

Appetizers

Zuppa Del Giorno* 9

Mussels 12

white wine & saffron, baguette

Warm Marinated Olives 7

citrus, rosemary

Caponata Bruschetta 10

eggplant, tomato, capers, pinenuts

Cheese Plate 12

housemade seasonal jam, grilled baguette

Salads

Roasted Beet Salad 9

*Arugula, shallots, orange supremes, goat cheese,
balsamic honey vinaigrette*

Garden* 9

*mixed greens, tomato, cucumber, piquillo peppers
artichokes, oregano vinaigrette*

Tomato & Burrata 10

kalamata olives, micro basil, balsamic glaze

Caesar* 9

romaine, croutons, parmesan, white anchovy, creamy caesar

Entrées

Grilled Salmon* 23

orzo, dill, spring veggies, dijon cream

Scallops 27

*escarole & cannellini bean ragu, pancetta,
basil vinaigrette*

Grilled Swordfish 26

*bussels sprouts, pee wees, kalamata olives,
tomatoes, whole grain mustard vinaigrette*

Grilled Pork Chop 25

*olive oil polenta, grilled asparagus,
cherry mustard*

Cotolleta 26

*pan fried veal chop, arugula salad,
grilled lemon*

Grilled Chicken* 23

*farro, roasted mushrooms
heirloom cauliflower, mushroom jus*

Pasta

Gnocchi 19

*butternut squash puree, roasted squash
pancetta, sage brown butter*

Veal Tagliatelle 21

*spinach tagliatelle, wild mushrooms,
grilled scallion*

Ricotta Ravioli 18

pomodoro sauce

Fettuccini Bolognese 20

veal, pork, beef, ricotta

Seafood Linguine 21

*clams, shrimp, calamari, capers,
artichoke hearts, baby tomatoes*

Wild Mushroom Risotto* 20

*white wine, herb roasted mushrooms,
white truffle oil*

Executive Chef: John Lodi

*\$35 Prix-Fixe 5-7pm

Consuming raw or undercooked foods may increase your risk of food borne illness

A service charge of 20% will be added to parties of 5 or more

Cocktails

Mule Italiano 12

vodka, amaro, lime juice

Good Tidings 12

vodka, cointreau, cranberry juice, allspice dram

Frisco 13

rye whisky, benedictine, lemon juice

Gin Rickey 12

gin, fresh squeezed lime, club soda

Whiskey Rebellion 12

whiskey, pimms, lemon juice, bitters

White Lady 13

gin, cointreau, fresh lemon juice

Negroni 13

gin, campari, sweet vermouth

Caipirinha 12

cachaca, lime juice, club soda

****Dessert Cocktails Available****

Birra

Moretti Lager (IT) 7

Weihenstephaner Hefe Weissbier Lager (GE) 8

Port City Porter 7

Port City Optimal Wit (VA) 7

Great Lakes Dortmunder Gold Lager 8

Port City Monumental IPA (VA) 8

Spumante & Champagne

Moscato, Annalisa, Veneto, Italy 8/35

Blanc de Blanc, Charles de Fère, Rose, France 9/38

Blanc de Blanc, Charles de Fère, Brut, France 9/38

Sparkling, Ferrari, Brut, Trento, Italy 13/52

Champagne, Laurent-Perrier, Brut, Champagne, France 70

Vino Bianco

House White, Chardonnay, Annabella, Napa Valley, USA

11/43

Pinot Grigio, Elena Walch, 2016, Alto Adige, Italy 14/59

Sauvignon Blanc, Frog's Leap, Napa Valley, USA 12/48

Riesling, Herman J. Weimer, 2013, Finger Lakes, USA 14/58

Alvarelhao/Pedral/Vinhao, Nortico Rose,

Vinho Verde, Portugal 9/38

Vino Rosso

House Red, Sangiovese, Castelluccio, Emilia-Romagna, Italy 11/42

Merlot/Cabernet Sauvignon, Brentino, Veneto, Italy 13/51

Cabernet Sauvignon, Annabella, Napa Valley, USA 14/59

Pinot Noir, Wild Hills, Willamette Valley, USA 12/48

Primitivo, Villa Santera, 2012, Puglia, Italy 13/51

Aglianico del Vulture, Gudarra, Basilicata, Italy 14/59

We welcome you to email us at tlenworth@universityinndc.com with any comments regarding your dining experience with us or any special event inquiries! Buon Appetito!

Vino Bianco

Vino Italiano

Verdicchio di Matelica, Bisci, 2008, Marche, Italy 59

Cortese, Gavi La Luciana, 2013, Piemonte, Italy 42

Greco/Malvasia, Botromango, 2013, Puglia, Italy 56

Vino Domestico

Vermentino, Barboursville, 2013, Virginia, USA 58

Vino Rosso

Ripasso, Corte Giara 2013, Veneto, Italy 60

Chianti Classico Riserva, Castellare di Castellina, 2012

Tuscany, Italy 60

Nebbiolo, Ceretto Barolo Brunate, 2011, Piemonte, USA 110

Syrah/Grenache/Carignan, Mon Coeur, 2014, Côtes du Rhône,

France 56

Vino Domestico

Pinot Noir, En Route, 2012, Napa Valley, USA 69

Zinfandel/Cabernet Sauvignon/Syrah, The Prisoner,

2012, Napa Valley, USA 79