

WINES BY THE GLASS

BUBBLES

BISOL JEIO PROSECCO NIV 16
Veneto

RALLO ROSÉ FRIZZANTE NIV 16
Toscana

CENTORRI MOSCATO DI PAVIA NIV 16
Piemonte

WHITE

RALLO PINOT GRIGIO 2021 16
Veneto

LA CAPRANERA FIANO 2020 15
Campania

CANTINA TERLANO CHARDONAY 2022 16
Trentino-Alto Adige

ELENA WALCH SAUVIGNON BLANC 2022 16
Trentino-Alto Adige

ROSÉ

ODDERO X UNITED VINES YOU 2022 15
Piemonte

LIBRANDI CIRO ROSATO 2022 16
Calabria

RED

MONTALBERA BARBERA 2021 15
Piemonte

RALLO CABERNET SAUVIGNON 2020 15
Veneto

RALLO CHIANTI CLASSICO 2020 16
Toscana

RENATO FENOCCHIO NEBBIOLO "SPETACÔL" 2021 16
Piemonte

BENANTI ETNA ROSSO 2020 17
Sicilia

TOLAINI AL PASSO 2020 17
Toscana

TENUTA SETTE CIELI "YANTRA" 2021 18
Toscana

PV COCKTAILS

 MARGARITA ITALIANO 17
blanco tequila, elderflower, blood orange, lime

 METROPOLITAN MARTINI 17
Tito's, elderflower, white cranberry, lemon

 ITALIAN OLD FASHIONED 17
Four Roses Single Barrel, Amaro Montenegro, bitters

 PICCANTE 17
21 Seeds cucumber & jalapeno tequila, lime, agave, tajin

 NEGRONI VECCHIO 17
Hendrick's, Campari, Carpano Antica Vermouth, 30 day barrel aged

 NEGRONI BIANCO 17
Hendrick's, bianco vermouth, dry vermouth, Cocchi Americano

 ROME WITH A VIEW 17
Campari, bianco vermouth, lime, sugar, soda

SPRITZ

 PASTAVINO SPRITZ 17
passionfruit, lemon, vanilla, prosecco, soda

 PERFECT APEROL SPRITZ 17
Aperol, prosecco, soda, orange, olive

 DICAPRI SPRITZ 17
limoncello di capri, prosecco, soda, basil

 HUGO SPRITZ 17
elderflower, prosecco, lemon, soda

BIRRE

FLAGSHIP
BIRRA LOCALE 9
Italian Style Pilsner | Staten Island, New York

KILLSBORO
ISLAND VIBES 11
hazy IPA | Staten Island, New York

SUNDAY BEER CO.
LIGHT & TIGHT 8
light lager | Brooklyn, New York

BALADIN
BIRRA NAZIONALE 11
blonde ale | Piemonte, Italia

BALADIN
NORA 11
spiced ale | Piemonte, Italia

ARTISANAL ITALIAN SODAS

A'SICILIANA
LIMONATA 8
sparkling lemonade

BALADIN COLA 8
Italian cola | Piemonte

BALADIN
SPUMA NERA 8
Italian bitter soda | Piemonte

A'SICILIANA
ARANCIA ROSSO 8
blood orange soda

BALADIN
AGRUMATA 8
mixed citrus soda | Piemonte

FOCACCIA ALLA ROMANA

CAPRESE
HALF 19 • FULL 33
burrata, cherry tomato,
pickled red onion, pesto

CALABRESE
HALF 19 • FULL 33
ricotta, spicy soppressata,
arugula, Calabrian chili honey

NAPOLITANO
HALF 18 • FULL 33
Big Vic's meatball ragú,
ricotta, grated cheese, basil

PARMA
HALF 19 • FULL 33
Prosciutto di Parma, ricotta, roasted
strawberries, arugula, balsamic

AMALFI
HALF 18 • FULL 32
ricotta, preserved lemon
arugula, fried rosemary

INSALATE

VERDE 18

baby lettuces, watermelon radish
cucumber, red wine vinaigrette

SCAROLA 19

escarole hearts, walnuts, shaved red onion,
Pecorino Foglie di Noce, walnut vinaigrette

CAESAR 19

little gem, anchovy, rustic caesar dressing,
focaccia crisp, grana padano

CASTELFRANCO 21

Italian chicory, crispy pancetta,
cherry tomato, gorgonzola vinaigrette

ANTIPASTO 19

mixed baby lettuces, salami, provolone, olives, chickpeas,
roasted peppers, radishes, balsamic vinaigrette

MOZZARELLA di BUFALA 21

Campanian buffalo mozzarella, spicy capocollo,
spring onion pesto, garlic crouton

ANTIPASTI

CRUDO 24

sashimi style yellowfin tuna, balsamic strawberries,
jalapeño, cucumber succo

ARANCINI 17

cacio pepe risotto, pecorino romano,
black pepper

CALAMARI 21

crispy Montauk calamari,
marinara, garlic aioli

VONGOLE SICILIANO 23

littleneck clams "Sicilian Lifeguard Style", tomato broth,
pine nuts, raisins, capers, fennel, chilis, sourdough toast

POLPO 24

Spanish octopus, crispy potatoes, smoked paprika,
pickled pepperonata, garlic aioli

POLPETTE 19

Big Vic's meatballs, marinara,
grated cheese, basil

SALUMI E FORMAGGI

FORMAGGI 24

artisanal Italian cheese plate,
seasonal accompaniments

TAGLIARE 45

Chef's selection of Italian cured meats,
cheeses, and accompaniments

PROSCIUTTO 23

24 month Prosciutto di Parma Riserva,
roasted strawberries

ZIA GRAZIA 25

house cured olives, hunters salami,
grana padano, fennel taralli

PRIMI

MADE BY HAND IN HOUSE DAILY

RIGATONI e BURRATA 29

three minute pomodoro fresca, burrata, basil, grated cheese

PAPARDELLE 32

30 yolk pasta dough, asparagus, lemon, garlic crema,
poppy seed, grated cheese

MEZZALUNA 34

30 yolk pasta dough, sweet pea & ricotta filled ravioli,
mint, sugar snap peas, butter, grated cheese

GNOCCHI 33

ricotta gnocchi, broccoli ragu, garlic breadcrumbs,
grated cheese, fried rosemary

PASTA CON LE SARDE 34

dried bucatini, Mediterranean sardines, fennel,
capers, raisins, pine nuts, tomato, breadcrumbs

BUCATINI ARAGOSTA 37

North Atlantic lobster tail, basil, lemon, butter

PACCHERI FRA DIAVOLO 34

clams, mussels, shrimp, calamari, chilis, tomato broth, brandy,

CASARECCE 30

Italian sausage, broccoli rabe pesto, cherry tomatoes,
toasted sesame, Aleppo chilis, scallions, grated cheese

CAVATELLI CODA alla VACCINARA 34

saffron semolina pasta, red wine braised oxtail ragú,
crème fraîche, horseradish, grated cheese

MAFALDINE BOLOGNESE 32

8 hour veal ragú, Sicilian tomatoes, parsley, grated cheese

HOUSE MADE GLUTEN FREE PASTA AVAILABLE UPON REQUEST (+2)

SECONDI

MELANZANE alla PARMIGIANO 29

crispy eggplant, mozzarella, marinara,
shells in spicy vodka sauce

MERLUZZO FRITTO 33

panko crusted North Atlantic cod, salsa rosa,
arugula, fava beans, giardiniera vinaigrette

SALMONE 34

North Atlantic salmon, spinach,
baby artichokes, mint, radicchio, salmoriglio sauce

BRANZINO 35

Mediterranean Sea bass alla plancha, cavolo nero,
hazelnuts, chives, Providence style butter

POLLO alla PARMIGIANO 33

burrata marinated Bell & Evans chicken breast, mozzarella,
marinara, shells in spicy vodka sauce

POLLO MARSALA 33

Bell & Evan's organic frenched chicken breast, mixed mushrooms,
Marsala, pickled chanterelle, crispy polenta

MAIALE 34

hot honey roasted Berkshire pork chop,
mixed peppers, potato, trevisano

QUAGLIA 39

semi-boneless quail alla plancha,
frilly mustard greens, balsamic cippolini

CONTORNI

PATATE 14

crispy fingerlings, fried rosemary

ASPARAGI 16

roasted asparagus, garlic crouton

RAPINI 15

broccoli rabe, shallot & garlic confit