

## ANTIPASTI

<b>TORRETTA DI MELANZANE</b>	23
• crispy eggplant, fresh burrata, balsamic glaze, basil, Parmigiano	
<b>POLPETTE AL POMODORO</b>	17
• pork meatballs, golden raisin, pomodoro sauce, Parmigiano	
<b>FRITTURA MISTA</b>	24
• fried calamari, local cod, shrimp, chillie-citrus aioli	
<b>BRUSCHETTA PESTO E BURRATA</b>	22
• mint and basil pesto, fresh burrata, lemon zest	
<b>POLPO</b>	26
• grilled octopus, crushed potato, Castelvetro olives, capers, aioli	
<b>INSALATA</b>	18
• mixed greens, fresh herbs, candied hazelnuts, Lambrusco vinaigrette	
<b>CAVOLETTI</b>	17
• crispy Brussels sprouts, capers, anchovies, Pecorino dressing*	

## CARNE E PESCE

<b>POLLETTO</b>	37
• organic half chicken, shiitake, pancetta, Swiss chard, fingerling potatoes	
<b>SPIGOLA</b>	39
• pan seared sea bass, cockles clams, couscous, roasted tomato, kale, olives	
<b>BISTECCA</b>	71
• 16oz dry aged Prime beef ribeye, roasted fingerling potatoes, cipollini onion, arugola, shaved Pecorino Sardo	

## HOUSEMADE PASTA

ALL PASTA FRESH AND MADE IN HOUSE BY HAND  
GLUTEN FREE PASTA AVAILABLE

<b>MALTAGLIATI</b>	29
• large square shaped pasta, white pork ragu, nutmeg, Pecorino	
<b>STROZZAPRETI</b>	31
• strozzapreti, slow-cooked rabbit legs with lemon, arugola, Pecorino	
<b>FETTUCCINE ALLE VONGOLE</b>	30
• fettuccine, cockle clams, pan seared shrimp, parsley oil	
<b>SPAGHETTI</b>	24
• spaghetti, San Marzano tomato sauce, basil, Parmigiano	
<b>PAPPARDELLE</b>	29
• pappardelle, grass fed beef bolognese, Parmigiano	
<b>AGNOLOTTI</b>	30
• ricotta filled pasta, truffle butter sauce, corn, scallion, Parmigiano	
<b>TAGLIATELLE</b>	27
• tagliatelle, shiitake mushrooms, thyme butter sauce, Parmigiano	
<b>RAVIOLI</b>	31
• braised beef short ribs ravioli, sage butter sauce, Parmigiano	

## CONTORNI E VERDURE

<b>PATATE NOVELLE</b>	15
• roasted fingerling potatoes, garlic butter, rosemary	
<b>FRIARIELLI</b>	15
• sautéed broccoli rabe, roasted garlic, extra virgin olive oil	
<b>CAVOLFIORRE</b>	17
• roasted cauliflower, pine nuts, golden raisin	

ADDITIONAL HOUSEMADE FOCACCIA (2 PIECES) \$4

GRATUITY OF 20% AUTOMATICALLY ADDED TO PARTIES OF 6 OR MORE. WE ACCEPT MAX 4 CREDIT CARDS PER TABLE

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MIGHT INCREASE YOUR RISK OF FOODBORNE ILLNESS



## DOLCI

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<b>AFFOGATO</b>	15
• fior di latte gelato, coffee liquor, espresso shot	
<b>TIRAMISU</b>	13
• mascarpone cream, eggs*, coffee liquor, lady fingers	
<b>BOMBOLONI</b>	15
• warm Italian donuts, lavender infused sugar, dark chocolate sauce	
<b>OLIVE OIL CAKE</b>	14
• extra virgin olive oil, orange, pine nuts, pistachio gelato	
<b>GELATO DEL GIORNO - 3 FLAVORS</b>	15
• Italian crema, cappuccino crunch, fior di latte, pistachio, mixed berries sorbet	

### ESPRESSO MARTINI 18

VODKA, ESPRESSO SHOT, KAHLUA, WHITE CHOCOLATE LIQUEUR

## AFTER DINNER DRINKS

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<b>BENEDECTINE</b>	14
<b>CHARTREUSE GREEN</b>	14
<b>FONSECA PORT WINE</b>	13
<b>GRAND MARNIER</b>	15
<b>PERNOD</b>	16
<b>PIERRE FERRAND COGNAC</b>	16
<b>WHITE CHOCOLATE LIQUOR</b>	13

## ITALIAN AMARI 13

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<b>AMARO AL RABBARO ZUCCA</b>	
• an iconic rhubarb amaro with a hint of burnt toffee and zesty orange	
<b>AMARO AVERNA</b>	
• licorice, citrus peel and chocolate undertones	
<b>AMARO LUCANO</b>	
• botanical notes especially sage and elderflower	
<b>AMARO MONTENEGRO</b>	
• aromatic flavor, vanilla undertones	
<b>CYNAR</b>	
• vegetable and herbal notes	
<b>FERNET BRANCA</b>	
• herbal notes predominantly menthol and eucalyptus	
<b>RUCOLINO</b>	
• made with arugola leaves, citrus, roots and spices	
<b>VECCHIO AMARO DEL CAPO</b>	
• served chilled, licorice and mint predominance	

## ITALIAN AFTER DINNER DRINKS

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<b>AMARETTO DI SARONNO</b>	13
<b>FRANGELICO</b>	13
<b>GRAPPA CAPOVILLA</b>	16
<b>GRAPPA VECCHIA CAFFO (AGED)</b>	16
<b>SAMBUCA (WHITE OR BLACK)</b>	13
<b>VECCHIA ROMAGNA BRANDY BLACK LABEL</b>	14
<b>LIMONCELLO</b>	13



## **COCKTAILS \$18**

### **BITTER ON BITTER**

Aperol, Campari, Peach Bitters, Prosecco

### **NEGRONI SOUR**

Gin, Campari, Sweet Vermouth, Egg Whites, Lemon

### **NY PEPPERCORN SOUR**

Rye Whiskey, Egg Whites, Lemon, Pink Peppercorn, Splash of wine

### **BEAGLE**

Bulleit Bourbon, Lemon, Honey, Mint, Angostura

### **HERBIVORE**

Gin, Green Chartreuse, Rosemary, Lemon, Cardamom

### **HORNET \***

Tequila, St. Germain, Lime, Agave, Jalapeño, Cucumber, Cilantro

*\* MAKE IT SMOKEY WITH **ILEGAL MEZCAL** FOR \$1 EXTRA*

### **GREENPOINT WITCH**

Vodka, Campari, Strega, Grapes, Basil, Lemon

### **EDDIE**

Illegal Mezcal, Plymouth Gin, Saint Germain, Pineapple, Lemon

### **MESSENGER \***

Tequila, St. Germain, Aperol, Lime, Agave, Himalayan Salt

*\* MAKE IT SMOKEY WITH **ILEGAL MEZCAL** FOR \$1 EXTRA*

### **BOURBON CIDER**

Bourbon, Amaro Lucano, Apple Cider, Ginger, Honey, Bee Pollen, Lemon

### **ESPRESSO MARTINI**

Vodka, Espresso Shot, Kahlua, White Chocolate Liqueur

## **WINES BY THE GLASS \$16**

### **RED**

AGLIANICO ~ (Puglia - Aglianico - La Marchesana - 2020)

MONTEPULCIANO ~ (Abruzzo - Montepulciano - Umani Ronchi - 2022)

### **ROSE**

SCALABRONE ~ (Toscana - Cabernet, Merlot, Syrah - Antinori - 2022)

### **WHITE**

SOAVE ~ (Veneto - Garganega - Vicentini Agostino - 2023)

MARE CHIARO ~ (Calabria - Greco - Ippolito - 2023)

PROSECCO ~ (Veneto - Glera - Bisol - Sparkling)

## **BEERS \$10**

**FLOWER POWER - Ipa (Draft)**

**FAT TIRE - Amber Ale (Draft)**

**PERONI - Lager (Draft or Bottle)**

**PERONI 0.0% - Non Alcoholic Beer (Bottle)**

**1911 ORIGINAL HARD CIDER (Can)**

## **BEVERAGES \$7**

**HEALTH TEA (Chamomile, Mint, Ginger, Lemon, Honey)**

**GINGER BEER ~ FEVER TREE**

**ARANCIATA or LIMONATA ~ SAN PELLEGRINO**

**MEXICAN COKE or DIET COKE**

**ITALIAN SPARKLING or STILL WATER**



## **RED WINES**

### **AGLIANICO 59**

(Puglia - Aglianico - La Marchesana - 2020)  
Full bodied, smooth, rich dry fruits flavor

### **BARBERA COLLINA LA MORA 60**

(Piemonte - Barbera D'Asti - Crivelli - 2021)  
Medium bodied, perfectly balanced, dry

### **BAROLO ALTENASSO 89**

(Piemonte - Nebbiolo - Cavalier Bartolomeo - 2020)  
Balanced and elegant, smooth, medium bodied, delicate tannins

### **BRUNELLO LA MAGIA 112**

(Toscana - San Giovese - La Magia - 2018)  
Balanced and elegantly oaky, smooth, medium tannins

### **IL BRUCIATO - GUADO AL TASSO ANTINORI BOLGHERI 75**

(Toscana - Cabernet, Merlot, Syrah - Antinori - 2022)  
Round and smooth super Tuscan, full bodied, with a long finish

### **CHIANTI CLASSICO RISERVA - TENUTA TIGNANELLO - ANTINORI 102**

(Toscana - San Giovese/Cab Sauv - Antinori - 2021)  
Dark fruit, spice, leather and tobacco all layered in a delicious Riserva

### **MONTEPULCIANO 57**

(Abruzzo - Montepulciano - Umani Ronchi - 2022)  
Medium body, very drinkable, smooth

### **PINOT NERO\* 58**

(Trentino Alto Adige - Pinot Noir - Cembra - 2023)  
Light bodied, smooth and with a long finish. \*Served chilled\*

### **PRIMITIVO MASCHERONE 65**

(Puglia - Primitivo - Chiaromonte - 2022)  
Round, deep and juicy, full bodied with a long finish

### **TERRA DAMIA 69**

(Calabria - Gaglioppo/Magliocco/Greco Nero - Odoardi - 2016)  
Blend of rare indigenous grapes, rich flavor, notes of coffee and vanilla

### **VALPOLICELLA RIPASSO 75**

(Veneto - Corvina/Rondinella - Montecariano - 2017)  
Baby Amarone, extremely well balanced, smooth

## **WHITE WINES**

### **MARE CHIARO 56**

(Calabria - Greco - Ippolito - 2023)  
Medium bodied from indigenous grape, easy drinking, with a long finish

### **FALANGHINA TABURNO 57**

(Campania - Falanghina - Masseria Frattasi - 2023)  
Medium bodied, nice minerality, round

### **SOAVE TERRE LUNGHE 55**

(Veneto - Garganega - Vicentini Agostino - 2023)  
Light/Medium bodied, aromas of fruit, fresh, harmonious

## **ROSE & SPARKLING WINES**

### **SCALABRONE ROSE 55**

(Toscana - Cabernet, Melot, Syrah - Antinori - 2022)  
Medium bodied, dry, well balanced

### **PROSECCO DESIDERIO JEIO BRUT 55**

(Veneto - Glera - Bisol)



**HAPPY HOUR**



COCKTAILS 12

APEROL OR CAMPARI SPRITZ  
Aperol or Campari, Prosecco, Soda

BEAGLE  
Four Roses Bourbon, Lemon, Honey, Mint, Angostura

EDDIE  
Illegal Mezcal, Plymouth Gin, Saint Germain, Pineapple, Lemon

HERBIVORE  
Plymouth Gin, Green Chartreuse, Rosemary, Lemon, Cardamom

MARGARITA  
Cazadores Tequila, Combier, Agave, Lime

4 ROSES MANHATTAN  
Four Roses Bourbon, Sweet Vermouth, Maraschino cherry

WINES BY THE GLASS 11

MONTEPULCIANO (RED), SOAVE (WHITE),  
SCALABRONE (ROSÈ), PROSECCO (SPARKLING)

BEERS ON DRAFT 7

PERONI, FAT TIRE, FLOWER POWER

SMALL PLATES 12

POLPETTE AL POMODORO  
pork meatballs, golden raisin, pomodoro sauce, Parmigiano

BURRATA & CROSTINI  
Fresh burrata, lemon zest, toasted baguette

CAVOLETTI  
crispy Brussels sprouts, capers, anchovies, Pecorino dressing\*

PATATE NOVELLE  
roasted fingerling potatoes, garlic butter, rosemary



TUESDAY WEDNESDAY THURSDAY 5PM - 7PM