



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

Octopus (Polpo agli Agrumi) \$18
Fried Capers, Taralli Crumble, Aged Balsamic, Grapefruit Fennel Vinaigrette

ANTIPASTI

Shrimp (Gamberoni all'Amalfitana) \$18
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

Seared Scallops (Capesante Scottate) \$24
Crispy Prosciutto, Sweet Peas, Shaved Fennel, Lemon

Mediterranean Octopus (al Polpo) \$18
Potatoes, Escarole, Parsley, Garlic, Pickled Chilies

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

Bone Marrow (Osso alla Midollo) \$20
Parsley Gremolata, Giardiniera, Crusty Bread

SPECIALE

Served all day

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

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

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

VEAL SCALOPPINE | \$38 | **WEDNESDAY**

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

LAMB CHOP al SALMORIGLIO | \$52 | **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

Soppresata
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, Straciatella, 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
Marinated Lump Crab, Sweet Corn, Cracked Marcona, Herb Oil

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

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

White Anchovy Linguine (Linguine con Alici Bianche) \$24
Golden Raisins, Pine Nuts, Roasted Garlic, Pangrattato

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

Paccheri (Paccheri al Ragù d'Anatra) \$36
Braised Duck Leg, Fresh Tomato, Orange, Fennel

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

PESCE e CARNE

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

Snapper (Frutti di Mare) \$38
Baby Clams, Mussels, Shrimp, Squid, Saffron, Calabrian Chili

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

Steak Florentine* (Bistecca alla Fiorentina) \$70
Roasted Potatoes, Balsamic, Tomatoes, Salsa Verde

Chicken Piccata (Piccata al Limone) \$26
Lemon, White Wine, Capers, Fingerling Potatoes

COCKTAILS \$14

Mio Cugino

Vodka, Pineapple, Cocchi Americano, Angostura

Pomeluce

Vodka, Fresh Grapefruit, St Germain, Angostura, Soda

Sophia Loren

Pear Vodka, Honey Syrup, Lemon, Prosecco

Fiore di Amalfi

Empress Gin, Limoncello, Italicus, Lemon, Orange Bitters, Soda

Fumoso*

Mezcal, Montenegro Amaro, Luxardo, Egg White, Agave, Fresh Lemon

Rinfresco

Rum, Cucumber, Italicus, Lilet Blanc, Fresh Citrus, Grapefruit Bitters

Rita al Tramonto

Blanco Tequila, Solerno, Aperol, Lime, Agave

Piccolo Ribelle

Calabrian Chili Infused Reposado Tequila, Lime, Grapefruit-Cello, Agave, Aperol

Oro Romano

Bourbon, Vecchio Amaro, Honey, Lemon, Bitters

Basilico

Bourbon, Lemon, Limoncello, Basil

Pazzino

Rye Whiskey, Frangelico, Sweet Vermouth, Walnut Bitters, Amarena Cherry

ZERO-BEVE \$8

Mamma Mia

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

Bella Fresca

Seedlip N/A Gin, Hibiscus, Lemon, Elderflower Syrup

BUBBLY

Prosecco | Nino Ardevi - 10/40

(Veneto, Italy)

Lambrusco | La Colombara - 10/40

(Emilia Romagna, Italy)

Sparkling Rosé | Masca del Tacco - 12/44

(Puglia, Italy)

Brut 25 | Fratelli Berlucchi - 70

(Franciacorta, Italy)

Champagne | Veuve Clicquot - 120

(Champagne, France)

WHITE

HOUSE WHITE

Pinot Grigio | Agriverde Natum - 10/40

(Abruzzo, Italy)

Sauvignon Blanc | Collevento 921 - 12/44

(Friuli-Venezia, Italy)

Soave | Tenuta Santa Marie - 12/44

(Veneto, Italy)

Ghardonnay | Gran Sasso - 12/44

(Abruzzo, Italy)

Vermentino | Saragat - 14/52

(Sardinia, Italy)

Gavi | Giordano Lombardo - 15/56

(Piedmont, Italy)

Riesling | Losito e Guarini - 44

(Lombardy, Italy)

Ameis | Langhe Arneis "Bataja" - 60

(Piemonte, Italy)

Albariño | Viña Nora - 64

(Rias Baixas, Spain)

Sancerre | Jean Paul Balland - 76

(Loire Valley, France)

N/A

Plus & Minus | Blanc de Blancs - 14/52

(South Australia)

ROSÉ

Susumaniello | Masca del Tacco - 14/52

(Puglia, Italy)

Pinot Noir | Gassier - 50

(Provence, France)

Vin Gris | Robert Sinskey - 82

(Los Caneros, CA)

RED

HOUSE RED

Montepulciano | I Lauri Bajo - 10/40

(Abruzzo, Italy)

Barbera | Guido Berta - 12/44

(Piedmont, Italy)

Super Italian | Roma Rosso - 14/52

(Lazio, Italy)

Chianti Classico | Certosa - 15/56

(Tuscany, Italy)

Pinot Noir | Elemento No. 3 - 16/60

(Veneto, Italy)

Cabernet Sauvignon | Brancatelli - 16/60

(Tuscany, Italy)

Primitivo | Electric Bee - 54

(Puglia, Italy)

'Baby Amarone' | Corvina di Verona - 56

(Veneto, Italy)

Nebbiolo | Marco Porello - 76

(Langhe, Italy)

Etna Rosso | Alberto Graci - 82

(Etna, Italy)

Cabernet Sauvignon | Marion - 86

(Langhe, Italy)

Primitivo Riserva | Piano Chiuso - 92

(Apulia, Italy)

Amarone Valpolicella | Villa Loren - 98

(Valpolicella, Italy)

Brunello | Notte Di Note - 110

(Tuscany, Italy)

Barolo | Broccardo - 130

(Piedmont, Italy)

Tuscan Blend | Bertinga Toscana - 144

(Tuscany, Italy)

Martini Tavola!

TABLESIDE MARTINIS FOR TWO \$48

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

ESPRESSO MARTINI \$16

Ketel One, Caffè Borghetti, Cold Brew, Demerara, Sea Salt

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



SPRITZES \$14

The Original

Select Aperitivo, Prosecco, Soda, Green Olive

Perfecto!

Aperol, Lemon, Prosecco, Saline, Orange Bitters

You, Me, & Capri

Sloe Gin, Grapefruit, Italicus, Sparkling Rosé

Vespa Rosa

Strawberry Basil Cello, Fresh Lemon, Prosecco

Limoncello Spritz

Limoncello, Prosecco, Rosemary, Grapefruit Bitters

Costarossa

Blackberry, Amaretto, Fresh Lime, Rosemary Extract, Prosecco

ITALIAN SODAS \$6

CHINOTTO | LIMONATA | ARANCIATA ROSSO | APERITIVO