

FOR THE TABLE

Roasted Garlic Babka \$8

Ricotta Abbondanza \$32

Nutella Fatti in Casa \$28

Roni Cups + Ranch \$14

COCKTAILS

Bad Roman Bloody Mary \$18  
House Mary Mix, Fresh Horseradish

Our Espresso Martini \$20  
Cocoa, Mr. Black, Yucca

Spritz Spritz \$20  
Prosecco, Grapefruit, Cocchi Americano

Strawberry Sbagliato \$21  
Strawberry-Infused Aperol, Bianco Vermouth, Prosecco

Martini Pepperoncini \$22  
Grey Goose, Pepperoncini Brine, Lemon Zest

Ciao, Mama \$19  
Illegal Mezcal, Limoncello, San Pellegrino, Pink Salt

APPETIZERS

Dressed Big Rock Oysters \$5 / pc  
Cherry Pepper Mignonette

U7 Shrimp Cocktail \$24/\$32  
Calabrian Aioli

Yellowtail Crudo \$26  
Charred Grapefruit, Pistachio

Yellowfin Tuna Tartare \$32  
Lemon Olive Oil, Marinated Tomatoes

Faroe Island Salmon Crudo \$24  
Honeydew, Pickled Serrano, Fresh Basil

Crispy Calamari Casino \$23  
Bacon, Pepperoncini

Spicy Gem Caesar \$22  
Aged Parmesan, Ciabatta Crumbs

PASTA

Kale Mafaldine \$29  
Sun-Dried Tomatoes, Drunken Goat Cheese, Toasted Pignola

Penne Luongo \$45  
Black Truffle Cacio e Pepe

Short Rib Pappardelle \$34  
36-Hour San Marzano Ragu

Rock Shrimp Chitarra \$36  
Baby Sungolds, Calabrian Chili

Chicken Scarpariello Rigatoni \$32  
Hot Peppers, Sweet Sausage

Cappelletti Bistecca \$42  
Filet Mignon, Balsamic Dolce

TUTTI QUANTI

Roasted Branzino \$48  
Salsa Verde

Chicken Al Limone \$39  
Burnt Rosemary

Bad Roman Burger \$28  
Provolone, Crispy Pancetta,

Veal Milanese \$49  
Cherry Pepper Tomatoes, Pecorino

-baked eggs-  
In Purgatorio \$24  
Spicy Tomato Sauce, Cherry Peppers

Egg Whites Tricolore \$25  
Goat Cheese, Spinach, Roasted Tomatoes

Smoked Salmon \$29  
Béarnaise, Arugula

Alla Carbonara \$28  
La Quercia Pancetta, Caramelized Onions

SALADS

Diavolo Chicken Caesar \$34  
Little Gems, Aged Parmesan, Ciabatta Crumbs

Chilled Lobster & Campari Tomato \$51  
Avocado, Arugula, Mango

FILETTO

\$54

Chianti-Poivre +\$6  
Cacio e Pepe Raviolo +\$9

SIDES

Charred Broccoli Rabe \$15

Spicy Brussels Sprouts \$18

Sautéed Baby Spinach \$16

Sidewinder Fries \$17

Eggplant Agrodolce \$16

Crispy Pancetta \$12

Solci  
Tiramisu Ice Cream Cake \$17  
Chocolate Crunchies

Blood Orange Sorbetto \$10  
Whipped Zabaglione

Caramelized Chocolate Tart \$14  
Olive Oil Gelato

Lemon Cheesecake \$19  
Graham Streusel, Candied Sorrento Lemons

Napoletana \$18  
Chocolate Cake, Vanilla Crema, Strawberry