

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

WHITE NEGRONI 16.95

gin, cocchi americano, chamomile

DIRTY MARTINI 16.95

vodka, olive brine,
classic or gorgonzola olives

BERGAMOT VESPER 16.95

four pillars olive gin, vodka, italicus

TUXEDO #1 16.95

old tom gin, sherry, orange bitters

CICCIO OLD FASHIONED 16.95

rye whiskey, walnut, bitters

BLACK MANHATTAN 15.95

whiskey, 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



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

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

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: CHRIS JANCZEWSKI CAN BE MADE WITH GLUTEN FREE INGREDIENTS 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 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, prosecco doc , NV <i>spritzzy, playful, joyous</i>	14 · 56
CLETO CHIARLI, "vecchia modena," lambrusco di sorbara , emilia-romagna, NV <i>vibrant, velvety, fresh raspberries</i>	14 · 56
MIONETTO, "alcohol-removed," prosecco , italy, NV <i>elegant, joyous, celebratory</i>	14 · 56
FERRARI, brut , trento doc, NV <i>vivid, noble alpine fizz</i>	17 · 68

BIANCO & ROSATO AL BICCHIERI

SCARPETTA, pinot grigio , friuli, 2022..... <i>bright, crunchy, crisp</i>	16 · 64
FEUDI DI SAN GREGORIO, falanghina , sannio, campania, 2021..... <i>floral, tactile, beguiling</i>	15 · 60
INAMA, garganega , "foscarino", soave classico, veneto, 2021..... <i>multilayered, honeyed, plush</i>	22 · 88
ST. PAULS, chardonnay , alto adige, 2021..... <i>subtle oak, crisp fruit, round</i>	15 · 60
GRADIS'CIUTTA, sauvignon blanc , collio, 2022 <i>heady, polished, mysterious</i>	17 · 68
PICO MACCARIO, "lavignone," barbera rosato , piemonte, 2022 <i>bright, breezy, playful</i>	14 · 56
PASQUA, corvina rosato , veneto, 2022 <i>pliant, silky, supple</i>	15 · 60

ROSSO AL BICCHIERI

BADIA A COLTIBUONO, "RS," chianti classico , 2021  <i>tense, vibrant, extracted</i>	16 · 64
SARACCO, pinot nero , piemonte, 2020 <i>seductive, minty, suave</i>	18 · 72
UMANI RONCHI, "podere," montepulciano d'abruzzo , 2022  <i>rich, deep, brooding</i>	15 · 60
LE VOLTE DELL'ORNELLAIA, merlot / cabernet , toscana, 2021..... <i>silky, oaky, polished</i>	24 · 96
ICOLLIROSSI, barolo , piemonte, 2018..... <i>perfumed, leathery, autumnal</i>	23 · 92
SELLA & MOSCA, "riserva," cannonau , sardegna, 2020 <i>châteauneuf du sardinia</i>	15 · 60

BEER

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

SPIRIT FREE

SEEDLIP SOUR, seedlip grove 42, cranberry.....	14.95
CITRUS RITUAL, ritual tequila alternative, blood orange, lime, mint, club soda	14.95
ST AGRESTIS PHONY NEGRONI	14.95
ATHLETIC RUN WILD, IPA, hoppy n/a brew.....	7.50