

# COCKTAILS

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<b>APEROL SPRITZ</b> APEROL, PROSECCO, SODA	15
<b>FRESH MONTE SPRITZ</b> MONTENEGRO, PROSECCO, LEMON	15
<b>VENETIAN MARGARITA</b> TEQUILA, APEROL, LIME, AGAVE	14
<b>NEGRONI BIANCO</b> GIN, CONTRATTA BIANCO, SUZE	16

## BEER & CIDER

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<b>ITALIAN PILSNER</b> PERONI (IT)	6
<b>GERMAN-STYLE PILSNER</b> BURIAL 'CONTRITION' (NC)	8
<b>LAGER</b> BIRRIA MENABREA BIONDI (IT)	8
<b>IPA</b> BURIAL 'SURFWAX' (NC)	7
<b>BELGIAN IPA</b> HOUBLON CHOUFFE (BE)	10
<b>BARREL-AGED BELGIAN ALE</b> ALLAGASH 'CURIEUX' (ME)	11
<b>BROWN ALE</b> PISGAH 'TURTLEBACK' (NC)	7
<b>CIDER</b> EDEN 'PEAK HARVEST' (VT)	9

## NON-ALCOHOLIC

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<b>NA HAZY IPA</b> ATHLETIC BREWING 'RUN WILD' (CT)	6
<b>NA GOSE</b> WESTBROOK KEY LIME PIE (SC)	4
<b>NA CIDER</b> ORIGINAL SIN 'WHITE WIDOW' (NY)	5
<b>NA COCKTAIL</b> ST. AGRESTIS 'PHONY NEGRONI' (NY)	10
<b>CHERRY CRUSH</b> CHERRY, FALERNUM SYRUP, LIME, SODA	8

## SPUMANTE SPARKLING

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<b>CHAMPAGNE BLEND</b> , BERLUCCHI BRUT FRANCIACORTA, 'CUVEE 61', NV	17 / 68
<b>GLERA</b> , BISOL 'JEIO' BRUT PROSECCO, VENETO, NV	12 / 48
<b>PINOT NOIR BLEND</b> , BIANCA VIGNA BRUT PROSECCO ROSATO, VENETO, NV	13 / 52

## BLANCO WHITE

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<b>VERMENTINO</b> , ROCCA DI FRASSINELLO MAREMMA, TUSCANY, 2024	14 / 56
<b>CORTESE</b> , ENRICO SERAFINO GAVI DI GAVI, PIEDMONT, 2024	16 / 64
<b>ARNEIS</b> , GIOVANNI ALMONDO 'VIGNE SPARSE', RORERO, PIEDMONT, 2024	16 / 64
<b>PINOT GRIGIO</b> , TIEFENBRUNNER, ALTO ADIGE, 2024	13 / 52
<b>VERDICCHIO</b> , BORGO PAGLIANETTO 'PETRARAR' MATELICA, MARCHE, 2023	15 / 60
<b>CHARDONNAY</b> , CASTELLO DELLA SALLA 'BRAMITO', UMBRIA, 2023	16 / 64

## ROSATO & MACERATO ROSE & ORANGE

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<b>ALBANA</b> , TRE MONTE VIGNE 'ROCCA', EMILIA-ROMAGNA, 2023	16 / 64
<b>CERASUOLO</b> , MARCHESI MIGLIORATI ROSATO, ABRUZZO, 2024	14 / 56

## ROSSO RED

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<b>NERELLO MASCALESE</b> , TORRE MORA 'CAURU' ETNA ROSSO, SICILY, 2024	16 / 64
<b>NEBBIOLO</b> , ALESSANDRO RIVETTO LANGHE, PIEDMONT, 2024	14 / 56
<b>BARBERA</b> , VIETTI 'TRE VIE' ASTI, PIEDMONT, 2024	14 / 56
<b>MONTEPULCIANO</b> , VALLE REALE, ABRUZZO, 2023	16 / 64
<b>SANGIOVESE</b> , PIETRAMAGGIO CHIANTI CLASSICO, TUSCANY, 2023	16 / 64
<b>CABERNET SAUVIGNON</b> , TENUTA CETTE SIELE 'YANTRA', TUSCANY, 2021	18 / 72

## CHICHETTI

<b>OLIVA</b> HOUSE CURED OLIVES <sup>GF</sup> 	<b>6</b>	<b>ZUPPA DEL GIORNO</b>	<b>9</b>
<b>GIARDINIERA</b> PICKLED VEGETABLES <sup>GF</sup> 	<b>6</b>	<b>ARANCINI</b> CRISPY RISOTTO, BROCCOLI, FONDUTA, RED PEPPER	<b>16</b>
<b>PROSCIUTTO WRAPPED DATES</b> GORGONZOLA <sup>GF</sup>	<b>10</b>	<b>MEATBALLS</b> POMODORO, GARLIC BREAD	<b>18</b>
<b>FOCACCIA</b> WHIPPED RICOTTA, SPICED HONEY 	<b>9</b>	<b>COZZE ALLAGEORGI</b> MUSSELS, TOMATO, WHITE WINE, BRODO, GRILLED BREAD	<b>20</b>

## PICCOLO

## INSALATA

<b>CHOPPED</b> ARTICHOKE, CHICKPEA, OLIVE, MORTADELLA, SOPPRESSATA, GUANCIALE, RADICCHIO, MOZZARELLA <sup>GF</sup>	<b>18</b>
<b>BARBABIETOLA</b> BEETS, SPINACH, FETA, STRAWBERRIES, WALNUTS, WHITE BALSAMIC <sup>GF</sup> 	<b>14</b>
<b>INSALATA VERDE</b> WINTER GREENS, FENNEL, AGRODOLCE FRUITS, CRISPY SEEDS, LEMON VINAIGRETTE <sup>GF</sup> 	<b>12</b>
<b>INSALATA TRICOLORE</b> ROMAINE, RADICCHIO, FENNEL, ANCHOVY, PECORINO, PANGRATTATO	<b>14</b>
<b>BURRATA</b> SEASONAL CAPRESE <sup>GF</sup>  ADD PROSCIUTTO	<b>12</b>

Add on Grilled Chicken 12 | Shrimp 12 | Fish of the Day 12

## PANINI

SERVED WITH GIARDINIERA, GREEN SALAD, OR SEASONAL PASTA SALAD

<b>MELANZANA</b> ITALIAN BREAD, FRIED EGGPLANT, PINE NUTS, POMODORO, MOZZARELLA, PROVOLONE 	<b>18</b>
<b>QUATTRO FORMAGGI</b> CIABATTA, FONTINA, MOZZARELLA, ARTICHOKE, PARMESAN, SPINACH, TOMATO 	<b>15</b>
<b>ITALIANO</b> CIABATTA, MORTADELLA, BRESAOLA, SOPPRESSATA, PROSCIUTTO, FONTINA, OLIVE AIOLI, ARUGULA	<b>18</b>
<b>BRASATO</b> ITALIAN HOAGIE, BRAISED BEEF, BALSAMIC RED ONIONS, ARUGULA, GORGONZOLA FONDUTA	<b>20</b>

Add on Cup of Soup 6

## PRIMI

GLUTEN FREE PASTA AVAILABLE UPON REQUEST

<b>PENNE ALLA VODKA</b> TOMATO, BASIL, RED BELL PEPPER, WHIPPED RICOTTA 	<b>18</b>
<b>RAVIOLI</b> FOUR CHEESE, POMODORO, CHERRY TOMATOES 	<b>22</b>
<b>PESCE ALLA PICCATÀ</b> TAGLIATELLE, MKT FISH, SPINACH, CAPER, WHITE WINE, LEMON	<b>24</b>
<b>TAGLIATELLE ALLA BOLOGNESE</b> PORK & BEEF RAGU, AGED PARMIGIANO	<b>20</b>
<b>LINGUINI ALLA TARANTINI</b> SHRIMP, MUSSELS, TOMATO, ROASTED RED PEPPER BUTTER	<b>25</b>

GF = Gluten Free  = Vegetarian  
Please alert your server of any existing allergies or dietary restrictions. Thank you!

\*These items offered may be served raw or cooked to your specifications. Consuming raw or undercooked meats, eggs, shellfish or seafood may increase your risk of food-borne illness, especially if you have certain medical conditions.

20% gratuity may be added to parties of 6 or more.

A 3% surcharge will be added to credit card payments, debit cards will be charged as is.  
We kindly appreciate your understanding.