

“ I’m so glad I live in a world where
there are Octobers ”
— L. M. Montgomery

October 24 2025



SEMPRE OGGI
ALWAYS TODAY

ANTIPASTI

- focaccia with il tratturello molisano olive oil 10
- marinated olives 8
- sicilian-style scallop & tuna crudo, red onion, capers & il traturello molisano olive oil 27
- salumi misti with prosciutto, mortadella & sopressata 27
- housemade stracciatella with oven roasted beets, beet vinaigrette & mint 22
- whipped ricotta bruschetta with fig agrodolce & fig oil 18
- clams & 'nduja cioppino, charred scallion & grilled focaccia 18
- arancini with duck liver, pork shoulder, scallion & lemon 12
- baked mussels casino, bacon, lemon, bread crumbs 23



FEATURED APERITIVI

NEGRONI OGGI 16
campari, gin, vermouth
almost equal parts

&

SAVORY SIPPER 6
casa lotos, basil, tomato,
parmesan



INSALATA E VERDURE

- chicory salad with charred apple vinaigrette, candied walnuts, gorgonzola & balsamic 22
- little gem with classic caesar dressing, breadcrumbs & parmigiano reggiano 21
- norwich meadow farm's mixed lettuces with walnuts, goat cheese & fig vinaigrette 20
- bibb lettuce with green goddess, crispy shallots, radish, six-minute egg & fiore sardo 24
- grilled lancaster farms zucchini with ricotta, fresh herbs & reduced balsamic 21
- fire roasted cauliflower with pickled raisins, pine nuts & salmoriglio 23

PRIMI PIATTI

- spaghetti with roasted cauliflower, sage brown butter & lemon breadcrumbs 24
- rigatoni all' amatriciana 34
- linguine alla vongole, new zealand cockles, garlic & parsley 35
- pappardelle with roasted porcinis, thyme brown butter & lemon 47
- tagliatelle with white bolognese, parsley & pecorino 34
- fusilli with pork sausage, pecorino, kale & walnut pesto 31

PIATTI GRANDI

- grilled branzino with artichoke, capers, parsley & lemon beurre blanc 42
- olive oil poached halibut with braised white beans, salmoriglio & lemon 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

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 with garlic chili crisp, parmigiano reggiano & parsley 14
- grilled broccolini with garlic confit, chili flake, lemon & parmigiano reggiano 16
- crispy brussels sprouts with calabrian chili, honey & lemon 17

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

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 19
campari, dolin vermouth, perry's tot gin

ALTRI APERITIVI

- OGGI SPRITZ 15
aperol, aperitivo 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



MARKET DRIVEN

- I YAM WHAT I YAM 17
yam, vodka, demerrara

TURNIP THE VOLUME 17
turnip, casa lotos sotol, lime
- LAST APPLE IN EDEN 17
green apple, gin, rockey's botanical

APPLE PIE BALL 17
apple oxymel shrub, vodka, lemon
- PICK OF THE PATCH 17
pumpkin, rum, chai foam

HELLO SUNSHINE 17
zucchini, rum, pineapple

COCKTAILS DI OGGI

- OGGI MARTINI 19
ford's gin, giardiniera brine, basil oil

PERFECT MANHATTAN "D'AMICO" 19
redemption rye, bordiga sweet & dry vermouths
- ESPRESSO MARTINI 19
vodka, nardini, espresso

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 32
- BIANCHI** Grillo "Viviri," Rapitalà 2023 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
Carricante, Etna Bianco "Contrada Taccione," Planeta 2023 SICILIA 26
- 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
Grenache "1753, No Added Sulfites," Campuget 2023 RHÔNE 16
Nero d'Avola "Lagnusa," Feudo Montoni 2022 SICILIA 18
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