

## ANTIPASTI

<b>TORRETTA DI MELANZANE</b>	25
• crispy eggplant, fresh burrata, balsamic glaze, basil, Parmigiano	
<b>POLPETTE AL POMODORO</b>	19
• pork meatballs, golden raisin, pomodoro sauce, Parmigiano	
<b>FRITTURA MISTA</b>	25
• fried calamari, local cod, shrimp, chillie-citrus aioli	
<b>BRUSCHETTA PESTO E BURRATA</b>	24
• mint and basil pesto, fresh burrata, lemon zest	
<b>POLPO</b>	27
• grilled octopus, crushed potato, Castelvetro olives, capers, aioli	
<b>INSALATA</b>	19
• mixed greens, fresh herbs, candied hazelnuts, Lambrusco vinaigrette	
<b>CAVOLETTI</b>	18
• crispy Brussels sprouts, capers, anchovies, Pecorino dressing*	

## CARNE E PESCE

<b>POLLETTO</b>	38
• organic half chicken, shiitake, pancetta, Swiss chard, fingerling potatoes	
<b>SPIGOLA</b>	40
• pan seared sea bass, cockles clams, couscous, roasted tomato, kale, olives	
<b>BISTECCA</b>	72
• 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>	30
• large square shaped pasta, white pork ragu, nutmeg, Pecorino	
<b>STROZZAPRETI</b>	32
• strozzapreti, slow-cooked rabbit legs with lemon, arugola, Pecorino	
<b>FETTUCCINE ALLE VONGOLE</b>	31
• fettuccine, cockle clams, pan seared shrimp, parsley oil	
<b>SPAGHETTI</b>	25
• spaghetti, San Marzano tomato sauce, basil, Parmigiano	
<b>PAPPARDELLE</b>	30
• pappardelle, grass fed beef bolognese, Parmigiano	
<b>AGNOLOTTI</b>	31
• ricotta filled pasta, truffle butter sauce, corn, scallion, Parmigiano	
<b>TAGLIATELLE</b>	28
• tagliatelle, shiitake mushrooms, thyme butter sauce, Parmigiano	
<b>RAVIOLI</b>	32
• braised beef short ribs ravioli, sage butter sauce, Parmigiano	

## CONTORNI E VERDURE

<b>PATATE NOVELLE</b>	16
• roasted fingerling potatoes, garlic butter, rosemary	
<b>FRIARIELLI</b>	16
• sautéed broccoli rabe, roasted garlic, extra virgin olive oil	
<b>CAVOLFIORE</b>	18
• 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

<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>CARAMELIZED BANANA SPLIT</b>	18
• caramelized banana, Italian crema, chocolate & pistachio gelato, house made panna montata, chocolate & cherry sauce	

ESPRESSO MARTINI 18

VODKA, ESPRESSO SHOT, KAHLUA, WHITE CHOCOLATE LIQUEUR

## AFTER DINNER DRINKS

<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>WHITE CHOCOLATE LIQUOR</b>	13
<b>PIERRE FERRAND COGNAC</b>	16

## ITALIAN AMARI 13

<b>AMARO AL RABARBARO 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

<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



## **RED WINES**

### **AGLIANICO 61**

(Puglia - Aglianico - La Marchesana - 2022)

Full bodied, smooth, rich dry fruits flavor. Organic

### **AMARONE MONTE TABOR 97**

(Veneto - Corvina, Corvinone, Rondinella - Fidora - 2015)

Round, deep, full bodied with a long and delicious finish. Organic

### **BARBERA COLLINA LA MORA 63**

(Piemonte - Barbera D'Asti - Crivelli - 2022)

Medium bodied, perfectly balanced, dry, vines are 80 years old

### **BAROLO ALTENASSO 90**

(Piemonte - Nebbiolo - Cavalier Bartolomeo - 2020)

Structured and deep, medium tannins

### **BRUNELLO DI MONTALCINO 110**

(Toscana - San Giovese - Pietranera - 2019)

Balanced and elegantly oaky, smooth, delicate tannins

### **IL BRUCIATO - GUADO AL TASSO ANTINORI BOLGHERI 80**

(Toscana - Cabernet, Merlot, Syrah - Antinori - 2023/2024)

Round and smooth super Tuscan, full bodied, long finish

### **CANNONAU\* 64**

(Sardegna - Cannonau/Granache - Janna De Mare - 2023)

Medium bodied, smooth and with a hint of spices and tobacco \*Served chilled\*

### **CHIANTI CLASSICO RISERVA - TENUTA TIGNANELLO - ANTINORI 112**

(Toscana - San Giovese/Cab Sauv - Antinori - 2022)

Dark fruit, spice, leather and tobacco all layered in a delicious Riserva

### **MONTEPULCIANO 57**

(Abruzzo - Montepulciano - Umani Ronchi - 2024)

Medium bodied, very drinkable, smooth

### **PRIMITIVO MASCHERONE 66**

(Puglia - Primitivo - Chiaromonte - 2022)

Round, deep and juicy, full bodied with a long finish. Organic

### **TERRA DAMIA 70**

(Calabria - Gaglioppo/Magliocco/Greco Nero - Odoardi - 2016)

Blend of rare indigenous grapes, rich flavor, notes of coffee and vanilla

### **VALPOLICELLA RIPASSO 75**

(Veneto - Corvina, Corvinone, Rondinella - Fidora - 2020)

Structured and round. Palate is harmonious, dry and velvety. Organic

## **WHITE WINES**

### **MARE CHIARO 57**

(Calabria - Greco - Ippolito - 2024)

Medium bodied from indigenous grape, easy drinking, with a long finish. Organic

### **FALANGHINA TABURNO 59**

(Campania - Falanghina - Masseria Frattasi - 2024)

Medium bodied, nice minerality, round. Organic

### **SOAVE TERRE LUNGHE 56**

(Veneto - Garganega - Vicentini Agostino - 2023)

Light/Medium bodied, aromas of fruit, fresh, harmonious. Organic

## **ROSE & SPARKLING WINES**

### **CALAFURIA 56**

(Puglia - Negroamaro - Tormaresca - 2024)

Medium bodied, dry, well balanced with a pleasant freshness

### **PROSECCO DESIDERIO JEIO BRUT 56**

(Veneto - Glera - Bisol)



## **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, 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, Borghetti, White Chocolate Liqueur

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

### **RED**

AGLIANICO ~ (Puglia - Aglianico - La Marchesana - 2022)

MONTEPULCIANO ~ (Abruzzo - Montepulciano - Umani Ronchi - 2024)

### **ROSE**

CALAFURIA ~ (Puglia - Negroamaro - Tormaresca - 2024)

### **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**



**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), CALAFURIA  
(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