

OYSTERS 23
*balsamic mignonette**

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

PROSCIUTTO DI PARMA 17

OLIVES 8

CROSTINI 9
spicy anchovy and parsley

ARANCINI 12
with Calabrian chile

FENNEL SALAD 17
Castelvetrano olives and provolone

ARUGULA 17
Meyer lemon, almonds and Parmigiano

CANDELE CACIO E PEPE 19
Gran Mugello and peppercorns

SPAGHETTI POMODORO 20
tomato and basil

WAGYU BURGER 24
caramelized radicchio, Gorgonzola, patate fritte

CHEESE & DESSERT

ROBIOLA BOSINA 9
pasteurized cow and sheep – Piedmont

CASTELROSSO 9
pasteurized cow – Piedmont

BAYLEY HAZEN BLUE 10
raw cow – Vermont

PIATTO DI FORMAGGIO 25

PANNA COTTA 11
Amarena cherries and balsamic

CHOCOLATE TORTA 12
walnuts and whipped cream

GELATI 6 / 10

SORBETTI 5 / 9

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.*

We accept credit cards only.

COCKTAILS

SBAGLIATO CALABRESE <i>chile-infused Campari, sweet vermouth, Prosecco</i> - - - - - 16
SICILIAN DEFENCE SPRITZ <i>gin, aquavit, fennel, lemon</i> - - - - - 16
POMPELMO SPRITZ <i>Vernaccia, Cocchi Americano, grapefruit</i> - - - - - 16
DI LUME IN LUME <i>rye, Strega, charred lemon, almond, soda</i> - - - - - 17
LOTTA CONTINUA <i>cherry, mezcal, Campari, grappa, lime</i> - - - - - 17
PINO <i>two gins, Montenegro, pine liqueur</i> - - - - - 17

SPARKLING

COLLETTIVO STRADE SERRATE <i>'Bolle Senza Frontiere'</i> Piedmont/Marche 2015 -15/ 60
PODERE GIARDINO <i>'Suoli Cataldi'</i> Reggiano Lambrusco Emilia-Romagna 2015 15 / 60
NOËL BAZIN <i>Blanc de Blancs Brut 'L'unanime'</i> Champagne NV- - - - - 23 / 92

WHITE

MORTELLITO <i>'Calaiancu'</i> Sicily 2017 - - - - - 17 / 68
SAN LORENZO <i>Verdicchio dei Castelli di Jesi 'di Gino'</i> Marche 2016 - - - - - 14 / 52
MACCIOCCA <i>Passerina del Frusinate 'Monocromo #1'</i> Lazio 2017 - - 15 / 60
ALESSANDRO VIOLA <i>'Note di Bianco'</i> Sicily 2017 - - - - - 16 / 64
PIERO RICCARDI & LORELLA REALE <i>'Emotiq'</i> Lazio 2017 - - - - - 17 / 68

ROSÉ

ARCARI e DANESI <i>'Grace'</i> Lombardy 2016 - - - - - 15 / 60
FRANK CORNELISSEN <i>'Susucaru'</i> Sicily 2017- - - - - 17 / 68

RED

IL VINCO <i>'Canajò'</i> Lazio 2017- - - - - 14 / 56
LAMORESCA <i>'Nerocapitano'</i> Sicily 2017 - - - - - 19 / 76
FABRIZIO IULI <i>'Nino'</i> Piedmont 2016 - - - - - 18 / 72
MIGLIAVACCA <i>Monferrato Freisa</i> Piedmont 2016 - - - - - 16 / 64
ANDREA BRAGAGNI <i>'Rio Bagno'</i> Emilia-Romagna 2013 - - - - - 17 / 68

BEER

CROOKED STAVE <i>'Von Pilsner'</i> 12oz Denver, CO 5% - - - - - 8
TRANSMITTER <i>'S3' Saison</i> 16oz LIC, NY 5.1% - - - - - 12
STILLWATER x ACTION BRONSON <i>'7000'</i> Sour Ale Stratford, CT - - - - 13
MAINE BEER CO <i>'A Tiny Beautiful Something'</i> Pale Ale 17oz Freeport, ME 5.5% 18
LIC PROJECT <i>'Higher Burnin'</i> IPA 16oz LIC, NY 7% - - - - - 15
OTHER HALF <i>'The Other Day'</i> Imperial IPA 16oz Brooklyn, NY 8%- - - - - 20