



starters

VINNY'S BREAD BOARD 3

artisan ciabatta + foccaccia breads
from Theo's Brother's Bakery, evoo

CHARCUTERIE + CHEESE 22

selection of artisan cheeses,
thinly sliced charcuterie, mixed olives

OCTOPUS 16

charred spanish octopus, harissa,
yukon gold potato, olives,
caramelized onions, smoked paprika

CALAMARI 12

salt & pepper fried, stewed tomatoes

VINNY'S CRAB CAKE 18

vanilla cracked mustard butter, apple,
fennel slaw, chive oil

ARTICHOKES 12

grilled long stemmed, crispy pancetta,
parsley, lemon butter

BEEF CARPACCIO* 12

thinly sliced beef sirloin, parmigiano,
dijon mustard sauce, fried capers,
arugula, e.v.o.o.

insalata

VINNY'S HOUSE SALAD 7

mixed greens, pear tomatoes,
blue cheese vinaigrette

BURRATA 16

seasonal selection, ask server for details

SIMPLE ARUGULA SALAD 9

arugula, shaved parmesan, evoo, lemon

PEAR ARUGULA SALAD 11

rocket, spiced pecans, shallot
aged goat cheese, cherry vinaigrette

LITTLE GEM SALAD 9

garlic, lemon + white anchovy dressing,
parmigiano, onion rings

HEIRLOOM TOMATO SALAD 13

fresh mozzarella, mixed greens,
red onions, prosciutto, balsamic, e.v.o.o.

pizzetta

MARGHERITA 13

crushed tomatoes, fresh mozzarella, basil

PROSCIUTTO 15

prosciutto, spinach, fontina,
caramelized onions, white truffle oil

MUSHROOM 14

cremini, shiitake, gruyere, fontina,
white truffle oil

entree

VINNY'S LASAGNA 20

italian sausage and ground beef
OR veggie, tomato, ricotta, arugula

GNOCCHI + VEAL MEATBALLS 18

potato gnocchi in parmigiano cream sauce,
veal + pork meatballs, tomato sauce

RISOTTO 32

shrimp & scallop risotto, black truffles,
white truffle essence

CHICKEN SCALLOPINI 24

house made spinach ricotta filled raviolis,
lemon, capers, artichoke, kalamata olive, tomato

CHICKEN PARMIGIANA 22

breaded chicken cutlet, spinach,
fettuccine alfredo, mozzarella, tomatoes

RIBEYE* 42

escarole, fingerling potatoes, broccoli rabe pesto

8oz FILET* 39

buttered spinach, fingerling potatoes

RAINBOW TROUT 26

pan seared rainbow trout, currant, caper,
cauliflower puree, brown butter vinaigrette

SEARED SALMON, SARDIAN SEAFOOD STEW 28

fregola, fennel, tomato confit

RACK OF LAMB* 45

roasted new zealand lamb, shiitake potato puree,
thin beans, raspberry-shallot sauce

VEAL TORTELLONI 21

buttered spinach, cremini mushrooms, parmigiano

SQUID INK PASTA 26

calabrian chili, charred calamari, mussels,
torn garlic croutons

HERB PAPPARDELLE 25

burrata, oyster mushrooms, basil pesto, pinenuts

dolci dal cielo

TIRAMISU' 9

vg's 'killer' tiramisu

CREME BRULEE NAPOLEON 9

white chocolate, vanilla bean, strawberries,
almond tuile

CHOCOLATE MOUSSE 9

espresso bean truffles, raspberry coulis

VINNY'S BISCOTTIS 4

pistachio & golden raisin,
chocolate dried cherry biscotti

LEMON TART 9

coconut ice cream, blueberry compote



cocktails

CHAMPAGNE COCKTAIL	9
Champagne, Sugar Bitters	
APEROL SPRITZ	9
Aperol, Prosecco, Soda	
OAXACAN OLD FASHIONED	15
Kimo Sabe Reposado Mezcal, Mole Bitters	
BEE'S KNEES	12
Barr Hill Honey Gin, Lemon, Honey, Bee Pollen	
SORRENTINA VERDE	12
Fords Gin, St. Germain, English Cucumber, Lemon, Dolins Dry Vermouth	
MEZCAL ITALIANO	15
Kimo Sabe Joven Mezcal, Saint George Bruto Americano, Ford Amaro	
BLACKBERRY THYME MARGARITA	13
Organic Casa Noble Joven Tequila, Muddled Blackberries, Thyme, Honey, Fresh Lime	
HIBISCUS FRENCH 75	12
St. Georges Gin, Lemon, 1821 Hibiscus Simple Syrup, Champagne	

vini bianchi

White Blend – TASCA D'ALMERITA RIGALEALI, Sicila, Italy 2019	8/32
Chardonnay – ASPENS, Columbia Valley 2018	10/38
Chardonnay – SONOMA CUTRER, 'Russian River Ranches' Sonoma Coast 2018	13/52
Chardonnay – BRAVIUM, Anderson Valley, CA 2018	20/80
Chardonnay – TENUTA, POLVARO, Veneto, Italy 2018	12/45
Moscato – UMBERTO FIORE, Piedmont, Italy 2019	9/36
Pinot Grigio – CA' DEL SARTO, Friuli, Italy 2019	10/40
Riesling – PIERRE SPARR, Alsace, France 2018	10/38
Rose – DOMAINE LAFAGE, Languedoc-Roussillon, France 2020	14/50
Pinot Grigio, Sauvignon Blanc Blend – DUEUVE, Friuli, Italy 2019	11/44
Sauvignon Blanc – CHARLES KRUG, Napa Valley 2019	11/44
Sauvignon Blanc – GIESEN, Marlborough, New Zealand 2020	10/40

bollicine

VEUVE CLICQUOT, 'Yellow Label' NV 375ml	65
Prosecco Brut – ZARDETTO, Veneto, Italy NV	13/-
Brut – JP CHENET, France NV	10/40

vini rossi

Cabernet Sauvignon – ASPENS, Columbia Valley 2018	10/38
Cabernet Sauvignon – CANVASBACK BY DUCKHORN, Red Mountain, WA 2014	15/60
Cabernet Sauvignon – BONANZA, California, NV	13/52
Cabernet Sauvignon – QUILT, Napa, CA 2018	18/72
Malbec – CATENA, Mendoza, Argentina 2017	12/48
Montepulciano – VALLE REALE, Abruzzo, Italy 2019	13/49
Nero D'Avola – TASCA D'ALMERITA, REGALEALI, Sicila, Italy 2017	8/32
Pinot Noir – DIORA, LA PETITE GRACE, Monterey County, CA 2018	12/48
Pinot Noir – BELLE GLOS, Las Alturas Santa Barbara, CA 2019	20/80
Pinot Noir – BRAVIUM, Wileys Vineyard, Anderson Valley, CA 2018	25/98
Red Blend – DAOU, THE PESSIMIST, Paso Robles, CA 2018	12/48
Super Tuscan – COL D'ORCIA, SPEZIERI, Tuscany, Italy 2018	12/45
Tempranillo – RAMON BILBAO, CRIANZA, Rioja, Spain 2015	11/42
Valpolicella – BUGLIONI, Veneto, Italy 2016	14/56

draft beer

SCOFFLAW	8
Basement, American IPA	
GATE CITY BREWING	8
Copperhead, Amber Ale	
PERONI	8
Italian Lager	
CHERRY ST BREWING	9
Coconut Porter	
JEKYLL BREWING CO.	8
Southern Juice, IPA	
LEINENKUGEL SUMMER SHANDY	8
Weiss Beer	

local beer

JEKYLL BREWING CO.	7
Hop Dang Diggity IPA	
Alpharetta, GA	
TERRAPIN	7
Hopeseuctioner	
American IPA, Athens, GA	
SWEETWATER	7
420, Extra Pale Ale	
Atlanta, GA	

domestic beer

BUD LIGHT	5
Light Lager	
COOR'S LIGHT	5
Light Lager	
ALLAGASH WHITE	8
Wheat Beer	
MICHELOB ULTRA	5
Light Lager	
DOGFISH 90 MINUTE	9
Imperial IPA	
DRAGON'S MILK	13
Stout	
VICTORY PILS	7
Pilsner	

imported beer

HEINEKEN	7
Euro Pale Lager	
MORETTI	7
La Rossa, Doppelbock Lager	
STELLA ARTOIS	7
Euro Pale Lager	
HEINEKEN N/A	5