

## 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
- ST AGRESTIS PARADISO 13.95**  
chamomile, orange, lemongrass

## COCKTAILS

- NEGRONI SBAGLIATO 14.95**  
gin, campari, sweet vermouth, prosecco
- WHITE NEGRONI 14.95**  
gin, cocchi americano, chamomile
- APEROL SPRITZ 13.95**  
aperol, prosecco, soda
- BELLINI 13.95**  
peach, prosecco
- CICCIO OLD FASHIONED 15.95**  
rye whiskey, walnut, hazelnut, bitters
- BELLA PUNCH 14.95**  
vodka, cocchi rosa, st germain, lemon
- TEQUILA MORO 15.95**  
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 15.95**  
vodka, olive brine, classic or gorgonzola olives
- BLACK MANHATTAN 14.95**  
whiskey, sweet vermouth, amaro
- TORINO 13.95**  
rye whiskey, grappa, cynar, bitters

**AMARO  
SHAVED  
ICE 14**



MELETTI, GASONI,  
AMARO NONINO,  
ST. AGRESTIS



## ANTIPASTI

- MEATBALLS 18.95**  
beef, pork, veal, parmesan, herbs
- PREMIUM BURRATA 20.95**  
olive oil & maldon salt
- TRUFFLE MOZZARELLA STICKS 22.95**  
black truffle, red sauce
- STEAK & ANCHOVY TARTARE 24.95**  
egg yolk custard, anchovy mayo, sourdough
- PROSCIUTTO DI PARMA 23.95**  
aged 700 days
- CAESAR SALAD 17.95**  
romaine hearts, potato chips, parmesan
- HOUSE SALAD 17.95**  
baby lettuces, salami, shaved parmesan, olives, red wine vinaigrette

## PRIMI

- ORECCHIETTE PUGLIESE 25.95**  
spicy pork sausage, rapini, parmesan
- SPICY VODKA RIGATONI 25.95**  
vodka sauce, rigatoni
- PAPPARDELLE WITH PROSCIUTTO & PEAS 25.95**  
parmesan cream, chili breadcrumbs, lemon
- BLACK TRUFFLE BUCATINI 27.95**  
bucatini pasta, black truffle, pecorino
- LASAGNA BOLOGNESE ROTOLO 34.95**  
rolled lasagna, parmesan, basil
- CASARECCE LAMB SUGO 28.95**  
braised lamb leg, merguez, tomato
- RICOTTA GNOCCHI 23.95**  
pan seared with brown butter, fried sage, lemon
- PACCHERI ALLA NORMA 21.95**  
smoked eggplant, bianco tomatoes, ricotta salata, basil

## DI MARE

- SICILIAN STYLE SWORDFISH 34.95**  
tomato, capers, olives, fried rosemary
- KING SALMON AGRODOLCE 39.95**  
honey, lemon, black pepper
- GIANT PRAWN SCAMPI 45.95**  
fennel pollen, calabrian chile, lemon
- WHOLE BRANZINO 39.95**  
salsa verde & lemon

## SECONDI

- CHICKEN PARMESAN 34.95**  
red sauce, fresh mozzarella, basil
- PORK LOIN SALTIMBOCCA 36.95**  
heritage berkshire pork, prosciutto, sage
- COAL FIRED RIBEYE\* 69.95**  
16oz center cut, roasted garlic, fried rosemary
- ROASTED CHICKEN 34.95**  
roasted garlic, herb salad & natural jus

## TO SHARE

- SOFT POLENTA 12.95**  
olive oil, parmesan
- VESUVIO POTATOES 12.95**  
chicken jus, garlic confit, oregano
- GRILLED ASPARAGUS 15.95**  
parmesan, chives, lemon
- MUSHROOM CARBONARA 13.95**  
button mushroom, bacon, chives

## DOLCE

- CANNONCINI 12.00**
- PAVLOVA 14.00**
- PANETTONE BREAD PUDDING 13.00**
- DAILY SORBET 10.00**

GENERAL MANAGER: CHRISTIAN HETTER SERVICE LEADER: CHRIS JANCZEWSKI

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.

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.