

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 15.95**
beef, pork, veal, parmesan, herbs
- 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**
bucatini pasta, black truffle, pecorino
- LINGUINE WITH CLAMS 28.95**
littleneck clams, clam broth, olive oil, herbs
- LASAGNA BOLOGNESE ROTOLO 24.95**
rolled lasagna, parmesan, basil
- CASARECCE LAMB SUGO 24.95**
braised lamb leg, merguez, tomato
- RICOTTA GNOCCHI 20.95**
pan seared with brown butter, fried sage, lemon

DI MARE

- SICILIAN STYLE SWORDFISH 29.95**
tomato, capers, olives, fried rosemary
- KING SALMON AGRODOLCE 39.95**
honey, lemon, black pepper
- 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

- SOFT POLENTA 12.95**
olive oil, parmesan
- VESUVIO POTATOES 12.95**
chicken jus, garlic confit, oregano
- GRILLED ASPARAGUS 12.95**
parmesan, chives, lemon
- 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: CHRISTIAN HETTER SERVICE LEADER: CHRIS JANCZEWSKI EXECUTIVE CHEF: LUCAS DEPERRY

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 (food, beverage, labor, benefits, supplies) we have added a 3.25% surcharge to all checks. We do this in lieu of raising our menu prices. You may request to have this taken off your check, should you choose.