

“ Summer nights and garden lights — this is where the best memories are made. “

— Unknown

August 16 2025



SEMPRE OGGI

ALWAYS TODAY

ANTIPASTI

- focaccia with olive oil 10
- marinated olives 8
- tuna crudo with castelvetrano olives, aleppo & mint 25
- sliced prosciutto, with melon, aged parmesan & balsamic 27
- whipped ricotta bruschetta & honey 16
- calamari with fried lemon & herb crème fraîche 24
- housemade straciatella with marinated tomatoes & basil 22
- fried artichokes with lemon aioli 24
- vitello tonnato with fried capers, arugula & parmigiano reggiano 24
- fried zucchini flowers, housemade mozzarella & anchovy 17



FEATURED APERITIVI

- NEGRONI OGGI 16
campari, gin, vermouth
almost equal parts
- &
- CAMPARI SPRITZ 16
campari, prosecco, club
soda



INSALATA E VERDURE

- norwich meadow farm's mixed lettuces with walnuts, goat cheese & black plum vinaigrette 20
- little gem with classic caesar dressing, breadcrumbs & parmigiano reggiano 21
- grilled lancaster farms zucchini with ricotta, fresh herbs & 12 year aged balsamic 21
- bagna cauda with lancaster farm's summer vegetable crudité 21
- heirloom tomato & black plum salad 18

PRIMI PIATTI

- spaghetti with lancaster farms zucchini, basil & pecorino 24
- fusilli with eggplant, tomato, basil & ricotta salata 29
- rigatoni all' amatriciana 34
- pappardelle with braised rabbit, castelvetrano olives & rosemary 35
- sweet corn cappelletti with sungold tomatoes, butter & ricotta salata 34
- linguine with gulf shrimp, garlic butter, tomato & lemon breadcrumbs 35

PIATTI GRANDI

- grilled branzino with artichoke, capers, parsley & lemon beurre blanc 42
- pan seared halibut, gold bar zucchini & fresh herbs 41
- grilled green circle farm's heritage chicken with salsa verde & lemon 38
- veal cotoletta alla milanese 62
- ribeye with grilled radicchio, scallion & gorgonzola butter 67
- grilled lamb chops with eggplant, agrodolce, castelvetrano olives & red onion 58

CONTORNI

- charred tuscan kale & savoy cabbage with fresh horseradish 15
- roasted hen of the woods, oyster & trumpet mushrooms with colatura beurre blanc 21
- crispy potatoes, garlic chili crisp, parmigiano reggiano & parsley 14
- grilled broccolini with garlic confit, chili flake, lemon & parmigiano reggiano 16
- charred shishito peppers with pickled pepper vinaigrette 15
- grilled yellow & green wax beans with salsa di mandorle & toasted almonds 16

APERITIVI CAMPARI

- CAMPARI SHAKERATO 15
campari & ice
- AMERICANO 14
campari, dolin sweet vermouth, soda
- NEGRONI OGGI 16
campari, beefeater gin, dolin sweet vermouth
- NEGRONI SBAGLIATO 15
campari, punt e mes, prosecco
- *BOULEVARDIER 18
campari, punt e mes, michter's bourbon
- *30 DAY BARREL-AGED NEGRONI 24
campari, dolin vermouth, perry's tot gin

ALTRI APERITIVI

- OGGI SPRITZ 15
aperol, aperitivi select, prosecco
- CYNAR GINGER SPRITZ 14
cynar, ginger, prosecco
- ITALICUS SPRITZ 14
italicus & prosecco
- OGGI TONIC 18
portofino gin, ulrich extra dry, fever tree tonic
- THE SLOAN 16
mal bien, limoncello, chamomile, prosecco
- AMARI DAIQUIRI 17
ciociaro amaro, forthave red, amari vallet



COCKTAILS DI OGGI

BOCCONCINO DI LIQUIDO 6
casa lotos sotol, basil, tomato, parmesan

- OGGI MARTINI 19
ford's gin, giardiniera brine, basil oil
- HELLO SUNSHINE 19
ten to one rum, cue ball zucchini, poona kheera, pineapple
- PALOMA ANGURIA 19
coconut tequila, watermelon, santoni amaro
- PERFECT MANHATTAN "D'AMICO" 19
redemption rye, bordiga sweet & dry vermouths
- BRAMBLE ON 19
old forester, hypatia amaro, hibiscus demerara
- ESPRESSO MARTINI 19
vodka, nardini, espresso
- SUMMER LOVIN' 19
ford's gin, strawberry, oregano, strega
- UPPER WEST SIDE 19
green tea infused vodka, centerbe, cucumber

VINI AL BICCHIERE

- SPUMANTI Prosecco Valdobbiadene Brut, Bortolotti N.V. VENETO 15
Lambrusco Rosato "Phermento," Medici Ermete 2023 EMILIA-ROMAGNA 18
Champagne Taittinger, Brut "Cuvée Prestige" N.V. reims 30
- BIANCHI Grillo "Viviri," Rapitalà 2022 SICILIA 13
Verdeca, Valle d'Itria IGP "Faraone," I Pástini 2023 PUGLIA 16
Friulano, Friuli Colli Orientali, Ronchi di Cialla 2024 FRIULI 17
Chardonnay, Carpe Diem, Mendocino County 2022 CALIFORNIA 19
Sauvignon Blanc, Pouilly-Fumé "Le Coteau," Domaine Roger Pabiot 2023 LOIRE 21
- MACERATI & ROSATI Malvasia & Trebbiano, "Arancio," Ca'Liptra 2023 MARCHE 16
Syrah, etc., Côtes de Provence Sainte Victoire, Château Grand Boise 2024 PROVENCE 18
- ROSSI Aglianico, La Marchesana 2021 PUGLIA 13
Corvina, etc., Valpolicella Classico Superiore "Imperfetto," Buglioni 2021 VENETO 16
Nero d'Avola "Lagnusa," Feudo Montoni 2022 SICILIA 18 *served chilled*
Pinot Noir "Le Circuit," Pain-Perdu, Sta Rita Hills 2023 CALIFORNIA 19
Sangiovese, Chianti Classico, Poggerino 2023 TOSCANA 22
Nebbiolo, Barolo, Fratelli Revello 2021 PIEMONTE 27

- BIRRA peroni "nastro azzuro" 9 / baladin "l'ippa" IPA 12 / talea "al dente" pils 12
dutchess "ghost beer" pale ale 12 / aval rosé cider 11
- ZERO PROVA sober spritz 12 / st. agrestis "phony negroni" 13 / peroni 0.0 9
st. agrestis "phony white negroni" 13 / st. agrestis "amaro falso" 13
a' siciliana blood orange 8 / a' siciliana limonata 8
athletic brewing "free wave" IPA 9