

antipasti

Housemade Focaccia | 8 
with nduja butter *or* extra virgin olive oil

Insalata Cesare | 19
sweet gem lettuce, parmigiano reggiano, focaccia
crouton, anchovy dressing, marinated anchovies

Insalata Verde | 15 
mixed baby lettuces, shaved seasonal vegetables golden
balsamic vinaigrette

Barbabietole | 30 
marinated beets, whipped ricotta, pickled gold raisins,
walnut, spring onion, citrus vinaigrette

Zuppa di Funghi | 20 
cremini, hen of the wood, porcini soup, poached jidori egg,
fontina DOP, croutons

Polipo alla piastra | 30
braised octopus, eggplant, chickpea salad,
cucamelon, shellfish jus

Parmigiano Sformato & Prosciutto | 28
parm sformato, thin sliced prosciutto crudo,
EVOO
add gnocco fritto | 6

Crudo | 35
yellowfin tuna crudo, red onion, plums,
persian cucumbers, 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 | 28 
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 | 28
buffalo mozzarella, prosciutto crudo, arugula
parmigiano reggiano,

Nduja e Pere | 27
bianca, nduja sausage, local pear, basil,
double 8 farms jersey mozzarella

Guanciale | 29
bianca, guanciale, brussels sprouts leaves,
shallots, taleggio, agrumato oil

Salsiccia | 28
homemade fennel sausage, mozzarella, aleppo, ricotta,
red onion, padron 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 | 28
housemade lumache, san marzano tomatoes, chili
flakes, guanciale, pecorino, black pepper

Cappelletti agli Spinaci | 36 
spinach and double 8 Dairy ricotta filled pasta,
hazelnuts, lemon zest, caciotta al tartufo crema

Mafaldine al ragu' | 38
housemade mafaldine pasta, slow braised short rib,
bone marrow, parmigiano reggiano

secondi

Involtino di Pollo | 35
spinach stuffed mary's chicken breast,
honeynut squash, farro, brussels sprouts, chicken jus

Short Rib | 48
braised short rib, soft polenta, beef jus,
cipollini agrodolce

Halibut | 46
seared halibut, italian butter beans, scallion,
green beans, oven dried tomatoes, guanciale

contorni

Broccoli di Ciccio | 12 
sautéed in EVOO

Bloomsdale Spinach | 12 

Summer Squash | 13 
parmigiano reggiano

 vegetarian

20% Service Charge (gratuity) Will be Added to Every Check for Parties of 1 or Larger and is Applied Automatically
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

drinketti

Rossini Spritz | 16
strawberry aperol, manodori balsamico, prosecco

The Bellucci Martini | 17
tanqueray 10 gin, mediterranean vermouths,
lemon, olive

Nocciola | 17
hazelnut-washed george dickel 8yr bourbon,
el dorado 8yr rum, cherry & angostura bitters,
creme de cacao

Pineapple Tommy’s Margarita | 16
pineapple-infused tequila, chile agave, fresh lime

Espresso Martini | 17
ketel one vodka, espresso, mr. black coffee liqueur

spring cocktails *‘prohibition era’*

Bee’s Knees | 17
beefeater gin, chamomile, honey, strega,
fresh lemon

Sazerac | 17
rye whiskey, peychaud’s & angostura bitters,
absinthe rinse

Hemingway in Venice | 16
havana club white rum, dark rum, grapefruit,
lime, aperol

Sidecar | 16
french brandy, cointreau, italicus, fresh lemon

La Ultima Palabra | 17
mezcal unión, green chartreuse, maraschino,
clarified lime

reserve bubbles

Veuve Clicquot Brut | 33 gls
Pinot Noir, Chardonnay, Meunier | Brut NV | Reims, FR

Veuve Clicquot Rosé | 37 gls
Pinot Noir,Chardonnay, Meunier |Brut Rosé NV |Reims, FR

Ruinart Singulier | 39 gls
Chardonnay, EDIITON 18 |Brut Nature NV |Reims, FR

negroni list

Negroni Classico or al Mezcal| 16
campari, gin or mezcal, italian sweet vermouth

Negroni Bianco | 16
gin, carpano vermouth bianco,
luxardo bitter bianco, orange bitters

Sbagliato alle Pesca | 16
prosecco, peach vermouth, bitter bianco, italicus

Barrel Aged Balsamic Negroni | 18
campari, gin, carpano antica vermouth,
manodori balsamico

Vintage Negroni | 36
1970 Campari, 1970 Coates Plymouth Gin,
1960 Martini Rossi vermouth

zero proof

Orchard Fizz | 15
seedlip ‘grove’, pear, lemon, dill, ginger ale

Blood Orange NA ‘Margarita’ | 15
seedlip ‘garden’, blood orange, agave, fresh lime

Troppo Sbagliato | 15
conviv rosso, juniper verjus, la dolce vita red bitter,
club soda

Victor not Hugo | 15
elderflower, mint, conviv bianco, tonic, Athletic IPA

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

Rossa | Birra Dolomiti | 6.7% | 11.2 oz | 8

Non-Alcoholic |Athletic IPA | <0.5% | 12 oz | 9

bibite

San Pellegrino Soda | 6

Fever Tree Ginger Ale, Ginger Beer or Tonic | 6

Coca-Cola | 6

Diet Coke | 6

San Pellegrino Sparkling Water | 7

