

antipasto

†frito misto | 11

calamari, baby shrimp, fennel, green bean, lemon

†crab cake | 16

jumbo lump crab, red pepper, lemon zest, candied tomato, tarragon aioli

truffle white bean dip | 9

lavosh, carrot, celery

†grilled octopus | 11

roasted chickpea, pickled shallot, garlic, fennel, dill, charred lemon

burrata | 13

extra virgin olive oil, black pepper, grilled italian loaf

roasted tomato + micro basil

toasted pine nuts + spinach basil pesto

formaggi + salumi | 19

selection of hand-cut salumis and artisan cheeses

†SOCCi meatballs | 10

san marzano marinara, mozzarella

insalata and zuppa

tuscan ribollita soup | 7 onion + fennel soup | 7

grilled bread, asiago

italian sausage, grilled bread, asiago

SOCCi chopped salad | 8/13

salumi, pecorino, olive, chickpea, artichoke, provolone, roasted pepper
citrus-oregano vinaigrette

gala apple and gorgonzola salad | 7/12

baby greens, candied walnut, dill and fennel, McCutcheon cider vinaigrette

caprese salad | 11

basil spinach pesto, fresh mozzarella, tear drop tomato, balsamic reduction
petite basil

caesar | 7/11

romaine and red oak lettuce, house-made crouton, parmesan reggiano

roasted beet salad | 8/13

red and yellow beets, Chapel Creamery goat cheese, candied walnut, endive,
orange segments, walnut vinaigrette

add

grilled chicken 8 grilled steak 9 scampi baby shrimp 9

True North sustainable salmon† 9

pizza del forno

GLUTEN-FRIENDLY CRUST AVAILABLE

rustico | 13

roasted pepper and tomato, goat cheese, garlic oil, micro basil
balsamic-cipollini onion

quattro formaggio | 12

feta, asiago, mozzarella, goat cheese, garlic cream

†sausage | 13

Stachowski's fennel sausage, chili flake, san marzano tomato, provolone

hummingbird | 13

fresh mozzarella, micro basil, san marzano tomato

†pesto chicken | 14

grilled chicken, spinach-basil pesto, pine nuts, tomato relish, fresh mozzarella

†salami + peppadew | 14

salami, peppadew peppers, pickled shallot, san marzano tomato, feta

†three little pigs | 14

house cured duroc pork belly, Stachowski's italian sausage, capicola
san marzano tomato, mozzarella

pasta

GLUTEN-FRIENDLY PASTA AVAILABLE

† spaghetti carbonara | 12/20

cage-free egg, black pepper bacon, pecorino romano

penne pesto | 9/16

roasted tomato, garlic, parmesan, pine nut

eggplant parmesan | 18

seasoned breadcrumbs, fresh mozzarella, san marzano tomato, spaghetti

† seafood fettuccine | 14/26

calamari, smoked mussels, shrimp, bay scallops, white wine, asiago

† shrimp scampi linguine | 14/26

tomato, garlic, Calabrian chili, basil

penne bolognese | 12/20

Stachowski's fennel sausage and beef, mozzarella
san marzano tomato, reggiano

spaghetti | 8/15

marinara, micro basil, reggiano

add

grilled chicken 8

scampi baby shrimp 9

SOCCi meatballs† 9

True North sustainable salmon† 9

principale

† 21 day dry aged duroc pork chop | 32

herb polenta, apple and fennel riesling reduction, baby greens

Decoy by Duckhorn Merlot

† 14oz NY strip | 43

garlic whipped potato, romanesco, carrot, maple-bourbon butter
chianti reduction

Napa Valley Quilt Cabernet Sauvignon

† 20oz ribeye | 49

garlic whipped potato, romanesco, carrot, maple-bourbon butter
chianti reduction

Castiglioni Chianti

† true north salmon | 25

caramelized fennel, roasted tomato, tuscan beans

Sonoma Cutrer Chardonnay

† chicken cotoletta | 26

prosciutto cotto, fontina, san marzano tomato, spaghetti
parmesan, petite basil

Rex Hill Pinot Noir

† daily special | MP



URBAN ITALIAN KITCHEN + BAR

Executive Chef | Devon Capili

every ingredient used may not be listed, please alert your server with any allergy, ingredient, or preparation concerns or questions

† consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

20% gratuity automatically added to parties of 6 or more



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