

APERITIVI

COCCI 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 añaño tequila, campari, carpano antica

PALERMO 28.95

komos rosa tequila, cappelletti, grapefruit

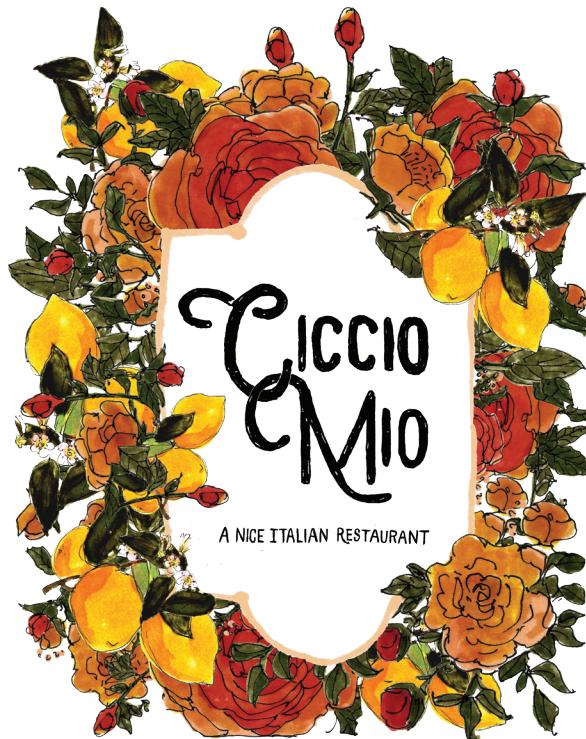
WALNUT OLD FASHIONED 34.95

russell's reserve 10 yr, nocello, demerara



AMARO SHAVED ICE 14

MELETTI, CASONI,
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

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

ANTIPASTI

FOCACCIA

olives, garlic, fennel pollen, whipped ricotta 12.99

MEATBALLS

beef, pork, veal, parmesan, herbs 18.99

BURRATA

housemade fougasse, olive oil & maldon salt 22.99

TRUFFLE MOZZARELLA STICKS

black truffle, red sauce 23.99

STEAK & ANCHOVY TARTARE*

egg yolk custard, anchovy mayo, sourdough 24.99

CAESAR SALAD

romaine hearts, potato chips, parmesan 18.99

HOUSE SALAD

baby lettuces, salami, shaved parmesan, olives, red wine vinaigrette 18.99

ANTIPASTI PLATTER 39.99

BURRATA, PROSCIUTTO DI PARMA, SOPPRESSATA, GIARDINIERA, HOUSEMADE FOUGASSE

SECONDI

BRAISED BEEF SHORT RIB

red wine-tomato ragu, polenta, fried rosemary 49.99

COAL FIRED RIBEYE*

16oz center cut, roasted garlic, rosemary butter 69.99

ROASTED CHICKEN

charred peppers, agrodolce sauce 34.99

ALLA PARMIGIANA

~ RED SAUCE, FRESH MOZZARELLA, BASIL ~

CHICKEN PARMESAN 34.99

VEAL PARMESAN 74.99

TO SHARE

SOFT POLENTA

olive oil, parmesan 12.99

VESUVIO POTATOES

chicken jus, garlic confit, oregano 12.99

FRIED ARTICHOKE

artichoke hearts, caesar aioli 20.99

GRILLED ASPARAGUS

parmesan, chives, lemon 15.99

MUSHROOM CARBONARA

button mushroom, bacon, chives 13.99

EXECUTIVE CHEF: ROLF PEDERSEN 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, prosecco doc , NV	14 · 56
sprity, playful, joyous	
CLETO CHIARLI, "vecchia modena," lambrusco di sorbara , emilia-romagna, NV	14 · 56
vibrant, velvety, fresh raspberries	
MIONETTO, "alcohol-removed," prosecco , italy, NV	14 · 56
elegant, joyous, celebratory	
FERRARI, brut , trento doc, NV	17 · 68
vivid, noble alpine fizz	

BIANCO & ROSATO AL BICCHIERI

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

ROSSO AL BICCHIERI

BADIA A COLTIBUONO, "RS," chianti classico , 2022 	16 · 64
tense, vibrant, extracted	
SARACCO, pinot nero , piemonte, 2020.....	18 · 72
seductive, minty, suave	
UMANI RONCHI, "podere," montepulciano d'abruzzo , 2022 	15 · 60
rich, deep, brooding	
LE VOLTE DELL'ORNELLAIA, merlot / cabernet , toscana, 2021.....	24 · 96
silky, oaky, polished	
ICOLLIROSSI, barolo , piemonte, 2019.....	23 · 92
perfumed, leathery, autumnal	
SELLA & MOSCA, "riserva," cannonau , sardegna, 2020	15 · 60
châteauneuf du sardinia	

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}