

## STARTERS

### BRUSSEL SPROUTS

caramelized onion, smoked guanciale, orange blossom vinegar 9.

### FRITTO MISTO

calamari, shrimp, maitake, cauliflower, lemon aioli 12.

### GNOCCHI CACIO E PEPE

wild mushrooms, parmigiano 9.

### BUFFALO RAVIOLO

roasted parsnips, truffle parmigiano espuma 12.

### DIVER SCALLOPS

white bean puree, caponata, pickled grapes, white balsamic, 12.

### MUSSELS

confit garlic, thyme, verjus, pickled shallots 12.

### HAND CUT FRIES

parmesan, truffle aioli, balsamic ketchup 7.

### SIRO MEATBALLS

lightly spiced with pomodoro and garlic besciamella 12.

## GREENS

### PLUM & PROSCIUTTO

arugula, whipped ricotta, toasted hazelnuts, saba dressing 9.

### CAESAR

mixed baby romaine, egg, parmesan, focaccia crouton 9.

### AUTUMN BEET SALAD

butter lettuce, candied walnuts, taleggio, Moretti mustard vinaigrette 11.

## PIZZA

### MARGHERITA

pomodoro, basil, fresh mozzarella 14.

### SHRIMP & ZUCCHINI

besciamella, Calabrian oil, local greens 15.

### SALSICCIA

fennel sausage, hot and sweet peppers, arugula 15.

### ABC

caramelized apple, sweet onion, applewood bacon, thyme 15.

### PIZZA NULLA

chef's daily pizza 15.



URBAN ITALIAN  
KITCHEN

House Made Focaccia Bread  
4.

## SALUMI & FORMAGGI

### Chef's Selection

3 for 12, 5 for 17.5, All for 24.5

### FENNEL SALAMI

· Columbus Salumeria · California ·

### BRESOLA

· Daniele · Rhode Island ·

### PROSCIUTTO DI PARMA

· Parma · Italy ·

### SOPPERESSATA

· Fratelli · Italy ·

### CHEVRE

olive oil and herb marinated  
· Vermont Creamery · Vermont ·  
goats milk

### POACHERS CARAMELIZED CHEDDAR

· Somerdale · Great Britain ·  
cow's milk

### LOBLOLLY TOMME

· Cypress Point Creamery · Florida ·  
Cow's milk

CHEF DE CUISINE  
Kyle Anderson

RESTAURANT MANAGER  
Stacey Marineau

## PASTA

### PUTTANESCA

spinach fettuccine, grape tomato sauce, capers, peppers, taggiasca olives, toasted pine nuts 13/25.

### POLENTA AGNOLOTTI

roasted hen, foraged mushrooms, brussel sprout leaves, sauce supreme 14/26.

### RED PEPPER LINGUINE

key west pink shrimp, speck, english peas, arugula, mascarpone cream 15/29.

### ANNISE BRAISED PORK

fresh mozzarella, torn basil, tomato pork ragu, semolina rigatoni 14/26.

## PLATES

### GRILLED GULF BIG EYE TUNA

charred leek rub, summer squash, garlic puree, anson mills farro, marinated tomatoes 30.

### JOYCE FARMS 1/2 CHICKEN MARSALA

pan seared, Tuscan kale, artichoke potato puree, pancetta, wild mushrooms, porcini sauce 25.

### SIRO BURGER

grass fed local beef, melted fontal, house smoked guanciale, OWC housed baked bun, house pickles 17.

### PAN ROASTED DUCK BREAST

marble potatoes, parsnip puree, glazed asparagus, chanterelle mushroom, peach mostardo 32.

### BALSAMIC MARINATED RIBEYE

truffle potato pave, summer greens, saba vinegar 40.

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Orlando, FL 32821  
P: 407-239-4200

\*A 20% service charge will be added to parties of seven or more\*

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

## CRAFT COCKTAILS 14.

Seasonal libations which utilize locally sourced and homegrown ingredients.  
These concoctions boast unique flavors... don't be afraid try something different!

### THE ARTISAN *up*

Seasonally infused Boyd and Blair **Vodka**, house made limoncello, lemon

### MILAN MACAW *crushed*

Coconut oil washed Zacapa **Rum** blend, Aperol, lime, mango, pineapple

### EXPEDITION FIZZ *highball*

Aviation **Gin**, lavender cream, lemon, orange syrup, cardamom water, egg white, soda, Absinthe rinse

## CRAFTS

&

## DRAUGHTS

Oscar Blues Dales Pale Ale, CO 7.5

Oscar Blues Mama's Little Yella Pils 7.5

Cigar City Jai Alai IPA, FL 7.5

Bold City Killer Whale Cream Ale, FL 7.5

Bold City Mad Manatee IPA, FL 7.5

Lagunitas Censored Ale, CA 7.5

Birra Moretti La Rosa, Italy 7.5

Birra Moretti Lager, Italy 7.5

Angry Orchard, Cider, 7.5

Sam Smith Organic Cider, UK 7.5

Coppertail Unholy Trippel, FL 8.

Funky Buddha Floridian Hefeweizen, FL 8.

Oscar Blues Pinner IPA CO 8.

Red Cypress Spook Hill Pale Ale, FL 8.

21<sup>st</sup> Amendment Hell or High Watermelon  
Wheat, CA 5.

Uinta Hop Nosh IPA, UT 8.

Cigar City Maduro Brown Ale, FL 8.

Narragansett Lager, RI 10.

## OUT OF THE BARREL 14.

*Barrel Aged Cocktails*

OLDE FASHIONED  
**Bourbon & Rye Whiskeys**,  
sugar, bitters

NEGRONI  
**Gin, Campari, Sweet Vermouth**

COWBOY KILLER  
**Cigar aged Bourbon, Averna Amaro**,  
cold brewed coffee, smoked  
demerera, chocolate bitters.

GOOD OL' TOM  
**Plymouth Gin**, lemon, simple, topped  
with soda

MANHATTAN  
**Rye Whiskey, Sweet Vermouth**, bitters

## RARE BOURBON FLIGHT 60.

Barterhouse 20 yr

Rhetoric 21 yr

Old Blowhard 26 yr

## FL BEER FLIGHT 12.

Funky Buddha Hefeweizen

Red Cypress Pale Ale

Cigar City Maduro Brown Ale

Copper Tail Unholy Trippel

## REFRESHERS 6.

**Non - Alcoholic**

### ITALIAN LEMONADE

*Fresh lemon, basil, simple syrup,  
Fever Tree tonic*

### ITALIAN SODAS

*Cherry Vanilla  
Strawberry*

## CLASSIC COCKTAILS

Old Time Favorites

### Aviation 13.

Gin, Luxardo, Violette, lemon

### BEE'S KNEES 12.

Gin, local honey, lemon

### CAIPIRINHA 12.

Cachaça, lime, demerera sugar

### FRENCH 75 13.

Brandy, prosecco, lemon, sugar

### HEMINGWAY DAIQUIRI 12.

White rum, Luxardo, grapefruit, lime

### 11. AMERICANO

Campari, Sweet Vermouth, Soda

### 12. LA PALOMA

Reposado Tequila, agave, lime, grapefruit,  
soda

### 14. SAZERAC

Rye, Peychaud's bitter, sugar, absinthe rinse

### 12. SIDECAR

Brandy, Cointreau, lemon, sugared rim

### 12. WHISKEY SOUR

Bourbon, demerara sugar, lemon, egg white

## WHISKEY, WHISKY & MORE WHISK(E)YS

### BOURBON

Old Blow Hard 26 yr

Barterhouse 20 yr

Rhetoric 21yr

Blantons Single Barrel

Smooth Ambler Old Scout 7yr

Booker's Small Batch

Basil Hayden

Old Forrester 1870

Bulleit

Widow Jane 10 yr

Amador Double Barrel

Buffalo Trace

Makers Mark

Woodford Reserve

Elijah Craig Small Batch

Knob Creek

OWC Knob Creek Single Barrel 12 yr.

### OTHER

St. George Single Malt

Hibiki 12 yr

### RYE

Angel's Envy

Russell's Reserve 6 yr

Rittenhouse

Smooth Ambler Old Scout 7 yr

Whistle Pig 10yr

### SINGLE MALT SCOTCH

Macallan 18 yr

Glenlivet 18 yr

Lagavulin 16 yr

Talisker 10 yr

Glenmorangie 10yr

### BLENDED SCOTCH

Johnnie Walker Blue Label

Johnnie Walker Gold Label

Johnnie Walker Black Label

Chivas

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## BY THE GLASS

### SPUMANTE

Brut, Mumm Napa	13	19.5	52
Prosecco, Col De Salici	12	18	48

### ROSATO

Rose, Les Voiles, Provence	11	16.5	44
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### BIANCHI

Riesling, Grace Lane	9	13.5	36
Moscato, Ruffino	10	18	48
Pinot Grigio, Zenato	11	16.5	44
Sauvignon Blanc, Markham	12	18	48
Soave Classico, Inama Vin Soave	10	15	40
Falanghina, Fuedi San Gregorio	12	18	48
Chardonnay, Hidden Crush	10	15	40
Chardonnay, Castello della Sala "Bramito"	13	19.5	52

### ROSSO

Pinot Noir, Sean Minor	14	21	56
Chianti, Monte Bernardi Retromarcia	12	18	48
Primitivo, Tormaresca	13	19.5	52
Veronese, Alanera Rosso	13	19.5	52
Merlot, Markham	14	21	56
Tormaresca "Neprica"	9	13.5	36
Sangiovese, Di Majo Norante	9	13.5	36
Toscana, Ruffino "Il Ducale"	14	21	56
Cabernet, Joel Gott 815	13	19	52
Cabernet, Annabella, Napa Valley	14	21	56
Nebbiolo, Pertinace	12	18	48
Malbec, Emersto Catena Padrillos	13	19.5	52

### WINE FLIGHT 24.

Chardonnay  
Castello della Sala "Bramito"

Primitivo  
Tormaresca

Blend  
Tormaresca "Neprica" Pulgia



## SPUMANTE e ROSATO

Rosato, Guado Tasso, "Scalabrone"	52.
Champagne, Nicolas Feuillatte Brut, Champagne	72.
Champagne, Veuve Cliquot Brut, Champagne	185.
Rose Sauvage, Piper Heidsieck, Champagne	110.

## BIANCHI

Gavi, Principessa, Banfi	38.
Vermentino, Tenuta Guado al Tasso, Tuscany	45.
Arneis, Damilano, Piedmont	45.
Arneis, Vietti "Roero", Piedmont	49.
Orvieto, Salviano, Umbria	36.
Pinot Grigio, Alois Lageder, Trentino Alto Adige	38.
Molamatta, Marco Felluga, Lombardy	56.
Sauvignon Blanc, Hall, Napa Valley	40.
Sancerre, Hubert Brochard, Loire	44.
White Blend, Conundrum, California	58.
Chardonnay, Antica, Napa Valley	51.
Chardonnay, Bethel Heights, Willamette Valley	64.
Chardonnay, Luigi Baudana Langhe, Piedmont	55.
Chardonnay, Jermann, Friuli	85.

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# ROSSO

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Pinot Noir, Schug, Carneros	72.
Pinot Noir, J Vineyards Reserve, Russian River Valley	105.
Pinot Noir, Lemelson "Thea's Selection", Willamette Valley	65.
Merlot, L'Ecole 'No 41", Walla Walla Valley	65.
Merlot, Provenance, Napa Valley	70.
Zinfandel (Organic), Neal, Napa Valley	65.
Zinfandel, Rosenblum	50.
Grenache, Altovinum Evodia, Spain	38.
Grenache, La Tarasque, Côtes Du Rhône	50.
Grenache, Alto Moncayo, Spain	95.
Syrah, Linne Calodo Slacker "The Professional", Paso Robles	120.
Cabernet Sauvignon, Provenance, Napa Valley	108.
Cabernet Sauvignon, Antica, Napa Valley	89.
Cabernet Sauvignon, Joseph Phelps, Napa Valley	189.
Cabernet Sauvignon, Jordan, Alexander Valley	132.
Red Blend, Duckhorn "Decoy", Napa Valley	59.
Red Blend, Miguel Torres Salmos, Priorat	80.
Red Blend, Chappellet Cervantes "Mountain Cuvee", Napa Valley	90.
Red Blend, Baby Blue, Alexander Valley	57.
Malbec, Vie Cave IGT, Tuscany, Italy	58.
Aglianico, Feudi San Gregorio "Rubrato", Campania	47.
Barbera d'Asti, Seghesio, Piedmont	75.
Barbera d'Asti, Dimilano, Piedmont	50.
Barbaresco, Cerreto, Piedmont	110.
Barbaresco, Pertinace "Nervo", Piedmont	118.
Barolo, Michele Chiarlo "Tortoniano", Piedmont	155.
Rosso Di Montepulciano, Poliziano, Tuscany	45.
Vino Nobile di Montepulciano, Avignonesi, Tuscany	75.
Chianti Classico, Peppoli, Tuscany	58.
Chianti Classico, Marchese Antinory, Tuscany	101.
Chianti Classico, Castello Dei Rampolla, Tuscany	80.
Toscana, Castello di Nipozzano "Mormoreto", Tuscany	128.
Toscana, Tenuta di Trinoro "Le Cupole", Tuscany	82.
Toscana, Castello Banfi "Cum Laude", Tuscany	86.
Toscana, Cabreo "Il Borgo", Tuscany	126.
Toscana, Tenuta San Guido "Guidalberto", Tuscany	120.
Rosso Di Montelcino, Nardi, Tuscany	50.
Rosso di Monelcino, Banfi, Tuscany	62.
Brunello di Montelcino, Casanova di Neri, Tuscany	134.
Brunello di Montelcino, Argiano, Tuscany	126.
Brunello di Montelcino, CastelGiocondo, Tuscany	165.
Amarone della Valpolicella, Zenato, Veneto	170.

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## RESERVE WINE LIST

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Gavi, La Scola "Black Label", Piedmont	133.
Chardonnay, Sea Smoke, Santa Rita Hills	160.
Pinot Noir, Sea Smoke, Santa Rita Hills	165.
Amarone della Valpolicella, Allegrini, Veneto	185.
Toscana, Tentua di Nozzole Il Pareto, Tuscany	243.
Toscana, Tenuta Tignanello "Tignanello", Tuscany	244.
Toscana, Tenuta Guado al Tasso, Bolgheri	265.
Barbaresco, Gaja, Piedmont	415.
Barbaresco, Gaja Spres, Piedmont	603.

# DESSERTS

- TIRAMISU traditional, "Pick Me Up" 6.  
VANILLA BEAN PANNA COTTA apricot 6.  
PRALINE MOLTEN CAKE raspberry, vanilla gelato 8.  
APPLE TART lemon crème fraiche gelato 8.  
HOT ZEPPOLES made to order Italian donuts 8.

**GELATO · SORBETTO** with pizzelle 6.  
pistachio, double chocolate, vanilla, seasonal sorbetto

## CORDIALS

- FERNET BRANCA**, chilled, up, or on the rocks 12.  
**NONINO MERLOT GRAPPA** 12.  
**HAND CRAFTED LIMONCELLO** 9.

## AFTER DINNER COCKTAILS

### **CAPTAIN ALEXANDER** 11.

Torres 10 Brandy, housemade crème de cocoa,  
cereal milk gelato

### **CAFE NOCI** 11.

Amaretto di Saschira Luxardo, Dancing Pines Black Walnut Liqueur,  
cream, dark chocolate, coffee ice

ESPRESSO 3.

COFFEE / TEA 5.

CAPPUCCINO 6.