crab Leg 11

### ITALIAN 75

Amaro Meletti, Fresh Lemon Juice, Simple Syrup, Bolla Prosecco 6

### AMARO SOUR

Redemption Rye Whiskey, Amaro di Angostura, Lemon, Turbinado Syrup, Egg White 10

### SEASONAL TAP COCKTAIL

Concoctions Change Frequently, Please Consult Your Server For Today's Creation 7

### PRAIRIE PICK-ME-UP

High West American Prairie Bourbon, Cold Brewed Coffee, Bitters, Brown Sugar, Lemon 9

### DAYDREAMS OF HAMMOCK

Vanilla Roasted Pineapple Infused Rum, Lime, Turbinado Syrup, Angostura Bitters 9

### MIMOSA

Bolla Prosecco, Fresh Orange Juice 6

## COFFEE & TEA

**MARTIN COFFEE** Small 3.5 Large 6.5

**ESPRESSO** 2.5

**DOUBLE ESPRESSO** 4.5

**CAPPUCCINO** 3.5

**LATTE** 3.5

**MIGHTY LEAF ORGANIC HOT TEA** (Assorted Flavors) 2.5

**FRESH JUICES** 3  
Orange, Cranberry, Or Grapefruit

## On The Side

One Farm Egg (Your Way)	2
Bacon	6
Garlic Parmigiano Reggiano Fries	4
Crispy Fingerling Potatoes	6
Creamy Italian Grits	6
Roasted Butternut Squash	6
Garlic Parmigiano Reggiano Bread	4

 Vegetarian  Gluten Free

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

FLIP FOR LUNCH



## STARTERS

**BURRATA** (V) (GF) Add Prosciutto Americano 5  
Arugula, Baby Heirloom Tomatoes, Extra Virgin Olive Oil, Aged Balsamic 13

**SEARED OCTOPUS** (GF) 12  
Salsa Verde Marinated Octopus, Cannellini Salad, Mint

**FRIED CALAMARI**  
Spicy Arrabiata Sauce, Fresh Herbs 12

## SANDWICHES

(Your Choice Of Local Salad Or Fries)

**AVONDALE CHICKEN**  
Pesto Marinated Chicken Breast, Tomatoes, Smoked Provolone, Bacon, Red Onion, Mixed Greens, Pesto Mayo, Toasted Paisano 14

**“THE ITALIAN STALLION”**  
Italian Meats, Provolone, Mozzarella, Red Onion, Olive Salad, Roasted Tomatoes, Pesto Mayo, Ciabatta 14

## PASTA

Gluten Free Pasta Available Upon Request

**SPAGHETTINI** (V) Add Meatballs 4  
Tomato Sauce, Garlic, Shaved Parmigiano-Reggiano, Basil 10

**FETTUCCINE ALFREDO** (V)  
Scallions, Tomatoes, Parmigiano-Reggiano 12  
Add Chicken 4 Add Wood-Fired Shrimp 5 Add Mussels 5

**SHORT RIB BOLOGNESE**  
Pappardelle, Short-Rib Ragù, Bittersweet Chocolate, Shaved Parmigiano-Reggiano 14

**CARBONARA**  
Fettuccine, House Cured Lamb Bacon, Black Pepper, Mint 12

**EXECUTIVE CHEF** Ian Fleischmann  
**SOUS CHEF** Carlos Sebastian Romaro Ward

**GENERAL MANAGER**  
Ashley Land

**FORKING AMAZING RESTAURANTS**

**PRESIDENT** Matt Mannick  
**EXECUTIVE CHEF** Ian Lynch

## CONNECT WITH US

  @ildescojax

 /ildescojax

## SOUP & SALAD

**FENNEL & TOMATO SOUP** (V)  
Aged Balsamic, Black Pepper Croutons, Frisée 7

**MINISTRONE SOUP**  
Il Desco Meatballs, Parmigiano-Reggiano, Fresh Herbs 9

**WOOD-FIRE BAKED CAESAR SALAD**  
Baby Gem Lettuce, Caesar Vinaigrette, Polenta Crouton, Shaved Pecorino Romano 10

**INSALATA TRICOLORE** (GF)  
Butter Lettuce, Radicchio, Arugula, Artichoke Hearts, Prosciutto Americano, Almonds, Aged Balsamic 13

**THE LOCAL** (V) (GF) 8  
Mixed Greens, Heirloom Tomatoes, Cured Olives, Shaved Red Onion, Pecorino Romano

Add Chicken \$4  
Add Wood-Fired Shrimp \$5  
Add Crab Cake \$5

## PIZZA

Gluten Free Crust Available Upon Request

### THE BLANK SLATE 15

Build Your Own Masterpeice

#### 1. Choose your base

- Tomato
- Arugula Pesto
- White

#### 2. Choose your toppings (Max 4 Toppings)

- |                |                    |
|----------------|--------------------|
| Meats \$2 each | Extras \$1.5 each  |
| • Pepperoni    | • Mushrooms        |
| • Sausage      | • Tomatoes         |
| • Soppressata  | • Arugula          |
| • Capicola     | • Fresh Ricotta    |
| • Mortadella   | • Fresh Mozzarella |
| • Bacon        | • Artichoke Hearts |
|                | • Red Onion        |
|                | • Rapini           |

**THE LOMAX**  
Chicken, Smoked Provolone, Mozzarella, Arugula Pesto, Sun-dried Tomatoes, Fresh Arugula, Pine Nuts 9/18

**THE WILD FUNGHI** (V)  
Wild Mushrooms, Caciotta Al Tartufo, Garlic Purée, Porcini Oil, Fresh Herbs 9/17

**MARGHERITA** (V)  
San Marzano Tomato Sauce, Fresh Pulled Mozzarella, Basil, Olive Oil 8/15

**THE GARDEN PARTY** (V)  
Mushrooms, Roasted Tomatoes, Butternut Squash, Smoked Provolone, Mozzarella, Tomato Sauce, Ricotta, Fresh Herbs 9/17

**CARNE GRANDE**  
Soppressata, Capicola, Mortadella, Prosciutto, Italian Sausage, Smoked Provolone, Mozzarella, San Marzano Tomato Sauce, Shaved Garlic 10/19

**POCO A POCO** (V)  
Grilled Artichoke Hearts, Rapini, Alfredo Sauce 10/18

**BRUSSELS**  
Pancetta, Roasted Brussel Sprouts, Garlic Purée, Pecorino Romano 10/18

FLIP FOR BRUNCH

