

Cocktails

ITALIAN 75 15

Roku Gin, Prosecco, Lemon Juice, Simple Syrup

CRANBERRY MULE 15

Stoli Vodka, Ginger Beer, Cranberry, Lime Juice

MELAGRANA 16

Ketel One Citron, Cointreau, Pomegranate, Lemon

ITALIAN MANHATTAN 15

Maker's Mark Bourbon, Averna, Sweet Vermouth

ESPRESSO MARTINI 16

Effen Vodka, Espresso, Kahlua, Baileys

NEGRONI SBAGLIATO 15

Campari, Sweet Vermouth, Prosecco

NEGRONI CLASSICO 15

Tanqueray Gin, Campari, Sweet Vermouth

POMEGRANATE BELLINI 15

Prosecco, Pomegranate Purée

APEROL SPRITZ 15

Aperol, Prosecco, Soda, Orange Garnish

Vini al Bicchiere

FRIZZANTE

PROSECCO Le Pianure NV Brut 187 ml 12

PROSECCO Le Pianure NV Brut Rosé 187 ml 12

CHAMPAGNE Moet et Chandon Imperial 187 ml 30

BIANCHI

FALANGHINA Terre Stregate 2020 12

VERDICCHIO CLASSICO Andrea Felici 2020 14

SAUVIGNON BLANC Pitars 2020 15

PINOT GRIGIO Paladin 2020 15

CHARDONNAY *Prasué* Saracco 2020 15

ROSATO

SANGIOVESE Il Borro 2020 12

ROSSI

BARBERA D'ALBA Lavai Ghiomo 2019 11

CHIANTI CLASSICO Castello di Meleto 2017 13

PINOT NOIR Saracco 2018 15

MERLOT/CAB SAUV/SANG *Elcione* Vitalonga 2018 15

NEBBIOLO *Arcapla* Costa di Bussia 2018 15

BARBARESCO Stefano Farina 2016 22

BAROLO Icollirossi 2016 25

Birra

PERONI 7 HEINEKEN 7

MORETTI 8 LA GROW ORG APA 7

DOLOMITI ROSSO 7 AMSTEL LIGHT 7

DOLOMITI PILS 7 BUCKLER NON ALC 7

* THIS ITEM MAY BE RAW OR UNDERCOOKED

[These food items are cooked to order. Consuming meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne-illness, especially if you have certain medical conditions]

ANTIPASTI

MISTO TERRA	16
SEASONAL WOOD ROASTED VEGETABLES	
MOZZARELLA DI BUFALA	18
IMPORTED MOZZARELLA DI BUFALA, OVEN DRIED TOMATOES, BASIL	
FRITTO MISTO DI MARE	20
CRISPY FRIED SHRIMP, SQUID, ZUCCHINI, FENNEL, LEMON	
POLPO ARROSTO	20
WOOD ROASTED OCTOPUS, POTATOES, OLIVES, CAPERS, TOMATO	
FEGATINI DI POLLO	17
HOUSE MADE CHICKEN LIVER PATE, ONION MARMALADE, CROSTINI	
SALUMI	19
CURED MEATS, OLIVES, PEPPERS, PARMESAN	

INSALATA

INSALATINA	9
ASSORTED GREENS, CUCUMBER, RADISH, TOMATOES, SHERRY VINAIGRETTE	
BARBABIETOLE	14
ROAST ORGANIC BEETS, GOAT CHEESE, SPICED WALNUTS, APPLE CIDER VINAIGRETTE	
CARCIOFINI	14
SHAVED BABY ARTICHOKES, ARUGULA, LEMON OIL, PARMESAN	

CONTORNI

PATATE ALLA TOSCANA	9
TUSCAN FRIES, FRESH HERBS, TRUFFLE AIOLI	
SPINACI	9
SAUTÉED BABY SPINACH	
CAVOLINI	9
SAUTÉED BRUSSELS SPROUTS	
RAPINI	9
SAUTÉED RAPINI, GARLIC, PEPPERONCINO	

PIZZA

MARGHERITA	20
TOMATO, BASIL, MOZZARELLA	
FUNGHI E GORGONZOLA	22
WHITE PIZZA, GORGONZOLA, MIXED MUSHROOMS	
DIAVOLA	23
TOMATO, MOZZARELLA, SPICY SALAMI	
PANCETTA E CIPOLLE	23
WHITE PIZZA, FONTINA, CARAMELIZED ONIONS, ROSEMARY, CRISPY PANCETTA, SABA	

PASTA

GNOCCHETTI	22
POTATO GNOCCHETTI, TOMATO SAUCE, RICOTTA	
RAVIOLI DI BIETOLE	23
SWISS CHARD-GORGONZOLA-CARAMELIZED ONION FILLED, BROWN BUTTER, WALNUTS, SABA	
PENNE ALL 'ARRABBIATA'	22
EGGPLANT, SPICY TOMATO SAUCE "ARRABBIATA" STYLE	
TAGLIOLINI NERI	24
SQUID INK PASTA, MIXED SEAFOOD, HERBED BREAD CRUMBS	
SPAGHETTI ALLE VONGOLE	24
MANILLA CLAMS, GARLIC, PARSLEY, PEPPERONCINO	
TAGLIATELLE BOLOGNESE	23
HOUSEMADE NOODLES, CHEF ERIC'S TUSCAN STYLE MEAT RAGÚ	
RIGATONI ALLA BUTTERA	23
HOUSEMADE FENNEL SAUSAGE, SWEET PEAS, TOMATO, PARMESAN, CREAM	
PAPPARDELLE CINGHIALE	24
HOUSEMADE WIDE NOODLES, WILD BOAR RAGÚ	
RISOTTO O FARROTTO	PA
CHEF'S DAILY SELECTION	

SECONDI

MELANZANE PARMIGIANA	26
BAKED EGGPLANT PARMIGIANA STYLE	
BRANZINO AL FORNO	40
WHOLE MEDITERRANEAN SEA BASS, WOOD ROASTED, LIGURIAN OLIVE OIL	
CACCIUCCO LIVORNESE	35
SPICY TUSCAN SEAFOOD STEW, CROSTINI	
POLLETTO AL MATTONE	32
WHOLE YOUNG CHICKEN, PARTIALLY DEBONED, GRILLED "UNDER A BRICK", RAPINI, POTATOES	
MAIALE ALLA MILANESE	34
CRISPY BREADED PORK CHOP, ARUGULA, GRAPE TOMATOES	
SALTIMBOCCA DI VITELLO	36
VEAL TOPPED WITH SAGE & PROSCIUTTO, SAUTEED, WINE-SHALLOT SAUCE, SOFT POLENTA, SWISS CHARD	
BISTECCA TOSCANA*	52
WOOD ROASTED NEW YORK, TUSCAN FRIES	
FIorentina*	85
WOOD GRILLED 40 OZ. BEEF PORTERHOUSE, ARUGULA [FOR TWO, SLICED TABLESIDE]	

Chef: Eric Hammond