



BRUNCH



Saturday & Sunday | 11:00am - 3:00pm

CRUDI

Wagyu Beef* (Carpaccio di Wagyu) \$21
Shaved Beef, Capers, 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* (Tartare di Dentice) \$18
Candied Fennel, Fresh Pear, Lemon, Taralli, Olive Oil

ANTIPASTI

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

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

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

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

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

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

INSALATA

Add Chicken or Shrimp - \$8

Kale Caesar (Caesar di Cavolo Riccio) \$14
Tender Kale, Chopped Hard Boiled Egg, Pickled Red Onion, Caesar Vinaigrette, Focaccia Croutons

Panzanella (Panzanella di Antipasto) \$17
Hot & Sweet Soppresata, Mortadella, Castelvetro Olive, Shaved Fennel, Radicchio, Marinated Tomato, Basil, Focaccia Croutons, EVOO, Fresh Lemon

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

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

Crispy Calamari (Calamari Croccanti) \$19
Crispy Calamari, Fingerling Potato Coins, Shaved Fennel, Cherry Tomato, Tender Greens, Parmesan, Fresh Lemon, EVOO



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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-hard

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, & Amalfi Lemon



HAPPY HOUR

Served all day

MONDAY - FRIDAY

4:00pm - 6:00pm

HALF PRICED

SIGNATURE COCKTAILS & HOUSE WINE

\$3

PERONIS

AVAILABLE EXCLUSIVELY IN THE DOWNSTAIRS
& ROOFTOP BAR AREAS



PRIMI

Made fresh in-house daily

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

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

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

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

COLAZIONE

Quiche (Torta di Uova) \$18
Hot & Sweet Soppresata, Ricotta, Mozzarella, Fresh Basil, side Arugula Salad (*Arugula, Parmesan, Fresh Lemon, EVOO*)

Tiramisu French Toast (Pane al Tiramisu) \$17
Espresso Dipped Brioche, Whipped Mascarpone, Lady Finger

Garden Frittata (Frittata alle Erbe dell'Orto) \$16
Peas, Melted Leeks, Fresh Herbs, Served with Soft Baby Lettuce, Roasted Tomatoes, Artichokes, Ricotta Salata

Caprese Toast (Toast alla Caprese) \$16
Heirloom Tomato, Buffalo Mozzarella, Aged Balsamic, Basil Hollandaise, Toasted Baguette (*served open faced*)
Add: Egg \$3 per | Prosciutto \$6

Mortadella (Ciabatta alla Mortadella) \$19
Shaved Mortadella, Fried Egg, Melted Provolone, Fresh Arugula, Peperonata, Pistachio Mustardo, Lemon Aioli, Toasted Ciabatta

SPECIALE

Served all day

SUNDAY - SUNDAY SAUCE W/ POLENTA | \$30

MONDAY - EGGPLANT LASAGNE | \$20

TUESDAY - PIZZA FRITTA | \$24

WEDNESDAY - CHICKEN PARMESAN & RIGATONI ALFREDO | \$30

THURSDAY - PORK OSSO BUCO | \$32

FRIDAY - VEAL MARSALA | \$38

SATURDAY - ROASTED PORCHETTA* | \$34

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

Nippitay 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, Tobacco 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 (Sicily, Italy) - **10/34**

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

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

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

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

Champagne | Veuve Clicquot (Champagne, France) - **120**

WHITE

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

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

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

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

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

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

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

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

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

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

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

BLOODY MARY \$15

(Maria all'Italiana)

Vodka, Bloody Mary Mix, Parmesan, Basil, Olive Tomato, Prosciutto

TABLESIDE MARTINIS FOR TWO \$48

Ketel One Vodka or Devil's Grin Gin with Accoutrements

ESPRESSO MARTINI \$17

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

(**Spuma della Madonna +2**
topped w/ 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

ITALIAN SODAS \$8

CHINOTTO | LIMONATA | ARANCIATA ROSSO | APERITIVO

ROSÉ

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

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

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

RED

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

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

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

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

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

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

Nerello Mascalese | Ulysse (Sicily, Italy) - **58**

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

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

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

Barolo | Broccardo Tre Pais (Tuscany, Italy) - **124**

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

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

Cabernet Sauvignon | Marion (Langhe, Italy) - **94**

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

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