

Mocktails \$19

NON ALCOHOLIC COCKTAILS

ITALIAN 75

RITUAL GIN ALTERNATIVE, LYRE'S CLASSICO
SPARKLING, LEMON JUICE, SIMPLE SYRUP

BELLINI

LYRE'S CLASSICO SPARKLING, PEACH PUREE

SPRITZ

RITUAL APERITIF ALTERNATIVE, LYRE'S CLASSICO
SPARKLING, FRESH ORANGE

MARGARITA

RITUAL TEQUILA ALTERNATIVE, LEMON &
GRAPEFRUIT JUICE, SIMPLE SYRUP

MOJITO

RITUAL RUM ALTERNATIVE, MINT,
FRESH LIME JUICE, SIMPLE SYRUP

OLD FASHIONED

RITUAL WHISKEY ALTERNATIVE, FRESH ORANGE,
CHERRY, STIRRINGS BLOOD ORANGE BITTERS

SANGRIA

ASSORTED FRUITS, NON-ALCOHOLIC RED WINE,
LEMON JUICE, CINNAMON, SIMPLE SYRUP

COCKTAILS \$20

ITALIAN 75

ROKU GIN, PROSECCO, LEMON JUICE, SIMPLE SYRUP

MULE

TITO'S VODKA, GINGER BEER, LIME

MELAGRANA

ABSOLUT CITRON, COINTREAU, POMEGRANATE, LEMON

ITALIAN MANHATTAN

MAKER'S MARK BOURBON, AVERNA, SWEET VERMOUTH

ESPRESSO MARTINI

EFFEN VODKA, ESPRESSO, KAHLUA, BAILEYS

OLD FASHIONED

KNOB CREEK BOURBON, BITTERS, ORANGE, CHERRY

LIMONCELLO MARGARITA

LIMONCELLO, TEQUILLA, TRIPLE SEC, LIME JUICE

NEGRONI CLASSICO

TANQUERAY GIN, CAMPARI, SWEET VERMOUTH

NEGRONI SBAGLIATO

CAMPARI, SWEET VERMOUTH, PROSECCO

BELLINI

PROSECCO, PEACH PUREE

APEROL SPRITZ

APEROL, PROSECCO, SODA, ORANGE GARNISH

PRIVATE EVENTS & CELEBRATIONS

THOUGHTFULLY CURATED MENUS
AND PERSONALIZED SERVICE FOR
UP TO 150 GUESTS IN SEMI-PRIVATE
TO FULL BUYOUTS

A 3% CREDIT CARD SURCHARGE IS
APPLIED TO ALL CREDIT CARD
PAYMENTS. NO FEE IS APPLIED TO
CASH OR DEBIT CARD TRANSACTIONS.

VINI AL BICCHIERE

FRIZZANTE

PROSECCO ALEXA NV BRUT 187 ML 18
PROSECCO LUNETTA NV BRUT ROSÉ 187 ML 18

BIANCHI

FALANGHINA TERRE STREGATE 2024 16
VERDICCHIO SOLEIANO 2024 16
SAUVIGNON BLANC LAVIS 2024 17
PINOT GRIGIO PITARS 2023 17
CHARDONNAY GORGO ORGANIC 2024 18

ROSATO

FRAPPATO CARUSO & MININI 2024 16
ZIBIBBO BENVENUTO CELESTE UNFILTERED 2024 18

ROSSI

CHIANTI RUFINA RSV. NIPOZZANO 2022 18
PINOT NOIR SERAFINI & VIDOTTO 2024 20
CABERNET SAUVIGNON STAGS' LEAP 2021 35
BRUNELLO MONTALCINO LA FIORITA 2018 35
BAROLO PATRES 2021 32

BIRRA

PERONI 8 THREE FLOYDS PA
MORETTI 8 ZOMBIE DUST 10
DOLOMITI REVOLUTION IPA
ROSSO 10 ANTI-HERO 9
PILS 10 AMSTEL LIGHT 7
HEINEKEN 7 HEINEKEN 0.0 7

ANTIPASTI

ANTIPASTI MISTI	PA
IMPORTED ITALIAN MEATS, GRILLED & ROASTED VEGETABLES, OLIVES, CALABRIAN PEPPERS	
MOZZARELLA DI BUFALA	24
IMPORTED BUFFALO MOZZARELLA, TOMATO, BASIL	
POLPO ARROSTO	26
WOOD ROASTED OCTOPUS, FINGERLING POTATOES, SAFFRON AIOLI, CALABRIAN CHILI PASTE, FRISÉE	
FRITTO MISTO DI MARE	26
CRISPY FRIED SQUID, SHRIMP, ZUCCHINI, FENNEL, LEMON, SPICY TOMATO SAUCE	
CRUDO DI TONNO	23
SAHIMI GRADE YELLOWFIN TUNA, LEMON ZEST, CAPERS, CAYENNE PEPPER, MICROGREENS*	
CARPACCIO DI MANZO	23
THINLY SLICED PRIME BEEF TENDERLOIN, SHAVED CREMINI MUSHROOMS, BLACK TRUFFLE AIOLI, ARUGULA, PARMESAN*	
FEGATINI DI POLLO	20
HOUSE MADE CHICKEN LIVER PATE, ONION MARMALADE, CARTA DI MUSICA, FRIED SHALLOTS	

INSALATA

INSALATINA	12
ASSORTED GREENS, CUCUMBER, RADISH, TOMATOES, SHERRY VINAIGRETTE	
SETTE VEGETALI	14
SEVEN CHOPPED VEGETABLES, BALSAMIC VINAIGRETTE, SHAVED PARMESAN REGGIANO	
BARBABIETOLE	15
ROASTED BEETS, GOAT CHEESE, FRISÉE, SPICED PECANS, APPLE-MAPLE VINAIGRETTE	

CONTORNI

PATATE ALLA TOSCANA	12
TUSCAN FRIES, HERBS, ONIONS, PARMESAN, TRUFFLE AIOLI	
SPINACI SAUTÉED BABY SPINACH	14
CAVOLINI ROASTED BRUSSELS SPROUTS	14
FAGIOLINI SAUTÉED GREEN BEANS	14

PIZZA

MARGHERITA	26
TOMATO, BASIL, FIOR DI LATTE	
FUNGHI E GORGONZOLA	27
WHITE PIZZA, GORGONZOLA, MIXED MUSHROOMS	
DIAVOLA	28
TOMATO, FIOR DI LATTE, SPICY SALAMI	

Chef: Eric Hammond

PASTA

GNOCCHETTI DI PATATE	28
POTATO GNOCCHETTI, TOMATO SAUCE, RICOTTA	
RAVIOLI RICOTTA E SPINACI	29
RICOTTA-SPINACH FILLED, BROWN BUTTER, SAGE, TOASTED WALNUTS	
PENNE ALL 'ARRABBIATA'	28
EGGPLANT, SPICY TOMATO SAUCE	
CAVATELLI CON COZZE	30
HOUSE MADE CAVATELLI, PEI MUSSELS, 'NDUJA, SAFFRON-WINE-FISH BROTH, POMODORINI*	
SPAGHETTI ALLE VONGOLE	34
MANILLA CLAMS, GARLIC, PARSLEY, WHITE WINE, PEPPERONCINO*	
TAGLIATELLE BOLOGNESE	30
HOUSE MADE PASTA, TUSCAN MEAT SAUCE	
RIGATONI ALLA BUTTERA	30
HOUSE GROUND FENNEL SAUSAGE, SWEET PEAS, TOMATO, PARMESAN, CREAM	
PAPPARDELLE CON ANATRA	32
HOUSE MADE WIDE PASTA, BRAISED DUCK RAGÚ	

SECONDI

MELANZANE PARMIGIANA	32
BAKED EGGPLANT PARMIGIANA STYLE	
TONNO IN PADELLA	38
AHI TUNA, PAN SEARED RARE, PEPPERONATA, POTATO 'HAY', BASIL OIL*	
BRANZINO AL FORNO	46
WHOLE MEDITERRANEAN SEA BASS, WOOD ROASTED, HERBED MARBLED POTATOES*	
PETTO DI POLLO RIPIENO	36
SEMI-BONELESS CHICKEN BREAST, FONTINA-SUN DRIED TOMATO-BASIL FILLED, GNOCCHI ROMANA, GRILLED TOMATO, PAN REDUCTION	
SCALLOPINE AL LIMONE	36
PORK SCALLOPINE, LEMON-CAPER SAUCE, SOFT POLENTA, SPINACH	
VITELLO ALLA MILANESE	62
CRISPY BREADED VEAL CHOP, ARUGULA, GRAPE TOMATOES	
BISTECCA TOSCANA	68
14 OZ PIEDMONTESE BEEF NY STRIP, WOOD ROASTED, TUSCAN FRIES, TRUFFLE AIOLI*	
FIORENTINA	160
40 OZ BEEF PORTERHOUSE, WOOD ROASTED, ARUGULA* [FOR TWO, SLICED TABLESIDE]	

* 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]