



COCKTAILS DEVIL WEARS PRADA

YOU. ARE. A. TOY!

la gritona reposado tequila, italian melon, italicus, lillet **19**

HOW DO YOU SPELL FBI?

negroni sour - befeater gin, barano bitters, lemon, aquafaba **18**

THERE'S A SNAKE IN MY BOOT appleton 12yr rum, amaretto, pineapple, lime, aquafaba **19**

YOU'VE GOT A FRIEND IN ME great jones bourbon, charred peach, lemon, demerara, ginger beer **19**

PANIC IS ATTACKING ME mezcal, cherry, rosemary, lemon, bubbles **18**

TO INFINITY AND BEYOND!

beefeater gin, campari, strawberry, lemon, aquafaba **18**

THE CLAWWWW

espresso martini **18**

ARE WE GETTING DONATED?

barano negroni, blood orange + rosemary infused gin, amermelade aperitivo, sweet vermouht **19**

parties of 8 or more will be subject to an automatic 20% gratuity charge. 3% surcharge will be added to all credit card transactions

APERITIVI

15

APEROL SPRITZ
aperol, soda, prosecco

HUGO SPRITZ
vodka, elderflower, lime, prosecco

BARANO SPRITZ
mirto amaro, strawberry, rose wine, lemon

CUCUMBER SPRITZ
neversink gin, cucumber, white wine, soda

ISCHIA SPRITZ
limoncello, soda, lemon, prosecco

MOCKTAILS

STUFFALO BILL strawberry, grapefruit, angostura, ginger beer **12**

LOOK I'M PICASSO! passionfruit, sage, pineapple, lime **12**

I AM NOT A TOY, I'M A SPORK
cucmber, empress n/a gin, lemon **12**

ST AGRESTIS PHONY NEGRONI **15**

SPARKLING CHARDONNAY woody's sparkling blanc de blancs **11**

NON ALCOHOLIC IPA athletic brewing co, run wild ipa, milford, ct, .5% **9**

VINO NATURALE BY THE GLASS

SPARKLING

GLERA cima di conegliano, cuvee prestige, veneto, italy, nv **13/48 (carafe)**

CATARRATTO sapiddu, sicily, italy, 2023 **14/56**

LAMBRUSCO ROSE il folicello, g-turbo, emilia-romagna, italy, nv **14/56**

WHITE

TIMORASSO / ROSSESE poderi cellarario, acacia, langhe bianco, piedmont, italy, 2025 **16/64**

PINOT BLANC/GRUNER VELTLINER/WELSCHRIESLING claus preisinger, kalkundkiesel, austria, 2022 **23/92**

VERMENTINO/ARNEIS/CORTESE broc cellars, love white, california, 2025 **16/64**

SAUVIGNON BLANC weingut gross, steiermark, austria, 2024 **20/80**

VIOGNIER/TREBBIANO carlo tanganeli, pipirii, tuscan, italy, 2023 **16/64**

ORANGE + ROSÉ

RKATSITELI/CHINURI papary valley, quervi, kakheti, georgia, 2024 **18/72**

MALVASIA il farnetto, giandon, emilia-romagna, italy, 2024 **16/64**

CINSAULT/GRENACHE/MOURVEDRE la bernarde, les hauts du luc, provence, france, 2025 **15/60**

RED

PINOT NOIR/MOURVEDRE swick wines, poolz #2, oregon, 2022 **17/68**

GAMAY michel guignier, beaujolais, france, 2023 **14/56**

SANGIOVESE avignonsei, da-di, tuscan, italy, 2023 **17/68**

NEBBIOLO ca del baio, bric del baio, piedmont, italy, 2023 **18/72**

CABERNET SAUVIGNON maison noir, in sheeps's clothing, columbia valley, washington, 2023 **16/64**

BIRRA

ALLA SPINA DRAFT **12**

PILSNER talea, aldente, italy, 5%

IPA other half, green city, bk, ny, 7%

SOUR IPA hudson valley, the map, beacon, ny, 7%

LATTINE CANS **12**

CIDER shacksbury, arlo, vt, 5.2%

WHEAT ALE grimm weisse, bk, ny, 5.5%

SICILIAN LAGER kcbc, macina di sale, bk, ny, 5.5%



FOR THE TABLE

BARANO GARLIC BREAD basil pesto, garlic, parmigiano 16

WHIPPED RICOTTA + HONEY rosemary, cocoa nibs, pizza bianca 15 GF

PROSCIUTTO & STRACCIATELLA thinly sliced, aged 18 months, tomato agrodolce, wood-fired bread 34 GF

CAESAR SALAD little gem, caesar dressing, anchovy breadcrumbs, shaved parmigiano 18 GF

WOOD FIRED MEATBALLS 21-day dry-aged beef meatballs, ricotta, parmigiano 23

WOOD FIRED BROCCOLI charred lemon vinaigrette, red onion, house breadcrumbs, macadamia nuts, bottarga 17 GF|V

CRISPY BRUSSELS SPROUTS housemade calabrian honey 15 GF|V

PEA + PROSCIUTTO ARANCINI vialone nano, fior di latte mozzarella, green onion aioli 16

GF = gluten free option V = vegan option

ask about our private + semi-private dining and buyout options

WOOD-FIRED PIZZA

12 INCH, 10 YEAR OLD SOURDOUGH

ROSSO california tomato, sicilian oregano, roasted garlic, basil, breadcrumbs 21 GF|V

BROOKLYN MARGHERITA tomato, fior di latte mozzarella, basil 25 GF

THE MEATBALL PIE dry-aged meatballs, red onion, tomato, ricotta, arugula, parmigiano 28

'NDUJA ricotta, spicy pork salumi, fior di latte mozzarella, tomato, calabrian honey 29 GF

VODKA grandma giuseppina's vodka sauce, fior di latte mozzarella, parmigiano 27 GF|V

MY NONNA'S PIE grandma style pizza, tomato, roasted garlic, fior di latte mozzarella, basil 28 GF|V

RAINBOW NONNA PIE grandmastyle pizza, tomato, vodka + pesto sauce, fior di latte mozzarella, basil 30 GF

TOPPINGS MAKE IT YOUR OWN

onions, arugula, or mushrooms 4

pepperoni, n'duja, sausage, prosciutto, salted italian anchovies, pesto, broccoli rabe 5

buratta 6

PRIMI HAND MADE PASTA FROM IMPORTED ITALIAN FLOUR

SPAGHETTI ALLA CHITTARA tomato, basil, evoo, parmigiano 25 GF

SAFFRON GIGLI persian saffron, calabrian honey, pecorino, black pepper 29 GF

PACCHERI ALLA VODKA spicy vodka sauce, parmigiano, basil 28 GF|V

FETTUCCINE AL'S FREDDO 24 month vacche rossa parmigiano, imported buffalo butter, mozzarella, black pepper 29 GF

FONDOTTA TORTELLINI english peas, spring red onion, crispy speck, parmigiano 28

RIGATONI slow braised short rib, onions, parmigiano, breadcrumbs 30 GF|V

SOURDOUGH CAVATELLI sausage ragu, gochujang, pangrattato, broccoli rabe, garlic, parmigiano 28

MALFALDINE peeky toe crab, buttered garlic, herbs, old bay ritz cracker crumbs 31 GF

LINGUINE manila clams, green garlic, lemon, evoo, parsley 29 GF|V

PIATTI LARGE PLATES

CHICKEN PARM hand pounded and breaded, brooklyn's lionni mozzarella, tomato, basil 34 add side pasta +\$5 GF|V

CHICKEN MILANESE arugula, cherry tomatoes, red onions, pecorino, lemon vinaigrette 33 GF

GRILLED WHOLE BUTTERFLIED BRANZINO cannellini bean ragu, salsa verde, charred lemon 37 GF

WOOD FIRED GRILL STEAK OF THE WEEK prime dry aged steak m/p GF

DESSERT SAVE ROOM!

THE RAINBOW COOKIE SUNDAE housemade rainbow cookies, vanilla gelato, rum marinated raspberries, bruleed meringue 20

TORTA CIOCCOLATA flourless chocolate cake, almond flour shell, whipped cream, cocoa nibs 15 GF

MATCHA-MI-SU matcha marscarpone, tea + amaro infused lady fingers, bing cherries 15

WARM CHOCOLATE CHIP COOKIES (2) sea salt + dark chocolate 11

AFFOGATO espresso, vanilla ice cream 12 GF

GELATO/SORBET DEL GIORNO seasonal gelato + sorbet 10 GF|V

RAINBOW COOKIES (5) almond, chocolate, + raspberry cookies 14 V

cake fee: a fee per person for any dessert that is not made in house 3.50/person