



MENU



SMALL PLATES & SOUP

SOUP OF THE DAY	A.Q.
FRITTURA MISTA Calamari, shrimp, sardines, lemon	22
BRESAOLA Thinly sliced air dried beef, Grana Padano, micro arugula, lemon dressing	22
POLPO Grilled octopus, lemon avocado spicy sauce	24
POLPETTE Pork, beef, veal meat balls, eggs, bread, tomato sauce	20
FRITTELLE Fried pizza dough, stracciatella di burrata, prosciutto di Parma Rovagnati 24 months	21
FAGIOLI E BIETOLA 🍷 Swiss chard, cannellini beans, garlic, peperoncino calabrese, Grana Padano	19
AFFETTATI Rovagnati Prosciutto crudo, mortadella, spicy salame, Grana Padano, olives, pan focaccia	24
FORMAGGI 🍷 Gorgonzola, Taleggio, Truffle Pecorino, Grana Padano, chestnut honey, Truffle peanuts	18
BRUSSELS SPROUTS 🍷 Lightly fried, Grana Padano	20

INSALATE

ROASTED BEETS 🍷 Red beets, butter lettuce, roasted hazelnut, crumbled goat cheese, croutons, lemon dressing	18
MIXED GREENS 🍷 (add avocado \$5) Cherry tomatoes, olives, carrots, celery, lemon dressing	15
ROMAINE 🍷 Corn, shaved Grana Padano, carrots, borlotti beans, avocado, black olives, lemon dressing	19
WARM SPINACH * Crispy pancetta, potatoes, drunken goat cheese, cabernet vinaigrette dressing	18

PASTA

GNOCCHI * Homemade potato spinach gnocchi, butter, Italian pancetta, truffle cream sauce	25
PACCHERI Rustichella pasta, braised rib eye, carrots, celery, onions, tomato, Grana Padano	26
RAVIOLI 🍷 Homemade stuffed pasta, spinach, ricotta, tomato Grana Padano	25
TROFIE * Rustichella pasta, homemade fresh pesto, octopus, oven roasted potatoes, Grana Padano	26
RIGATONI 🍷 Homemade Rigatoni pasta, eggplant, tomato, basil, grated ricotta salata	25
SPAGHETTI DI MARE Felicetti spaghetti, manila clams, mussels, cherry tomatoe, garlic, peperoncino, white wine	28
RISOTTO OF THE DAY	A.Q.

PIZZE

PANZEROTTO * (Calzone Fritto) Fried pizza dough, San Marzano tomato sauce, fior di latte mozzarella, basil, olive oil, prosciutto cotto	24
MARGHERITA 🍷 San Marzano tomato sauce, fior di latte mozzarella, basil	21
CAPRICCIOSA * San Marzano tomato sauce, fior di latte mozzarella, prosciutto cotto, cremini mushrooms, olives, artichokes	24
DIAVOLA San Marzano tomato sauce, fior di latte mozzarella, spicy cured sausage	23
TRICOLORE 🍷 San Marzano tomato sauce, burrata mozzarella, cherry tomato, arugula	26
SAN DANIELE Prosciutto San Daniele 24mo, cremini mushrooms, mozzarella, arugula, shaved grana padano, truffle oil	27
VEGETARIANA 🍷 San Marzano tomato sauce, fior di latte mozzarella, roasted red pepper, grilled eggplant, zucchini	23
NDUJA Spicy spreadable Calabrese salami, mozzarella, zucchini	24
MORTADELLA Fior di latte mozzarella, Rovagnati mortadella, pistacchio cream	25
TONNO E CIPOLLA San Marzano tomato sauce, fior di latte mozzarella, Callipo tuna, red onion	24

ENTRÉE

BISTECCA 20 oz Certified Angus Beef® rib eye, Green beans, homemade french fries, Red wine demi-glace reduction	58
POLLO MILANESE Mary's free range chicken breaded and fried, french fries, arugula salad, lemon	30
BEEF RIB Slow cooked, red wine reduction, polenta	45
PARMIGIANA DI ZUCCHINE 🍷 Zucchini, Grana Padano, tomato	26
FISH OF THE DAY	A.Q.

SIDES

Seasonal vegetables	8
French fries	8
Chicken	8
Avocado	8
Shrimp (4 pcs)	10

V= Vegetarian
*- Can be Vegetarian

Bread available upon request

Executive Chef

Kristyan d'Angelo



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DRINKS





WINE COCKTAILS

THE SPRITZ	14
Cappelletti, Pellegrino Aranciata, Prosecco, orange slice	
SANGRIA ROSSA	14
Cocchi Torino, blackberry syrup, lemon juice, Lambrusco, Primitivo	
SANGRIA BIANCA	14
Cocchi Americano, peach, lemon juice, STEM Cider	
NEGRONI SBAGLIATO	14
Cappelletti, Sweet Vermouth, Prosecco, orange twist	

ZERO PROOF (add prosecco \$4)

LEMON BASIL SPRITZER	10
Soda water, simple syrup, lemon juice, fresh basil	
ACQUA DI TROPEA	10
Soda water, pineapple, coconut, lemon juice, blue curacao syrup	
CITRUS PEACH	10
Limonata, pineapple, peach syrup	

EUROPEAN BEERS

MENABREA LAGER Italy	10	
CHIMAY CINQ CENTS Belgium	12	
ERDINGER HEFEWEIZEN Germany	8	
ERDINGER HEFEWEIZEN <small>(Non Alcoholic Bottle 11.2 fl oz) Germany</small>	7	

DOMESTIC BEERS

SCRIMSHAW PILSNER California	8
ALMANAC LOUD! HAZY DIPA California	10
HOP NOSH IPA Utah	7
REAL DRY STEM CIDERS <small>(gluten free)</small> Colorado	7

SOFT DRINKS (Bottled Beverages)

MEXICAN COCA COLA	4
DIET COKE <small>(diet sized)</small>	3
SPRITE	4
TEJAVA UNSWEETED ICED TEA	4
A'SICILIANA ARANCIATA ROSSA	4
A'SICILIANA LIMONATA	4
HANKS ROOT BEER	5
FENTIMANS ROSE LEMONADE	6
ORGANIC LEMONADE & TEA	4
FERRARELLE WATER - SPARKLING	7
FERRARELLE WATER - STILL	7

SPARKLING

	2 OZ 	4 OZ 	6 OZ 
BRUT "Classic" 15,151 TRENTO DOC Moser Trentino, NV			21
FRANCIACORTA EXTRA BRUT ROSÉ Camossi Lombardia, NV			19
PROSECCO VALDOBBIADENE DOCG Riva dei Frati Veneto, NV			13
LAMBRUSCO TORCULARIA IGP Carra di Casatico E. Romagna, NV			13

WHITE

PETITE ARVINE DOP Rosset Terroir Vale d'Aosta, 2021			16
PINOT GRIGIO COLLIO DOP Tiare Friuli, 2022			14
SAUVIGNON "Organic" COLLIO DOC Specogna Friuli, 2022			15
RIESLING FALLWIND ALTO ADIGE DOC St. Michael-Eppan Trentino, 2022			18
VERNACCIA DI SAN GEMINIANO Teruzzi Toscana, 2022			13
CHARDONNAY 890 BENEVENTO IGP Masseria Frattasi Campania, 2022			14

ROSÉ

BERTAROSE' VENETO ROSATO ITG Bertani Veneto, 2020			12
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RED

*PINOT NOIR 880 DOP Rosset Terroir Valle d'Aosta, 2020	12	24	36
DOLCETTO D'ALBA DOC Musso Piemonte, 2021			14
BARBERA D'ALBA MONTEBRUNA DOC Braida Piemonte, 2020			19
*BAROLO Boschetti DOCG Gomba Piemonte, 2019	9	18	27
*AMARONE DELLA VALPOLICELLA Viviani Veneto, 2017	12	24	36
MURALIA "Super Tuscan" IGT Muralia Toscana, 2020			20
*ALTROVINO (Cab, Merlot) Duemani Toscana, 2020	12	24	36
ROSSO DI MONTALCINO DOC Podere La Vigna Toscana, 2021			15
*BRUNELLO DI MONTALCINO DOCG Podere La Vigna Toscana, 2018	10	20	30
MONTEPULCIANO D'ABRUZZO DOC Saba Abruzzo, 2022			13
CABERNET SAUVIGNON "RHYTON" IGP M. Frattasi Campania, 2020			16
PRIMITIVO SALENTO IGP De Falco Puglia, 2020			13
*NANA ROSSO VAL DI NETO IGT Ceraudo Calabria, 2020	8	16	24
NERO D'AVOLA NERE DOP Feudo Maccari Sicilia 2020			14

* PREMIUM WINE: Pour by the wine emotion