

antipasti

Housemade Focaccia | 8

with pesto butter *or* extra virgin olive oil

Insalata Cesare | 22

sweet gem lettuce, parmigiano reggiano, focaccia crouton, anchovy dressing, marinated anchovies

Insalata Verde | 15

mixed baby lettuces, shaved seasonal vegetables golden balsamic vinaigrette

Insalata Stagionale | 25

heirloom tomato salad, red onion, taggiasca olives ricotta salata, agrodolce bianco, hazelnuts

Zuppa Fredda di Pomodoro | 20

chilled tomato soup, toy box cherry tomato, almonds, charred avocado, black olive crumble, Capezzana EVOO

Polipo alla piastra | 32

braised octopus, eggplant, butterbean salad, lemon, brown butter

Tomino & Prosciutto | 30

seared ‘tomino del boscaiolo’ cheese, thin sliced prosciutto crudo, chicories, Piemontese hazelnuts, EVOO add gnocco fritto | 6

Crudo | 35

yellowfin tuna, red onion, chives, EVOO dressing, chili

Carpaccio di Manzo | 32

beef carpaccio, jidori egg yolk, green olive tapenade, parmigiano reggiano, lemon oil

pizza

Margherita | 24

buffalo mozzarella, tomato sauce, basil, extra virgin olive oil

Salamino | 28

salamino, tomato sauce, mozzarella, Mama lil’s peppers

Funghi | 30

bianca, portobello, wild mushrooms, scamorza cheese, garlic, chives

Calabrese | 28

bianca, hot salami, mozzarella, double 8 ricotta, oregano, red onion, mike’s hot honey

Emiliana | 29

buffalo mozzarella, prosciutto crudo, arugula parmigiano reggiano,

Nduja e Pesca | 27

bianca, nduja sausage, local peach, basil, double 8 farms jersey mozzarella

Guanciale | 29

bianca, guanciale, seasonal squash, shallots, taleggio, agrumato oil

Salsiccia | 30

homemade fennel sausage, mozzarella, aleppo, ricotta, red onion, sweet peppers, taggiasca olives

add housemade fennel sausage | 9 add mortadella | 8

pasta fatta in casa

Mezze Maniche Cacio e Pepe | 25

housemade mezze maniche, pecorino romano, black peppercorn

Tagliatelle alla Bolognese | 29

housemade egg tagliatelle, pork & beef ragu bolognese

Lasagne Verde | 30

spinach lasagna, ricotta, besciamella, tomato sauce

Lumache all’Amatriciana | 29

housemade lumache, san marzano tomatoes, chili flakes, guanciale, pecorino, black pepper

Spaghetti alla Nerano | 29

housemade spaghetti pasta, zucchini, garlic oil basil, lemon, pistachio, peperoncino, pecorino,

Bucatini alle Cozze | 39

housemade squid ink bucatini, PEI mussels, spicy calabrian tomato sauce, pangrattato

secondi

Short Rib | 48

braised short rib, roasted romano beans, crispy gnocchi alla romana, spring onions, beef jus

Involtino di Pollo | 38

spinach stuffed mary’s chicken breast, caponata, white corn puree, chicken jus

Halibut | 46

seared halibut, celery root puree, baby squash, purple snap peas, green garlic, shellfish butter

contorni

Broccoli di Ciccio | 12

sautéed in EVOO

Zucchini scapece | 12

garlic, mint, vinegar, EVOO

Brussels Sprouts | 13

parmigiano reggiano

 vegetarian

4% living wage will be added to your bill to help support our kitchen team | 20% service charge is added to tables of 6 and above
CONSUMING raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness | maximum of 5 credit cards accepted per party | Please no substitutions, however we are happy to accommodate dietary restrictions and allergies | 09.18.26

cocktails

Rossini Spritz | 16

strawberry aperol, manodori balsamico, prosecco

Pineapple Tommy’s Margarita | 16

pineapple-infused tequila, chile agave, fresh lime

Bee’s Knees | 17

beefeater gin, chamomile, honey, strega, fresh lemon

Sidecar | 16

french brandy, cointreau, italicus, fresh lemon

Hemingway in Venice | 16

havana club white rum, dark rum, grapefruit, lime, aperol

La Ultima Palabra | 17

mezcal unión, green chartreuse, maraschino, clarified lime

Nocciola | 17

hazelnut-washed george dickel 8yr bourbon, el dorado 5yr rum, cherry & angostura bitters, creme de cacao

martini series

PX Martini | 19

gin district gin, sweet px sherry, basil eau de vie orange bitters, basil-mint EVOO

The Bellucci Martini | 17

tanqueray 10 gin, mediterranean vermouths, lemon, olive

Umami Vesper | 17

ginmare gin, bliska vodka, koji, lemon peel, caper & kombu dry vermouth

Espresso Martini | 17

ketel one vodka, espresso, mr. black coffee liqueur

reserve bubbles

Veuve Clicquot Brut Réserve Cuvée | 28 gls

Pinot Noir, Chardonnay, Meunier |Brut NV|Reims, FR

Veuve Clicquot Rosé Réserve Cuvée | 30 gls

Pinot Noir, Chardonnay, Meunier |Brut Rosé NV| Reims, FR

Pol Roger Brut Réserve | 33 gls

Pinot Noir, Chardonnay, Meunier |Brut NV|Reims, FR

negroni list

Negroni Classico or al Mezcal| 16

campari, gin or mezcal, italian sweet vermouth blend

Negroni Bianco | 16

gin, carpano vermouth bianco, luxardo bitter bianco, orange bitters

Cocco Negroni | 18

coconut infused gin, campari & cocchi vermouth di torino

Barrel Aged Balsamic Negroni | 18

gin, campari, carpano antica vermouth, manodori balsamico

Vintage Negroni | 36

1970 plymouth gin, 1970 campari, 1960 martini rossi vermouth

zero proof

Orchard Fizz | 15

seedlip ‘grove’, pear, lemon, dill, ginger ale

Ibisco NA ‘Margarita’ | 15

vina ‘garden’ blend, hibiscus, agave, fresh lime

Victor not Hugo | 15

elderflower, mint, conviv bianco, tonic, Athletic IPA

Zero Negroni | 15

juniper n/a destillate, conviv milano rosso, verjus

Dr. Lo Sparkling Riesling | 14

non alcoholic, dry sparkling riesling, Mosel valley

birra

Lager | Birra Friuli | 4.7% | 11.2 oz | 8

IPA | Mastri Birrai | 6.4% | 11.2 oz | 8

Bionda | Birra Dolomiti | 4.9% | 11.2 oz | 8

Non-Alcoholic |Athletic IPA ‘Run Wild’ | <0.5% | 12 oz | 8

Non-Alcoholic |Athletic ‘Vita Chiara’ | <0.5% | 12 oz | 8

bibite

San Pellegrino Soda | 6

Fever Tree Ginger Ale, Ginger Beer or Tonic | 6

Coca-Cola | 6

Diet Coke | 6

Filette Sparkling or Still Water | 7

