



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

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

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

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 Cuzzi) \$18
Leeks, Garlic Confit, Fine Herbs, N'duja Butter

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

INSALATA

Add Chicken or Shrimp - \$8

Kale Ceasar (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
Marinated Lump Crab, Sweet Corn, Cracked Marcona, Herb Oil

Lumache (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, Grilled Ciabatta
Add: Egg \$3 per | Prosciutto \$6

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

SPECIALE

Served all day

SUNDAY - SUNDAY SAUCE W/ POLENTA | \$50

MONDAY - EGGPLANT LASAGNE | \$20

TUESDAY - PIZZA FRITTA | \$24

WEDNESDAY - VEAL SCALOPPINE | \$38

THURSDAY - PORK OSSO BUCO | \$32

FRIDAY - LAMB CHOP al SALMORIGLIO | \$52

SATURDAY - ROASTED PORCHETTA* | \$34

COCKTAILS \$14

Mio Cugino

Vodka, Pineapple, Cocchi Americano, Angostura

Pomeluca

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

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

Rita al Tramonto

Blanco Tequila, Solerno, Aperol, Lime, Agave

Piccolo Ribelle

Calabrian Chili Infused Reposado, 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 (Veneto, Italy) - **10/40**

Lambrusco | La Colombara (Emilia Romagna, Italy) - **10/40**

Sparkling Rosé | Masca del Tacco (Puglia, Italy) - **12/44**

Brut 25 | Fratelli Berlucci (Franciacorta, Italy) - **70**

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

WHITE

House White | Pinot Grigio | Agriverde Natum (Abruzzo, Italy) - **10/40**

Sauvignon Blanc | Collevento 921 (Friuli-Venezia, Italy) - **12/44**

Soave | Tenuta Santa Marie (Veneto, Italy) - **12/44**

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

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

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

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

Ameis | Langhe Arneis "Bataja" (Piedmont, Italy) - **60**

Albariño | Viña Nora (Rias Baixas, Spain) - **64**

Sancerre | Jean Paul Balland (Loire Valley, France) - **76**

Martini Tanala!

TABLESIDE MARTINIS FOR TWO \$48

Ketel One Vodka or Devil's Grin Gin with Accoutrements

ESPRESSO MARTINI \$16

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

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

ROSÉ

Susumaniello | Masca del Tacco (Puglia, Italy) - **14/52**

Pinot Noir | Gassier (Provence, France) - **50**

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

RED

House Red | Montepulciano | I Lauri Bajo (Abruzzo, Italy) - **10/40**

Barbera | Guido Berta (Piedmont, Italy) - **12/44**

Super Italian | Roma Rosso (Lazio, Italy) - **14/52**

Chianti Classico | Certosa (Tuscany, Italy) - **15/56**

Pinot Noir | Elemento No. 3 (Veneto, Italy) - **16/60**

Cabernet Sauvignon | Brancatelli (Tuscany, Italy) - **16/60**

Primitivo | Electric Bee (Puglia, Italy) - **54**

'Baby Amarone' | Corvina di Verona (Veneto, Italy) - **56**

Nebbiolo | Marco Porello (Langhe, Italy) - **76**

Etna Rosso | Alberto Graci (Rioja, Spain) - **82**

Cabernet Sauvignon | Marion (Langhe, Italy) - **86**

Primitivo Riserva | Piano Chiuso (Apulia, Italy) - **92**

Amarone Valpolicella | Villa Loren (Valpolicella, Italy) - **98**

Brunello | Notte Di Note (Tuscany, Italy) - **110**

Barolo | Broccardo (Piedmont, Italy) - **130**

Tuscan Blend | Bertinga Toscana (Tuscany, Italy) - **144**