

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
salsa verde & lemon

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

MUSHROOM CARBONARA 12.95
button mushroom, bacon, chives

DOLCE

CANNONCINI † 12.00

PAVLOVA 12.00

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.