



DINNER

Daily | 4:00pm - 10:00pm



CRUDI

Wagyu Beef* (Carpaccio di Wagyu) \$21
Shaved Beef, Caper, Olive Oil, Wild Arugula

Yellowfin Tuna* (Tonno Pinna Gialla) \$18
Olive Oil, Lemon, Tiny Mint, Calabrian Chili

Oysters* (Ostriche nel Loro Guscio) \$20
Seasonal Rotation, Caprese Mignonnette

Snapper* (Crudo di Dentice Rosso) \$18
Candied Fennel, Fresh Pear, Lemon, Taralli, Olive Oil

ANTIPASTI

Shrimp (Gamberoni all'Amalfitana) \$20
Tomato, Garlic, Calabrian Chili, Parsley

Tender Greens (Verdi Teneri) \$16
Fennel, Radish, Pickled Onion, Ricotta Salata, Petite Herbs,
Cracked Almond Vinaigrette

Preserved Mushrooms (Funghi Sott'olio) \$16
Farro, Olive Oil, Garlic, Tartufo

Wild Arugula (Rucola) \$18
Tomato, Pistachio, Lemon, Parmesan, Olive Oil

Buffalo Mozzarella (Mozzarella di Bufala) \$18
Fennel Jam, Tomato Jam

Calamari (Fritti) \$18
Lemon Aioli, Spicy Peppers

Mediterranean Octopus (al Polpo) \$18
Braised Mushrooms, Onion Soubise, Charred Cipollini, Citrus

Steamed Mussels (Zuppa di Cuzzi) \$18
Leeks, Garlic Confit, Fine Herbs, N'duja Butter

Fried Artichokes & Brussels (Cavoletti e Carciofi Fritti) \$17
Golden Raisins, Pine Nut, Lemon Aioli, Pecorino, Pangrattato

SPECIALE

Served all day

SUNDAY SAUCE w/ POLENTA | \$30 | **SUNDAY**

EGGPLANT LASAGNE | \$20 | **MONDAY**

PIZZA FRITTA | \$24 | **TUESDAY**

CHICKEN PARMESAN & RIGATONI ALFREDO | \$30 | **WEDNESDAY**

PORK OSSO BUCO | \$32 | **THURSDAY**

VEAL MARSALA | \$38 | **FRIDAY**

ROASTED PORCHETTA* | \$34 | **SATURDAY**

FORMAGGIO

almond, honey, dried fruits

Select Three: \$24 | Each Additional: \$9

Tartufo
cow & sheep's milk w/ truffle : semi-hard
Robiola D.O.P.
cow's milk : soft
Pecorino D.O.P.
sheep's milk : hard
Taleggio D.O.P.
cow's milk : soft
Fior d'Arancio
cow's milk w/ orange blossom : soft blue
Piave Vecchio
cow's milk : hard
Parmigiano Reggiano D.O.P.
cow's milk : hard
Fontina Valle d'Aosta D.O.P.
cow's milk : semi

CARNE STAGIONATA

olives, giardiniera

Select Three: \$22 | Each Additional: \$8

Soppressata
Coppa
Piccante
Mortadella
Prosciutto



CONSERVE DI PESCE

(tinned fish)

Scallop - 21

Mussel - 27

Sardine - 30

Tuna - 36

Cockles - 39

Razor Clam - 42

Served w/ Crusty Bread, Giardiniera, & Lemon

GIRL'S WEEKEND

\$600

(feeds 6-8)

One (1) Magnum Bottle of Rosé

PLUS

Four (4) Crudi

Four (4) Antipasti

Four (4) Primi

Three (3) Pesce e Carne

Four (4) Dolce

Girl's Weekend Tees

*some restrictions apply

PRIMI

Made fresh in-house daily

Linguine (Linguine al Limone) \$22
Lemon, Basil, Pecorino, Pangrattato

Eggplant "Fettuccine" (Melanzane Fettuccine) \$22
Pomodoro, Stracciatella, Romano, Basil

Garganelli (Garganelli Ai Funghi) \$30
Soft Mushroom, Taleggio, Parmesan, Black Truffle, Pea Tendrils

Fried Zucchini Pasta (Spaghetti alla Nerano) \$26
Fried Zucchini, Basil, Cracked Pepper, Aged Provolone, EVOO

Mafaldine (Mafalda al Ragù) \$28
Pork Ragù, Ricotta, 'Nduja

Ricotta Gnocchi (Gnocchi di Ricotta) \$36
Brown Butter, Candied Hazelnuts, Pear, Roasted Brussels

Lobster Spaghetti (Spaghetti all'Astice) MP
Grilled Lobster, Tomato, Basil, Lobster Butter

Orecchiette (Con Salsiccia) \$32
Housemade Fennel Sausage, Broccoli Rabe, Calabrian Chili, Pecorino

Bucatini (Alla Carbonara) \$28
Guanciale, Black Pepper, Hen Egg Yolk, Parmigiano Reggiano

Clam Linguine (Alle Vongole) \$33
Baby Clams, Roasted Tomato, Chili, Slivered Garlic, Parsley Broth

Lumache (Alla Minestra Maritata) \$34
Braised Veal, Tender Escarole, Soffritto, Pecorino, Pangrattato

Mezzi Rigatoni (Rigatoni agli Scampi) \$30
Local Shrimp, Parsley, Shaved Garlic, Tomato, Calabrian Chili

PESCE e CARNE

Swordfish (Fagioli) \$36
White Beans, Escarole, Castelvetro Olive, Garlic

Short Rib (Costine di Manzo) \$42
Red Wine Braised, Crispy Fingerling Potatoes, Salsa Verde
Charred Cipollini Onion

Mediterranean Sea Bass (Branzino Intero Croccante) \$48
Pan Seared, Broccoli Rabe, Fresh Tomato, Peperonata

Catch of the Day (Pescato del Giorno) \$42
Mussels, Baby Clams, Shrimp, Fregola, Pomodoro, Saffron, Calabrian

Chicken Piccata (Piccata al Limone) \$28
Lemon, White Wine, Capers, Fingerling Potatoes
(add pasta of your choice +6)

COCKTAILS

Amore Viola* \$14
Vodka, Lavender Earl Grey Cordial, Lillet Blanc, Lemon, Egg White, Grapefruit Bitters

Sophia Loren \$15
Pear Vodka, Honey Syrup, Lemon, Prosecco

Fiore di Amalfi \$16
Nippitaty Aurora Gin, Limoncello, Italicus, Lime, Mint, Orange Bitters

Luna di Fico \$15
Fig Infused Gin, Cocchi Americano, Lemon, Ginger, Angostura Bitters

Notte Speziata \$14
White Rum, Cognac, Pineapple, Angostura Amaro, Lime, Demerara

Fumoso* \$17
Mezcal, See the Elephant Amaro, Luxardo, Egg White, Agave, Fresh Lemon

Rita al Tramonto \$14
Calabrian Chili Infused Reposado Tequila, Lime, Grapefruit-Cello, Agave, Aperol

Oro Romano \$14
Bourbon, Vecchio Amaro, Honey, Lemon, Bitters

Basilico \$14
Bourbon, Lemon, Limoncello, Basil

Ciccio \$14
Guanciale Fat-Washed Bourbon, Averna, Demerara, Angostura, Tabacco Bitters

Pazzino \$15
Rye Whiskey, Frangelico, Sweet Vermouth, Walnut Bitters, Amarena Cherry

ZERO-BEVE \$12
Heighten your experience: add High Rise Citrus 2.5 mg THC +8

Mamma Mia
Aperitivo Italian Soda, N/A Blanc de Blancs, Lemon

Senza Fretta*
Earl Grey, Grapefruit, Ginger, Egg White, Honey

BUBBLY

Moscato | Pellegrino - 10/34
(Sicily, Italy)

Prosecco | Nino Ardevi - 12/42
(Veneto, Italy)

Lambrusco | Casa Bartolli - 12/42
(Emilia Romagna, Italy)

Sparkling Rosé | Masca del Tacco - 14/50
(Puglia, Italy)

Brut 25 | Fratelli Berlucchi - 90
(Franciacorta, Italy)

Champagne | Veuve Clicquot - 120
(Champagne, France)

WHITE

Sauvignon Blanc | Collevento 921 - 10/34
(Friuli-Venezia, Italy)

Pinot Grigio | Borgo Molino - 12/42
(Veneto, Italy)

Gavi | Marchese Luca Spinola - 16/58
(Piedmont, Italy)

Falanghina | Lava - 14/50
(Campania, Italy)

Vermentino | Saragat - 15/54
(Sardinia, Italy)

Chardonnay | Gran Sasso - 14/50
(Abruzzo, Italy)

Riesling | Losito e Guarini - 44
(Lombardy, Italy)

Sancerre | Dom Sylvain Bailly Terroirs - 78
(Loire Valley, France)

Arneis | "Bataja" - 64
(Piedmont, Italy)

Pinot Grigio Ramato | Antonutti - 54
(Friuli-Venezia, Italy)

Pecorino | "Mithus" Fantini - 54
(Abruzzo, Italy)

Chardonnay Blend | CA' de' Rocchi - 52
(Veneto, Italy)

N/A

Plus & Minus | Blanc de Blancs - 14/52
(South Australia)

ROSÉ

Susumaniello | Masca del Tacco - 14/50
(Puglia, Italy)

Côtes de Provence | Château Gassier - 14/50
(Provence, France)

Vin Gris | Robert Sinskey - 82
(Los Caneros, CA)

RED

Pinot Noir | Elemento No. 3 - 16/54
(Veneto, Italy)

Montepulciano | Gran Sasso - 10/34
(Abruzzo, Italy)

Chianti Classico | Certosa - 14/50
(Tuscany, Italy)

Cabernet Blend | Teo - 12/42
(Lombardy, Italy)

'Baby Amarone' | Corvina di Verona - 15/54
(Veneto, Italy)

Super Tuscan | Sentimento - 16/58
(Tuscany, Italy)

Nerello Mascalese | Ulysse - 58
(Sicily, Italy)

Sangiovese | Salterio di Montepulciano - 64
(Toscana, Italy)

Super Italian | Roma Rosso - 52
(Lazio, Italy)

Nero d'Avola | Fassimora - 60
(Sicily, Italy)

Barolo | Broccardo Tre Pais - 124
(Piedmont, Italy)

Brunello | Notte Di Note - 120
(Tuscany, Italy)

Super Tuscan | Bolgheri Superiore - 140
(Tuscany, Italy)

Cabernet Sauvignon | Marion - 94
(Langhe, Italy)

Primitivo Riserva | Piano Chiuso - 110
(Apulia, Italy)

Amarone Valpolicella | Villa Loren - 104
(Valpolicella, Italy)

TABLESIDE MARTINIS FOR TWO \$48

Vodka (Ketel One) or Gin (Devil's Grin) with Accoutrements

ESPRESSO MARTINI \$17

Vodka, Caffè Borghetti, Cold Brew, Demerara, Sea Salt

(Spuma della Madonna +2
top with Amaretto Foam, Amaretti Powder
& Grated Dark Chocolate)

SPRITZES \$16

The Original
Select Aperitivo, Prosecco, Soda, Green Olive

Sera Rossa
Spiced Orange-Cello, Lambrusco, Aperol, Fresh Lemon

You, Me, & Capri
Sloe Gin, Grapefruit, Italicus, Sparkling Rosé

Sarti Spritz
Sarti Aperitivo, Prosecco, Fresh Lime

Limoncello Spritz
Limoncello, Prosecco, Rosemary, Grapefruit Bitters

Costarossa
Blackberry, Amaretto, Fresh Lime, Rosemary Extract, Prosecco

BEER

PERONI 6 | BIRRA MORETTI 7 | FOLLINETTA 8 | WASHOUT WHEAT 6
TROPICALIA IPA 6 | PERONI NA 6 | BOTANICA GOLDEN ALE (GF) 8

ITALIAN SODAS \$8

CHINOTTO | LIMONATA | ARANCIATA ROSSO | APERITIVO