

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

Hamachi* (Ricciola) \$17
Pistachio, Castelvetro Olives, Pimento

Black Bass* (Persico Trota) \$19
Radish, Cucumber, Blood Orange, Cayenne Sea Salt

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

Nantucket Bay Scallops (Capesante all' Alloro) \$26
Pancetta, Sweet Peas, Lemon, Basil, Toasted Parmesan

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

Steamed Mussels (Zuppa di Cuzzi) \$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**

CHICKEN PICCATA | \$24 | **WEDNESDAY**

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

VEAL SCALOPPINE | \$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 (Pasta e Piselli) \$29
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 Zucca) \$30
Roasted Winter Squash, Soft Kale, Sage, Amaretti Pana Gratta

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

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

Cavatelli (Cavatelli con ragù di Coniglio) \$36
Marsala Braised Rabbit, Mushroom, Delicata Squash, Pecorino

Lumache (Alla Carbonara) \$27
Guanciale, Black Pepper, Hen Egg Yolk, Parmigiano Reggiano

Paccheri (Alla Sorrentina) \$28
Ripe Tomato, Shaved Prosciutto, Smoked Scamorza, Basil

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

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

Mediterranean Sea Bass (Branzino) \$48
Toasted Fregola, Artichoke, Shaved Garlic, Caper

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

Pork Milanese* (Costolette di Maiale alla Milanese) \$44
Italian Greens, Fennel, Potatoes, Peperonata

COCKTAILS \$14

Mio Gugino
Vodka, Pineapple, Cocchi Americano, Angostura

Giulietta
Vodka, Solerno, Lemon, Aperol, Amarena Cherry, Champagne Vinegar

Sophia Loren
Pear Vodka, Honey Syrup, Lemon, Prosecco

Fiore di Amalfi
Empress Gin, Limoncello, Italicus, Lemon, Orange Bitters, Soda

Condottieri
Gin, Amaretto, Luxardo, Lemon, Aperol, Orange Bitters

Figurati
Rum, Lemon, Rosemary Cordial

Rita al Tramonto
Blanco Tequila, Solerno, Aperol, Lime, Agave

Piccolo Ribelle
Calabrian Chile 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)

Chardonnay | Gran Sasso - 12/44
(Abruzzo, Italy)

Vermentino | Saragat - 14/52
(Sardinia, Italy)

Gavi | Giordano Lombardo - 15/56
(Piedmont, Italy)

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

Mala | Saint Hills - 60
(Istria, Croatia)

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)

Gabernet 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)

Montini Tavolo!

TABLESIDE MARTINIS FOR TWO \$48

Ketel One Vodka or Plymouth Gin with Accoutrements

ESPRESSO MARTINI \$16

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

(La Via Del Re Style +2
topped with honey pistacchio foam
and grated dark chocolate)



SPRITZES \$14

The Original
Select Aperitivo, Prosecco, Soda, Green Olive

Perfecto! Spritz
Aperol, Lemon, Prosecco, Saline, Orange Bitters

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

Vespa Rosa
Vodka, Prosecco, Strawberry, Basil, Lemon

Limoncello Spritz
Limoncello, Prosecco, Rosemary, Grapefruit Bitters

Sbagliato Spritz
Campari, Sweet Vermouth, Orange, Prosecco

ITALIAN SODAS \$6

CHINOTTO | LIMONATA | ARANCIATA ROSSO | APERITIVO