

## APERITIVI

**COCCHI ROSA 10.95**

raspberry, rose, ginger

**CAPPELLETTI 10.95**

grapefruit, cinchona, rhubarb

**NONINO APERITIVO 13.95**

orange, chamomile, thyme

**ST AGRESTIS PARADISO 13.95**

chamomile, orange, lemongrass

## COCKTAILS

**BELLINI 15.95**

peach, prosecco

**PUCCINI 15.95**

malfy rosa gin, blood orange, prosecco

**APEROL SPRITZ 15.95**

aperol, prosecco, soda

**BELLA PUNCH 15.95**

vodka, cocchi rosa, st germain, lemon

**TEQUILA MORO 16.95**

cio ciaro, blanco tequila, blood orange

**MILANO COSMO 15.95**

citrus vodka, cointreau, campari, lemon

**DIRTY MARTINI 16.95**

vodka, olive brine,  
classic or gorgonzola olives

**BERGAMOT VESPER 16.95**

four pillars olive gin, vodka, italicus

**WHITE NEGRONI 16.95**

gin, cocchi americano, chamomile

**TUXEDO #1 16.95**

old tom gin, sherry, orange bitters

**CICCIO OLD FASHIONED 16.95**

rye whiskey, walnut, bitters

**BLACK MANHATTAN 18.95**

sazerac rye hogsalt barrel,  
sweet vermouth, amaro

**TORINO 15.95**

rye whiskey, grappa, cynar, bitters

**ESPRESSO MARTINI 16.95**

vodka, espresso, chocolate liqueur,  
demerara

## RISERVA

**SBAGLIATO 19.95**

campari, carpano antica, lambrusco

**AÑEJO NEGRONI 24.95**

casamigos añejo tequila, campari,  
carpano antica

**PALERMO 28.95**

komos rosa tequila, cappelletti, grapefruit

**WALNUT OLD FASHIONED 34.95**

russell's reserve 10 yr, nocello, demerara



**AMARO  
SHAVED  
ICE 14**

MELETTI, GASONI,  
AMARO NONINO,  
ST. AGRESTIS



## ANTIPASTI

**FOCACCIA 12.99**

olives, garlic, fennel pollen, whipped ricotta

**MEATBALLS 18.99**

beef, pork, veal, parmesan, herbs

**BURRATA 22.99**

housemade fougasse, olive oil & maldon salt

**TRUFFLE MOZZARELLA STICKS 23.99**

black truffle, red sauce

**STEAK & ANCHOVY TARTARE\* 24.99**

egg yolk custard, anchovy mayo, sourdough

**CAESAR SALAD 18.99**

romaine hearts, potato chips, parmesan

**HOUSE SALAD 18.99**

baby lettuces, salami, shaved parmesan,  
olives, red wine vinaigrette

**ANTIPASTI PLATTER 39.99**  
BURRATA, PROSCIUTTO DI PARMA, SOPPRESSATA,  
GIARDINIERA, HOUSEMADE FOUGASSE

## PRIMI

**ORECCHIETTE PUGLIESE 25.99**

spicy pork sausage, rapini, parmesan

**SPICY VODKA RIGATONI 25.99**

vodka sauce, rigatoni

**LASAGNA BOLOGNESE ROTOLO 34.99**

rolled lasagna, parmesan, basil

**PAPPARDELLE W/ PROSCIUTTO & PEAS 25.99**

parmesan cream, chili breadcrumbs, lemon

**RICOTTA GNOCCHI 23.99**

pan seared with brown butter, fried sage, lemon

**BLACK TRUFFLE BUCATINI 27.99**

black truffle, butter sauce, truffle pecorino

**SPICY SHRIMP 25.99**

baby prawns, calabrian chile, trofie pasta

**PACCHERI ALLA NORMA 21.99**

smoked eggplant, tomatoes, ricotta salata, basil

🌿 organic gluten free pasta - 2.95 🌿

## DI MARE

**SALMON CRUDO\* 28.99**

bagnoli truffle, ponzu sauce

**KING SALMON AGRODOLCE 39.99**

honey, lemon, black pepper

**WHOLE BRANZINO 39.99**

olive oil & lemon juice

**GIANT PRAWN SCAMPI 45.99**

fennel pollen, calabrian chile, lemon



## ALLA PARMIGIANA

~ RED SAUCE, FRESH MOZZARELLA, BASIL ~

CHICKEN PARMESAN 34.99 | VEAL PARMESAN 74.99



## SECONDI

**BRAISED BEEF SHORT RIB 49.99**

red wine-tomato ragu, polenta, fried rosemary

**COAL FIRED RIBEYE\* 69.99**

16oz center cut, roasted garlic, rosemary butter

**ROASTED CHICKEN 34.99**

charred peppers, agrodolce sauce

## TO SHARE

**SOFT POLENTA 12.99**

olive oil, parmesan

**VESUVIO POTATOES 12.99**

chicken jus, garlic confit, oregano

**FRIED ARTICHOKE 20.99**

artichoke hearts, caesar aioli

**GRILLED ASPARAGUS 15.99**

parmesan, chives, lemon

**MUSHROOM CARBONARA 13.99**

button mushroom, bacon, chives

EXECUTIVE CHEF: ROLF PEDERSEN SERVICE LEADER: ADAM WEBB 🌿 CAN BE MADE WITH GLUTEN FREE INGREDIENTS 🥜 CONTAINS NUTS

\*These items are served raw, undercooked or cooked to order. 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 and we cannot guarantee that our food is completely free of any allergen. As a way to offset rising costs associated with the restaurant, we have added a 3.25% surcharge to all checks. You may request to have this taken off your check.


## SPUMANTE AL BICCHIERI

SANTOMÈ, extra dry, <b>prosecco doc</b> , NV ..... <i>spritz, playful, joyous</i>	14 · 56
CLETO CHIARLI, "vecchia modena," <b>lambrusco di sorbara</b> , emilia-romagna, NV ..... <i>vibrant, velvety, fresh raspberries</i>	14 · 56
MIONETTO, "alcohol-removed," <b>prosecco</b> , italy, NV ..... <i>elegant, joyous, celebratory</i>	14 · 56
FERRARI, <b>brut</b> , trento doc, NV ..... <i>vivid, noble alpine fizz</i>	17 · 68

## BIANCO & ROSATO AL BICCHIERI

SCARPETTA, <b>pinot grigio</b> , friuli, 2023..... <i>bright, crunchy, crisp</i>	16 · 64
FEUDI DI SAN GREGORIO, <b>falanghina</b> , sannio, campania, 2021..... <i>floral, tactile, beguiling</i>	15 · 60
INAMA, <b>garganega</b> , "foscarino", soave classico, veneto, 2021..... <i>multilayered, honeyed, plush</i>	22 · 88
ST. PAULS, <b>chardonnay</b> , alto adige, 2021..... <i>subtle oak, crisp fruit, round</i>	15 · 60
LIVIO FELLUGA, <b>sauvignon blanc</b> , friuli colli orientali, 2022 ..... <i>dramatic, deep, pearlescent</i>	18 · 72
PASQUA, <b>corvina rosato</b> , veneto, 2022 ..... <i>pliant, silky, supple</i>	15 · 60

## ROSSO AL BICCHIERI

TRAVIGNOLI, <b>chianti rufina</b> , 2021..... <i>tart, noble, elegant</i>	16 · 64
SARACCO, <b>pinot nero</b> , piemonte, 2021 ..... <i>seductive, minty, suave</i>	18 · 72
UMANI RONCHI, "podere," <b>montepulciano d'abruzzo</b> , 2022  ..... <i>rich, deep, brooding</i>	15 · 60
ICOLLIROSSI, <b>barolo</b> , piemonte, 2019..... <i>perfumed, leathery, autumnal</i>	23 · 92
SELLA & MOSCA, "riserva," <b>cannonau</b> , sardegna, 2020 ..... <i>châteauneuf du sardinia</i>	15 · 60
GUADO AL TASSO, "il bruciato," <b>cabernet/merlot</b> , toscana, 2022..... <i>seamless, supple, luxurious</i>	24 · 96

## BEER

GREENE KING OLD SPECKLED HEN, <i>english pale ale, england, 5%</i> .....	10.00
HALF ACRE BODEM, <i>ipa, chicago, 6.7%</i> .....	7.50
SEATTLE HONEYCRISP, <i>cider, washington, 5.5%</i> .....	7.00
BIRRA MORETTI L'AUTENTICA, <i>pale lager, italy, 4.6%</i> .....	8.50
MENABREA BIONDA, <i>lager, piedmont, 4.8%</i> .....	9.50
CRUZ BLANCA PALM SHADE, <i>tropical ipa, chicago, 6.0%</i> .....	7.00
PERONI NASTRO AZZURRO, <i>lager, lombardy, 5.1%</i> .....	7.00

## SPIRIT FREE

SEEDLIP SOUR, <i>seedlip grove 42, cranberry</i> .....	14.95
CITRUS RITUAL, <i>ritual tequila alternative, blood orange, lime, mint, club soda</i> .....	14.95
ST AGRESTIS PHONY NEGRONI .....	14.95
GHIA SPRITZ, <i>ghia aperitif, q elderflower tonic, mint</i> .....	15.95
ATHLETIC RUN WILD, <i>ipa, hoppy n/a brew</i> .....	7.50