

## APERITIVI

**CARPANO ANTICA 11.95**  
rich berry, vanilla, brown spice

**COCCHI ROSA 10.95**  
raspberry, rose, ginger

**COCCHI AMERICANO 10.95**  
lemon, thyme, sage

**CAPPELLETTI 10.95**  
grapefruit, cinchona, rhubarb

**NONINO APERITIVO 13.95**  
orange, chamomile, thyme

## COCKTAILS

**APEROL SPRITZ 13.95**  
aperol, prosecco, soda

**BELLINI 13.95**  
peach, prosecco

**WHITE NEGRONI 14.95**  
gin, cocchi americano, chamomile

**CICCIO OLD FASHIONED † 14.95**  
rye whiskey, walnut, hazelnut, bitters

**BELLA PUNCH 14.95**  
vodka, cocchi rosa, st germain, lemon

**TEQUILA MORO 13.95**  
cio claro, blanco tequila, blood orange, lime

**BERGAMOT VESPER 14.95**  
ginmare gin, vodka, italicus

**MILANO COSMO 14.95**  
citrus vodka, cointreau, campari, lemon

**TUXEDO #1 14.95**  
old tom gin, sherry, orange bitters

**DIRTY MARTINI 14.95**  
vodka, olive brine, classic or gorgonzola olives

**TORINO 13.95**  
rye whiskey, grappa, cynar, bitters

**BLACK MANHATTAN 14.95**  
whiskey, sweet vermouth, amaro

**AMARO  
SHAVED  
ICE 14**



**MELETTI, GASONI,  
AMARO NONINO**



## ANTIPASTI

**STUFFED ARTICHOKE 13.95**  
parmesan-herb stuffing, tonnato sauce

**PREMIUM BURRATA 16.95**  
aged balsamic vinegar, olive oil

**ROBIOLA 14.95**  
cow & sheep cheese, phyllo, fig compote

**MEATBALLS 14.95**  
beef, pork, veal, parmesan, herbs

**HOUSE SALAD 11.95**  
baby lettuces, salami, shaved parmesan, olives, red wine vinaigrette

## PRIMI

**ORECCHIETTE PUGLIESE 18.95**  
spicy pork sausage, rapini, parmesan

**BLACK TRUFFLE TORCHIO 21.95**  
torchio pasta, black truffle, pecorino

**LAMB SUGO GNOCCHI 21.95**  
braised lamb, tomato, lemon & rosemary gremolata

**LASAGNA BOLOGNESE ROTOLO 23.95**  
rolled lasagna, parmesan, basil

**POMODORO Y BASILICO 15.95**  
triple barrel, cherry tomato, pecorino, fresh basil

**SPICY VODKA RIGATONI 16.95**  
vodka sauce, rigatoni

## DI MARE

**WHOLE BRANZINO 35.95**  
lemon & olive oil

**ORA KING SALMON 36.95**  
brown butter, lemon, capers, oregano

**SHRIMP SCAMPI 32.95**  
fennel pollen, calabrian chili, herbs

## SECONDI

**CHICKEN PARMESAN 19.95**  
red sauce, mozzarella, basil

**SHAVED PRIME RIB SANDWICH 21.95**  
swiss cheese, calabrian chile, giardiniera

**COAL FIRED RIBEYE\* 49.95**  
roasted garlic, rosemary butter

**ROASTED CHICKEN VESUVIO 26.95**  
half-chicken, vesuvio potatoes, herb jus

**BRAISED BEEF CHEEK 29.95**  
soft polenta, red wine demi glace, glazed vegetables

## TO SHARE

**BITTER RAPINI 12.95**  
broccolini, lemon, chili

**SOFT POLENTA 12.95**  
olive oil, parmesan

**VESUVIO POTATOES 12.95**  
chicken jus, garlic confit, oregano

## DOLCE

**CANNONCINI † 12.00**

**PAVLOVA 12.00**

**SOFT SERVE GELATO † 10.00**

**DAILY SORBET 10.00**

GENERAL MANAGER: DIANA BENANTI OPERATING PARTNER: TIM HAVIDIC GLUTEN FREE OPTIONS AVAILABLE CONTAINS NUTS

\*consuming raw or undercooked meats, shellfish, seafood, poultry, or eggs may increase your risk of foodborne illness. please advise your server of any dietary restrictions or food allergies. not all ingredients are listed.