

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

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 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

BLACK MANHATTAN 14.95
whiskey, sweet vermouth, amaro

TORINO 13.95
rye whiskey, grappa, cynar, bitters

**AMARO
SHAVED
ICE 14**



MELETTI, GASONI,
AMARO NONINO



ANTIPASTI

MEATBALLS 15.95
beef, pork, veal, parmesan, herbs

FRITTO MISTO 16.95
fried calamari, lemon, cherry peppers & potatoes

PREMIUM BURRATA 20.95
aged balsamic vinegar, olive oil

TRUFFLE MOZZARELLA STICKS 22.95
black truffle, red sauce

STEAK & ANCHOVY TARTARE 24.95
egg yolk custard, anchovy mayo, sourdough

PROSCIUTTO DI PARMA 19.95
aged 700 days

CAESAR SALAD 15.95
romaine hearts, potato chips, parmesan

HOUSE SALAD 15.95
baby lettuces, salami, shaved parmesan, olives, red wine vinaigrette

PRIMI

ORECCHIETTE PUGLIESE 19.95
spicy pork sausage, rapini, parmesan

SPICY VODKA RIGATONI 19.95
vodka sauce, rigatoni

BLACK TRUFFLE BUCATINI 22.95
bucantini pasta, black truffle, pecorino

LASAGNA BOLOGNESE ROTOLO 24.95
rolled lasagna, parmesan, basil

GNOCCHI PRIMAVERA 26.95
ricotta gnocchi, brown butter, spring vegetables

CASARECCE LAMB SUGO 24.95
braised lamb leg, merguez, tomato

PACCHERI WITH SAFFRON MUSSELS 22.95
large tube pasta, saffron cream, herbs

DI MARE

SICILIAN STYLE SWORDFISH 29.95
tomato, capers, olives, fried rosemary

ORA KING SALMON 39.95
black pepper, brown butter, remoulade sauce

WHOLE BRANZINO 38.95
salsa verde & lemon

SECONDI

CHICKEN PARMESAN 24.95
red sauce, fresh mozzarella, basil

PORK LOIN SALTIMBOCA 35.95
heritage berkshire pork, prosciutto, sage

COAL FIRED RIBEYE* 69.95
16oz center cut, roasted garlic, fried rosemary

ROASTED CHICKEN 26.95
roasted garlic, herb salad & natural jus

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

HAZELNUT TIRAMISU CREAM PIE 15.00

DAILY SORBET 10.00

GENERAL MANAGER: MATT CHRISTENSEN

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.