ANTIPASTI

TORRETTA DI MELANZANE 25
• crispy eggplant, fresh burrata, balsamic glaze, basil, Parmigiano

POLPETTE AL POMODORO 20
• pork meatballs, golden raisin, pomodoro sauce, Parmigiano

FRITTURA MISTA 25
• fried calamari, local cod, shrimp, chillie-citrus aioli

BRUSCHETTA PESTO E BURRATA 24
• mint and basil pesto, fresh burrata, lemon zest

POLPO 27
• grilled octopus, crushed potato, Castelvetrano olives, capers, aioli

INSALATA 19
• mixed greens, fresh herbs, candied hazelnuts, Lambrusco vinaigrette

CAVOLETTI 18
• crispy Brussels sprouts, capers, anchovies, Pecorino dressing*

CARNE E PESCE

POLLETTO 40
• organic half chicken, shiitake, pancetta, Swiss chard, fingerling potatoes

SPIGOLA 41
• pan seared sea bass, cockles clams, couscous, roasted tomato, kale, olives

BISTECCA 74
• 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

MALTAGLIATI 30
• large square shaped pasta, white pork ragu, nutmeg, Pecorino

STROZZAPRETI 33
• strozzapreti, slow-cooked rabbit legs with lemon, arugola, Pecorino

FETTUCCINE ALLE VONGOLE 31
• fettuccine, cockle clams, pan seared shrimp, parsley oil

SPAGHETTI 25
• spaghetti, San Marzano tomatoes, basil, Parmigiano (add burrata +5)

PAPPARDELLE 31
• pappardelle, grass fed beef bolognese, Parmigiano

AGNOLOTTI 31
• ricotta filled pasta, truffle butter sauce, corn, scallion, Parmigiano

TAGLIATELLE 28
• tagliatelle, shiitake mushrooms, thyme butter sauce, Parmigiano

RAVIOLI 32
• braised beef short ribs ravioli, sage butter sauce, Parmigiano

CONTORNI E VERDURE

PATATE NOVELLE 16
• roasted fingerling potatoes, garlic butter, rosemary

FRIARIELLI 16
• sautéed broccoli rabe, roasted garlic, extra virgin olive oil

CAVOLFIORE 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

AFFOGATO 15
• fior di latte gelato, coffee liquor, espresso shot

TIRAMISU 13
• mascarpone cream, eggs*, coffee liquor, lady fingers

BOMBOLONI 15
• warm Italian donuts, lavender infused sugar, dark chocolate sauce

OLIVE OIL CAKE 14
• extra virgin olive oil, orange, pine nuts, pistachio gelato

CARAMELIZED BANANA SPLIT 18
• caramelized banana, Italian crema, chocolate & pistachio gelato, panna montata, chocolate & cherry sauce

ESPRESSO MARTINI 18

VODKA, ESPRESSO SHOT, KAHLUA, WHITE CHOCOLATE LIQUEUR

AFTER DINNER DRINKS

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

ITALIAN AMARI 14

AMARO AL RABARBARO ZUCCA
• an iconic rhubarb amaro with a hint of burnt toffee and zesty orange

AMARO AVERNA
• licorice, citrus peel and chocolate undertones

AMARO LUCANO
• botanical notes especially sage and elderflower

AMARO MONTENEGRO
• aromatic flavor, vanilla undertones

CYNAR
• vegetable and herbal notes

FERNET BRANCA
• herbal notes predominantly menthol and eucalyptus

VECCHIO AMARO DEL CAPO
• served chilled, licorice and mint predominance

RUCOLINO ($15)
• made with arugola leaves, citrus, roots and spices

ITALIAN AFTER DINNER DRINKS

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