

## APPETIZERS

### ROASTED BEETS \$12

Roasted beets, gorgonzola mousse, arugula, pickled fennel, toasted hazelnuts, cherry vinaigrette

### BEEF CARPACCIO \$14

Pepper-crusted filet mignon, fried capers, arugula, pickled red onions, shaved grana padano, horseradish aioli

### TUNA \$15

Ahi tuna, saki-glazed, toasted sesame, pickled red onions, wontons, spicy lemon aioli

### MEATBALLS \$13

Whipped ricotta, marinara

### SHORT RIB EGG ROLLS \$13

Wild mushroom ragu, caramelized onions, mozzarella, horseradish aioli

### MEAT & CHEESE BOARD (serves 2-4 pp) \$28

Selection of imported meats and cheeses

### FRIED CALAMARI \$16

Flour-dusted fresh calamari, spicy lemon aioli, marinara

### MUSSELS \$13

Celery, tomato jam, chorizo, caramelized onions, brandy cream sauce

### GRILLED OCTOPUS \$16

Harissa-rubbed grilled Spanish octopus, arugula, salsa verde

### STUFFED DATES \$10

Gorgonzola stuffed dates, prosciutto wrapped, gorgonzola cream sauce

### POLENTA \$10

Grilled crispy polenta, wild mushrooms, gorgonzola cream sauce

### BRUSCHETTA \$11

Whipped Mascarpone, tomato jam, honey, balsamic reduction

### CAPRESE SALAD \$13

Burrata, heirloom tomatoes, basil, EVOO

## SALADS

### CAESAR SALAD \$10

Romaine, shaved grana padano, cherry tomatoes, anchovy croutons

### ARUGULA SALAD \$10

Arugula, pickled red onions and fennel, cherry tomatoes, polenta croutons, roasted hazelnuts, gorgonzola, champagne vinaigrette

### WEDGE SALAD \$11

Iceberg, grape tomatoes, caramelized pancetta, gorgonzola, pickled red onions, truffle ranch dressing

## ENTREES

### PAN ROASTED SALMON \$19

Basil pesto farro, caramelized cauliflower, broccoli rabe, lemon gremolata

### BRAISED SHORT RIB \$20

Mushroom ragu, truffle potato cake, brussel sprouts, lemon gremolata

### CHICKEN PARMESAN \$17

Breadcrumb-crusted chicken, marinara, mozzarella, linguini

### VEAL PARMESAN \$17

Breadcrumb-crusted veal medallions, marinara, mozzarella, linguini

### BASA FRANCESE \$18

White mild fillet, cherry tomatoes, homemade fettuccine, lemon white wine sauce

### CHICKEN & CRAB \$20

Chicken breast, jumbo lump crabmeat, homemade fettuccine, fresh spinach, white wine pomodoro sauce

### VEAL SALTIMBOCCA \$19

Roasted veal demi, sage, fontina cheese, crispy prosciutto

### EGGPLANT ROLLATINI \$16

Ricotta, mozzarella cheese, linguini, marinara

### GRILLED JUMBO SHRIMP \$18

Marinated jumbo shrimp, white bean & brussel sprouts ragu, spicy lemon aioli

## EXPRESS LUNCH SPECIAL

SOUP, SALAD & SANDWICH OF THE DAY \$19  
a cup of homemade soup, a half daily sandwich special with your choice of fries or Caesar salad and a beverage

## SIDES

### Grilled Polenta \$7

Marinara

### ROASTED CAULIFLOWER \$9

Pine nuts, capers, olive oil

### BRUSSEL SPROUTS \$9

Red onion, pancetta, whiskey reduction

### POTATO CAKE \$8

Crispy truffle potato cake

### BROCCOLI RABE \$9

Garlic, EVOO, red pepper flakes, white bean

### WHITE BEAN RAGU \$8

White bean & brussel sprouts ragu

### LINGUINE MARINARA \$6

Linguine in marinara sauce

## PASTA

### BUTTERNUT SQUASH AGNOLOTTI \$16

Homemade agnolotti, parmesan cream sauce, marcona almonds, brussel sprout leaves

### SHORT RIB RAVIOLIS \$17

Homemade ravioli, short rib, gorgonzola, fried sage, lemon gremolata, shaved grana padano, veal demi glace

### WILD MUSHROOM PAPPARDELLE \$15

Wild mushroom homemade pappardelle, truffle butter, mushroom ragu, parmesan

### SHRIMP FRADIAVOLO \$18

Jumbo shrimp, cherry tomatoes, linguini, white wine pomodoro sauce

### CAMPANELLE CARBONARA \$16

Pancetta, peas, parmesan cream sauce, fresh egg yoke

### PORK CHEEKS RADIATORI \$17

Braised pork cheeks, roasted peppers, wild mushrooms, brandy demi glace cream sauce

### NANA'S CASTELLANE \$17

Meatballs, sausage, pork cheeks, homemade castellane, marinara sauce, whipped ricotta

### SEAFOOD FETTUCCINE \$19

Shrimp, jumbo lump crab meat, fresh spinach, brandy pink sauce

### LINGUINI CLAMS \$17

Little neck clams, chorizo, cherry tomatoes, garlic white wine sauce, herbed breadcrumbs

### FETTUCCINE BOLOGNESE \$16

Homemade Fettuccine, veal & pork ragu, pomodoro, whipped ricotta

### CASTELLANE NORMA \$15

Roasted eggplant, homemade castellane, whipped ricotta

### CAMPANELLE VODKA \$15

Pancetta, cherry tomatoes, vodka pink sauce

### ZUPPA DI PESCE \$20

Jumbo lump crab meat, shrimp, mussels, clams, salmon, basa, linguini, white wine pomodoro sauce

### SEAFOOD RISOTTO \$20

Shrimp, jumbo crab meat, wild mushrooms, peas, lobster broth

### GNOCCHI POMODORO \$16

Homemade gnocchi, garlic, pomodoro, basil

### HOUSE MADE GNOCCHI RAPINI \$17

Ricotta gnocchi, fennel sausage, rapini, chili flake, pork jus, parmesan cheese

## SANDWICHES all sandwiches served with Caesar, Arugula or French Fries

### CHICKEN CAPRESE \$15

Grilled chicken breast, mozzarella, tomato, arugula, basil aioli

### SALMON \$17

Arugula, tomato jam, spicy lemon aioli

### MEATBALL - \$15

Whipped ricotta, tomato sugo, mozzarella, arugula

### CHICKEN PARMIGIANA - \$15

Chicken breast, marinara, mozzarella

### CHICKEN CUTLET & RABE - \$16

Chicken breast, roasted peppers, brockly rabe, sharp provolone

### BRANDYWINE BURGER - \$16

Arugula, mozzarella cheese, horseradish aioli

# B E V E R A G E S

## WHITE WINE *by the glass & bottle*

	glass	bottle
Chardonnay, Cardiff (CA)..... <i>tropical citrus, complex, balanced with a buttery finish</i>	9	34
Pinot Grigio - Rapido, Delle Venezie (IT)..... <i>crisp seeded fruits, zesty acidity, refreshing</i>	10	32
Prosecco - Montefresco Prosecco, Vento (IT)..... <i>delicate bubbles, apple notes with wild flowers</i>	11	35
Sauvignon Blanc - Arona, Marlborough (NZ)..... <i>zesty passionfruit, crisp and dry, zippy acidity</i>	11	34
Riesling - Washington Hills, Columbia Valley (WA)..... <i>lush, balanced, refreshing, stone fruit and a bit of citrus</i>	10	32
Rose - Paul Mas Wines, Sud de France (FR)..... <i>fresh crushed red fruit aromas, redberries, lively mouthfeel, fresh acidity</i>	10	32

## RED WINE *by the glass & bottle*

Cabernet Sauvignon, Cardiff (CA)..... <i>dark fruit and blackberries, smooth lingering finish</i>	9	34
Barbera/Nebbioli - Trifula, Piedmont (IT)..... <i>lively, fruity, mineral aromas with cherry, mulberry, floral hints</i>	11	32
Cabernet Sauvignon - Sean Minor, Paso Robles (CA)..... <i>black cherry, pomegranate, black pepper and vanilla, long velvety finish</i>	14	42
Chianti - Badia e Colle, Tuscany (IT)..... <i>black cherries, blueberries, tobacco, black pepper, soft tannins, long finish</i>	11	36
Malbec - Bodini, Mendoza (ARG)..... <i>ripe fruit, hints of spice, violets, plum marmalade, vanilla, round tannins and a ripe fruit finish</i>	11	34
Pinot Noir - Leese-Fitch, Sonoma (CA)..... <i>strawberry, raspberry, hints of mulled spices, soft oak tannins</i>	11	33
Super Tuscan - Cantine Bruni, Tuscany (IT)..... <i>aromas of blackberry, black cherry and licorice, full bodied, firm tannins and a long finish</i>	13	42

## BOTTLED BEER

Peroni (5.2%).....	5
Miller Lite (4.2%).....	5
Corona Extra (4.5%).....	5
Heineken (5.0%).....	5
Buckler N.A. ....	5

## DRAFT BEER

Yuengling (4.4%).....	5
Lagunitas I.P.A. (6.2%).....	7
Modelo (4.4%).....	5
Blue Moon (5.2%).....	6
Sly Fox IPA (7%).....	7
Sam Adams Winter Lager (5.5%).....	6

## CRAFTED COCKTAILS

The Manhattan..... <i>ezra brooks straight rye whiskey, carpano antica formula sweet vermouth, aromatic herbal bitters, oils of orange peel, amarena cherry</i>	13
Old Fashion..... <i>ezra brooks straight rye whiskey, demerara simple syrup, aromatic herbal bitters, fresh citrus peels, amarena cherry syrup</i>	12
Sazeract..... <i>ezra brooks straight rye whiskey, demerara simple syrup, herbal bitters, oils of fresh lemon peel, vieux carre absinthe rinse</i>	11
The Perfect Martini..... <i>faber gin and vodka, white vermouth, olive wrapped with a lemon twist</i>	12
The Negroni..... <i>faber gin, campari liqueur, carpano antica formula sweet vermouth, orange peel</i>	12
The Devil Went Down to Georgia..... <i>bulleit bourbon, peach schnapps, orange bitters, muddled cherry and orange slice</i>	12
Battle of the Brandywine..... <i>coffee liquor, irish cream liquor, grand marnier, light cream</i>	11
Whisky Sour..... <i>bulleit bourbon, blood orange tea, sour mix, lemon peel, amarena cherry, lemon peel</i>	12
Basil Mojito..... <i>faber vodka, house-made honey-sweetened pink lemonade, fresh muddled basil, lemon</i>	10
Aperol Spritz <i>Aperol, prosecco, orange peel</i> .....	10
Lemoncini <i>Limoncello, prosecco, lemon peel</i> .....	11
A Downingtown Diva <i>faber gin, lillet, st germain, grapefruit twist</i> .....	10

## WHITE WINE *by the bottle*

Chardonnay - Paul Hobbs "Crossbarn", Sonoma Coast (CA)..... <i>pineapple and keylime pie aromas, toast, vanilla, subtle oak and a smooth finish</i>	55
Chardonnay, Sagelands (WA)..... <i>tropical fruit aromas. rich oak flavors, butter, elegant finish</i>	39
Chardonnay - Sean Minor, Central Coast (CA)..... <i>ripe pear, green apple, medium-bodied, a full and long finish</i>	40
Pinot Grigio - Maso Poli, Trentino (IT)..... <i>alluring floral aromas, apple and melon, fresh and dry</i>	45
Pinot Grigio - Ca del Sarto, Friuli (IT)..... <i>light straw color, floral notes, crisp light fruit flavors</i>	39
Pinot Gris - Pike Road, Willamette Valley (OR)..... <i>delicate fruit notes, almond &amp; citrus zest, light bodied</i>	39
Rose - Radio Boka, Valencia (SP)..... <i>raspberry, lychee fruit, white flowers, bright and a lasting finish</i>	40
Sauvignon Blanc - Spy Valley Estate, Marlborough (NZ)..... <i>intensely aromatic, passionfruit, guava, light herbs, crisp mineral finish</i>	55
Sauvignon Blanc - Honig Winery, Napa Valley (CA)..... <i>melon and cut grass, light bodied, balanced palate</i>	60
Vermentino- Argiolas D.O.C., Sardinia (IT)..... <i>ripe stone fruit, sweet citrus, a vibrant palate with lingering acidity</i>	45

## RED WINE *by the bottle*

Cabernet Sauvignon - The Atom..... <i>red fruit, mocha, chocolate, firm tannins and a soft finish</i>	45
Cabernet Sauvignon - Waterbrook Estate, Columbia Vly (WA)..... <i>herbaceous, blue &amp; black fruit, graphite minerality, dusty cocoa</i>	45
Chianti - Salchetto, Tuscany (IT)..... <i>ruby red, aromatic fresh fruit, hints of spice, notes of cherry &amp; plum</i>	42
Merlot - Castro Cellars, Paso Robles (CA)..... <i>balanced, firm tannin, flavors of black cherry, coffee, herbs and spice</i>	45
Montepulciano - Jasci "Organic", Abruzzi (IT)..... <i>plum, blackberry jam, coffee, cocoa, balanced acidity, soft finish</i>	39
Nebbiolo - San Silvestro, Piedmont (IT)..... <i>ruby red, notes of red fruits, hints of herbs and earth, full bodied</i>	50
Pinot Noir - Fogscape, Monterey (CA)..... <i>allspice, bright cherry &amp; plum, medium bodied &amp; complex</i>	49
Petite Sirah - The Crusher..... <i>rich and intense dark fruit, silky tannin, quite smooth and velvety</i>	47
Super Tuscan - Casali di Bibbiano "Ginezio", Tuscany (IT)..... <i>melon and cut grass, light bodied, balanced palate</i>	52

## LIMITED CELLER SELECTIONS

Amarone della Vallpolicella - Degani 2015, Veneto (IT)..... <i>intense ripe fruit aromas, spice, vanilla, tobacco, cocoa, anise, velvety finish</i>	85
Barolo - Ricossa 2014, Piedmont (IT)..... <i>garnet red, violets and rose, spice, licorice, full and rich</i>	75
Barolo - Giovani Rosso 2016, Piedmont (IT)..... <i>dried red fruit, fresh herbs, sweet spice, classic expression</i>	100
Brunello - Camigliano 2015, Montalcino, Tuscany (IT)..... <i>earth, leather, iron, bright cherry, fine firm tannin</i>	125
Cabernet Sauvignon - Aviary Reserve 2017, Napa (CA)..... <i>gorgeous black fruit, gravel, violets, anise, structured velvety tannins</i>	55
Cabernet Sauvignon - Treana Winery 2019, Paso Robles (CA)..... <i>black plum, coffee, chocolate, savory hints of mushroom and herb, balanced tannins</i>	45
Meritage - Chappellet "Mtn Cuvee" 2019, Napa (CA)..... <i>licorice, tobacco, cherry, nutty fig, dense with a rich long finish</i>	75
Ripasso - Antico Fuoco 2018, Veneto (IT)..... <i>dark fruit aromas, hints of spice and leather, smooth lingering finish</i>	45
Super Tuscan - Jascapo Biondi Santi "Sassaolloro" 2016, Tuscany (IT)..... <i>intense black currant, cedar, tobacco, spice, finishes fresh and focused</i>	65

**BUY THE KITCHEN A SIX PACK OF BEER \$10**

*La Sponda*  
italian restaurant & wine bar