



## ANTI PASTI

<b>pane</b>	6
<i>our rosemary focaccia and rustic sourdough, whipped ricotta</i>	
<b>salumi e formaggi</b>	29
<i>artisanal meats and cheeses, seasonal mostarda for the table</i>	
<b>bietole arrosto</b>	19
<i>roasted local beets, ga apples, arugula, ricotta, pecans, preserved lemon vinaigrette</i>	
<b>cesare*</b>	14
<i>mama j's romaine leaves, parmesan, mint</i>	
<b>insalata mista</b>	16
<i>local lettuces, cherry tomatoes, cucumber, shallot, parm, herb buttermilk dressing</i>	
<b>fritto misto</b>	22
<i>calamari, gulf white shrimp, cod, lemon, capers</i>	
<b>polpo</b>	19
<i>grilled mediterranean octopus, panelle, castelvetrano olives, chickpea, pine nuts, aleppo</i>	

## PRIMI

<b>agnolotti</b>	42
<i>cab short rib, burgundy truffle, parmesan butter</i>	
<b>capellini</b>	21
<i>fresh heirloom tomato, basil, parmesan</i>	
<b>bucatini</b>	27
<i>carbonara, vero guanciale, pecorino, farm egg, black pepper</i>	
<b>trottole</b>	25
<i>fennel sausage, rabe, evoo, chili flakes</i>	
<b>pappardelle</b>	27
<i>veal, pork and beef bolognese, tomato, white wine, ricotta</i>	
<b>ravioli</b>	22
<i>roasted butternut squash, pecans, sage, brown butter</i>	
<b>spaghettoni</b>	25
<i>veal, pork and beef meatballs, mozzarella, red wine, san marzano tomato sauce</i>	
<b>lumache nero</b>	30
<i>squid ink pasta, gulf white shrimp, calamari, 'nduja, green onion, tomato, mollica</i>	

## SECONDI

<b>salmone</b>	32
<i>herbed umbria lentils, cauliflower, preserved lemon</i>	
<b>pollo al mattone</b>	28
<i>brick pressed green circle half chicken, salsa verde, crispy potatoes</i>	
<b>saltimbocca</b>	28
<i>heritage pork tenderloin, prosciutto, sage, rabe, crispy pecorino potatoes</i>	
<b>bistecca*</b>	52
<i>australian wagyu skirt steak, fingerlings, cipollini, red wine reduction</i>	

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for food borne illness.*

## CONTORNI 10

- broccoli rabe
- crispy pecorino potatoes
- sauteéd mushrooms
- herbed umbria lentils



**WORD OF MOUTH**  
RESTAURANTS

## A P E R T I V O S

**Manhattan's Too Crowded** 18

*Bulleit Bourbon, Antica Vermouth, Sage & Vanilla Liqueur,  
D.O.M.A. Peach Amaro, Orange Bitters*

**La Principessa** 18

*Empress Indigo Gin, Dola Dira Amaro, Chambord, Lemon Juice, Rosé Prosecco*

**Nella Notte** 17

*Blade & Bow Bourbon, Mixology Blackberry Liqueur, Fresh Mint, Lime Juice,  
Fever Tree Ginger Beer*

**Fiamma Blu** 16

*Serrano Infused Don Fulano Blanco Tequila, Blueberry, Lime Juice*

**La Canarina** 15

*Aqva di Gin, Chinola Mango, St. Germain, Bergamot, Lime Juice*

---

**The Pear-fect Bite** (ZERO PROOF) 14

*Amethyst Cucumber Lemon Serrano, Pear, Fever Tree Sparkling Lime & Yuzu*

## B I R R A

**Peroni Lager** 7

**Miller Lite** 7

**Tucker Brewing Pilsner** 7

**Allagash White** 8

**Sweetwater 420 Extra Pale Ale** 7

**Wild Leap Chance IPA** 8

**Line Creek First Crush IPA** 8

**Athletic Brewing Co. Upside Dawn Golden** (non-alcoholic) 7

## V I N O S P U M A N T E E R O S A T O

**Prosecco, Lamberti, Veneto** 12

**Franciacorta, Berlucchi, Lombardy** 22

**Rosé, Fattoria Sardi, Toscana** 15

## V I N O B I A N C O

**Pinot Grigio, Borgo Conventi, Friuli** 16

**Sauvignon Blanc, Stoneleigh, Marlborough** 14

**Sancerre, Domaine Serge Laporte, Loire Valley** 26

**Gavi, Marchesi di Barolo, Gavi** 16

**Chardonnay, Bramito, Umbria** 17

**Chardonnay, Beni Di Batasiolo, Langhe** 20

## V I N O R O S S O

**Nebbiolo, Terzetto, Piemonte** 14

**Valpolicella, Bertani, Veneto** 16

**Pinot Noir, Chehalem, Willamette Valley** 18

**Sangiovese, Ventisei, Vino Nobile di Montepulciano** 22

**Chianti Classico, Tenuta di Arceno, Toscana** 19

**Primitivo, Torcicoda, Salento** 17

**Barbera d'Alba, Roberto Sarotto, Piemonte** 18

**Super Tuscan, Yantra, Toscana** 17

**Super Tuscan, Il Bruciato, Bolgheri** 21

**Cabernet Sauvignon, Caymus, Napa Valley** 26