

STARTERS + SALADS

OYSTERS 23
*balsamic mignonette**

PIATTO DI ANTIPASTI 25
prosciutto, coppa, salami, Parmigiano, olives

PROSCIUTTO DI PARMA 17

CACIO E PEPE BISCUIT 9
with honey butter

OLIVES 9

ARANCINI 13
with Calabrian chile

BURRATA 18
mostarda di Cremona and smoked oil

FENNEL 17
Castelvetrano olives and provolone

ENDIVE 18
hazelnuts, anchovy and Gorgonzola

BRUNCH

PASQUALINA 13
savory pie filled with greens, ricotta and egg

PIZZETTE MARINARA 14
sourdough focaccia, egg and prosciutto

SCRAMBLED EGGS 22
with Perigord truffle and mascarpone

MALFATTI CACIO E PEPE 24
Gran Mugello and peppercorns

STROZZAPRETI 22
alla Bolognese

BACCALÀ FRITTO 18
fried cod sandwich, mayonnaise, capers, basil

EGG AND CHEESE SANDWICH 17
'nduja and Caciocavallo

WAGYU BURGER 26
*caramelized radicchio, Gorgonzola, patate fritte**

SAUSAGE 21
egg, butter beans and Dijon mustard

CHICKEN MILANESE 23
arugula, pine nuts and Dijon mustard

DESSERT

BOMBOLONI
ALLA
CREMA
vanilla cream
10

PANNA
COTTA
*Amarena cherries
and balsamic*
11

CHOCOLATE
TORTA
*walnuts and
whipped cream*
13

GELATI / SORBETTI
7

MIXED SCOOPS
11

Please inform us of any allergies or dietary restrictions.

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

COCKTAILS

SBAGLIATO CALABRESE	<i>Campari, Calabrian chile, sweet vermouth, orange</i>	- - - - -	15
BULLS ON PARADE	<i>Barolo chinato, blood orange, prosecco</i>	- - - - -	14
ASKING FOR A FRIEND	<i>Cocchi Rosa, Saler's aperitif, Combiar orange, lemon</i>	- - - - -	16
DUE SORELLE	<i>Macchu pisco, Luxardo bitter, green grape, lemon, celery</i>	- - - - -	15
SICILIAN DEFENCE	<i>Botanist gin, aquavit, fennel, olive, lemon</i>	- - - - -	17
PINO	<i>Dorothy Parker and Plymouth gins, Montenegro, pine liqueur</i>	- - - - -	17
MEZCAL-ME-MAYBE	<i>Montelobos mezcal, Bonal, génépy, lime, honey</i>	- - - - -	18
KAIKOMA MANHATTAN	<i>Suntory 'Toki', Amontillado, black walnut, shiitake mushroom</i>	- - - - -	18
LEO IN KINGSTON	<i>Old Forrester bourbon, Jamaican rum, allspice, egg white*, lime</i>	- - - - -	16

SPARKLING

CANEVA DA NANI	<i>Prosecco 'Vin Col Fondo' Veneto 2017</i>	- - - - -	14 / 56
ARCARI E DANESI	<i>Franciacorta 'Dosaggio Zero' Lombardy 2014</i>	- - - - -	25 / 100

WHITE

VIGNETO SAN VITO	<i>'Vigna del Grotto' Emilia-Romagna 2016</i>	- - - - -	15 / 60
CASTEL NOARNA	<i>Nosiola Trentino-Alto Adige 2017</i>	- - - - -	16 / 64
GIUSEPPE CALABRESE	<i>'Daipastini' Calabria 2016</i>	- - - - -	19 / 76
'A VITA' 'Leukò'	<i>Calabria 2017</i>	- - - - -	15 / 60
MARCO MERLI	<i>'Venco' Umbria 2017</i>	- - - - -	18 / 72

ROSÉ

DOMAINE SANTAMARIA	<i>Patrimonio Corsica 2017</i>	- - - - -	14 / 56
TERRE SPARSE	<i>'Rarissima' Aosta Valley 2016</i>	- - - - -	13 / 52

RED

VALENTINA PASSALACQUA	<i>'Sottoterra' Puglia 2016 (1L)</i>	- - - - -	13 / 65
CARUSSIN	<i>Barbera d'Asti 'Lia VÍ' Piedmont 2015</i>	- - - - -	17 / 68
FATTORIA DI CASPRI	<i>Ciliegiolo Tuscany 2015</i>	- - - - -	19 / 76
I MANDORLI	<i>'Vigna alla Sughera' Tuscany 2012</i>	- - - - -	25 / 100
CROCIZIA	<i>'Marcovaldo' Emilia-Romagna 2017</i>	- - - - -	15 / 60

BEER

JACK'S ABBY	<i>'House Lager' 16oz Framingham, MA 5.2%</i>	- - - - -	12
TRANSMITTER	<i>'PH2' Sour Ale 16oz LIC, NY 6.3%</i>	- - - - -	13
LIC BEER PROJECT	<i>'Coded Tiles' American Pale Ale 16oz Queens, NY 5%</i>	- - - - -	14
OXBOW	<i>Farmhouse Pale Ale 11.2oz Newcastle, ME 6%</i>	- - - - -	9
INDUSTRIAL ARTS	<i>'Wrench' IPA 16oz Garnerville, NY 6.8%</i>	- - - - -	16
THREES	<i>'Logical Conclusion' IPA 16oz Brooklyn, NY 7%</i>	- - - - -	14