

CICCHETTI

POMODORO BRUSCHETTA Heirloom Tomatoes, Garlic & Oregano over Toasted Bread	\$11
RED PEPPERS & FETA BRUSCHETTA Roasted Peppers Fillets & Crumbled Feta	\$11
CAPONATA BRUSCHETTA Eggplant, chopped Veggies & Stracciatella Cheese	\$11
PROSCIUTTO & BURRATA 18 month Prosciutto, Burrata, EVOO, Heirloom Tomatoes	\$19
GRANDMA'S MEATBALLS Angus Beef Meatball with Tomato Sauce	\$13
SUPPLI (2pcs) Roman Style Rice Balls	\$11
OCTOPUS CARPACCIO Thinly Sliced Octopus in Lemon Citronette	\$18
EGGPLANT ROLLS Stuffed with Goat Cheese & Chives	\$13
BEEF CARPACCIO	\$16
OYSTERS \$16 half \$28 dozen <i>Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food illness.</i>	

BRUNCH

Saturday & Sunday 12pm – 4pm

CARBONARA Spaghetti with Italian Pancetta, Eggs, Black Pepper & Pecorino	\$16	CHICKEN MILANESE Arugula, Marinated Tomatoes
UOVA DELLA CASA 2 Eggs, Pancetta, Mushroom, Garlic Bread		BRIOCHE FRENCH TOAST Apple Marmellata, Whipped Crème Fraîche
SMOKED SALMON OMELETTE Smoked Salmon, Eggs, Avocado Cream		WAFFLE PANCAKES Buttermilk Waffles, Nutella
FRITTATA Eggs, Mushrooms, Fontina		SMOKED SALMON BRUSCHETTA Smoked Salmon, Avocado Mash, Lemon. <i>Add Eggs + \$2</i>
CACIO E PEPE EGGS BENEDICT Poached Eggs, Prosciutto Cotto, Cacio e Pepe Sauce		SIDES Bacon, Zucchini, Sausage

GREENS **\$11**

Add: Shrimp \$9 • Salmon \$12 • Chicken \$7

ARUGULA SALAD Arugula with Pear, Gorgonzola & Balsamic Dressing
BEET SALAD Beets, Arugula, Feta Cheese, Shaved Almond, Lemon Dressing
CAESAR SALAD Classic Caesar Salad with Croutons. <i>Add Shrimp or Chicken +\$5. Anchovies available upon request</i>
CAPRESE SALAD Mozzarella & Beefsteak Tomatoes



CHARCUTERIE BOARD

Cured Meats & Cheeses, Chef Selection

\$19 MEDIUM
\$26 LARGE

BOTTE



\$19

MARGHERITA
(Vegetarian)
San Marzano Tomatoes,
Fresh Mozzarella, Basil

DIAVOLA
San Marzano Tomatoes,
Fresh Mozzarella,
Spicy Salami, Calabrian Chili

BIANCA
Fresh Mozzarella,
Arugula, Prosciutto di Parma

• *Gluten Free \$3 extra* •

SIDES

CACIO E PEPE FRIES
GARLIC BREAD WITH MARINARA
MIXED OLIVES
SAUTEED VEGETABLES
<i>Choose one:</i> Zucchini, Roasted Potatoes or Cauliflower

\$8

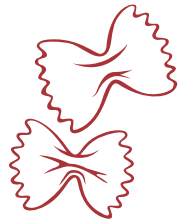
DESSERTS

CREME BRÛLÉE CHEESE CAKE
NUTELLA TART
CHOCOLATE LAVA CAKE
TIRAMISU
PANNA COTTA WITH ALMONDS

\$9

HOMEMADE PASTAS

CACIO E PEPE Spaghetti Pasta with Pecorino Cheese & Black Pepper	\$17
AMATRICIANA Rigatoni, Tomato Sauce, Guanciale & Pecorino	\$17
CARBONARA Spaghetti with Guanciale, Eggs, Black Pepper & Pecorino	\$17
TAGLIATELLE ALLA BOLOGNESE In a traditional Beef & Veal Bolognese Sauce	\$17
ORECCHIETTE SALSICCIA E RAPINI Orecchiette Pasta with Sweet Italian Sausage & Broccoli Rabe	\$17
RIGATONI AI 4 FORMAGGI CON OLIO AL TARTUFO Taleggio, Gorgonzola, Parmigiano, Pecorino & White Truffle Oil	\$17
GNOCCHI ALLA SORRENTINA Homemade Potato Gnocchi with Tomato Sauce & Mozzarella	\$17
FETTUCCINE GAMBERI E PESTO Fresh Fettuccine, Homemade Pesto & Shrimp	\$17
RAVIOLI ALLA SALVIA Ricotta Cheese Stuffed Ravioli Tossed with Butter & Sage	\$17
SPAGHETTI VONGOLE Clams, Cherry Tomatoes, White Wine Sauce	\$19
LASAGNA BOLOGNESE In a traditional Beef & Veal Bolognese Sauce, Bechamel	\$19
SPAGHETTI & MEATBALLS	\$19
RIGATONI VODKA OR ALFREDO <i>Choose your protein: Chicken • Shrimp • Sausage</i>	\$19



GRILLED OCTOPUS Grilled Octopus with Roasted Potatoes	\$28
MERLUZZO ALLA LIVORNSE Baby Cod in Tomato Sauce, Capers, Olives & Roasted Potatoes	\$23
SALMONE ARROSTO Atlantic Salmon, Mashed Potatoes, Zucchini	\$23
CHICKEN PARM Panko Crusted Chicken Breast with Rigatoni Pomodoro	\$21

MAINS



WINES

SPARKLING & ROSE

PROSECCO, Volare DOC, Veneto	\$10	\$38
MOSCATO, Castello del Poggio, Veneto	\$10	
AUORE ROSÉ CÔTÉ MAS, South France	\$11	\$46
ROSÉ SANTA MARGHERITA, Alto Adige		\$57
FRANCIACORTA CUVÉE PRESTIGE CA' DEL BOSCO, Lombardia		\$89

WHITE WINES

PINOT GRIGIO, Paradosso Tre Venezie, Veneto 2020	\$9	\$35
SAUVIGNON, Paradosso Tre Venezie, Veneto 2020	\$10	\$38
VERMENTINO, La Cala by Sella & Mosca, Sardegna 2020	\$11	\$42
TERUZZI, Terre Di Tufi Toscana Bianco I.G.T, Toscana		\$49
PINOT GRIGIO, Santa Margherita		\$52

RED WINES

MONTEPULCIANO D'ABRUZZO, Paradosso, Abruzzo, 2020	\$9	\$35
NERO D'AVOLA, Syrah Blend Feudo Zirtari, Sicily	\$10	\$39
PINOT NOIR, Tre Venezie I.G.T., Veneto	\$10	\$39
CHIANTI CLASSICO DOCG, Lamole di Lamole, Tuscany	\$12	\$47
AGLIANICO IRPINIA DOC, Mastroberardino, Campania		\$49
BARBARESCO DOCG, Autinbej Cà del Baio, Piedmont		\$59
BAROLO DOCG, Carlin de Paolo, Piemonte		\$74
AMARONE DELLA VALPOLICELLA, Antiche Terre, Veneto		\$74



SIGNATURE COCKTAILS

\$13

SIESTA IN VENICE

Corralejo Silver, Italian Aperitivo Liqueur,
Lime Juice, Orange Juice

MONARCH'S NEGRONI

Highclere Castle Gin, Martelletti Vermouth, Contratto Bitter

YOU'RE MY BOY BLUE

Greenals Blueberry Gin, Fresh Lemon,
Agave Nectar, Egg White

ZOFI MADE ME DO IT

Templeton Rye 4 years, Amaro Montenegro,
Amarena Cherry, Orange Bitter

CALABRESE SPRITZ

Amaro del Capo, Strawberry Mash,
Fresh Lime, Fresh Orange Juice

BOUQUETS AND BUBBLES

Pomp & Whimsy Liqueur, Grapefruit, Lemon & Prosecco

APPLE JACKS AND PUMPKIN PATCH

Crop Organic Pumpkin Vodka, Lemon,
Apple Puree, Honey, Orange Bitter

APPLE PIE TODDY

Misunderstood Spiced Ginger, Honey, Apple Moonshine

VIOLET FEMME

Empress Pea Blossom Gin, Fresh Lime, Basil, Agave Nectar



CLASSIC COCKTAILS

\$12

APEROL SPRITZ

Italian Aperitivo Liqueur, Prosecco, Seltzer

NEGRONI CLASSICO

Irish Gunpowder Gin, Contratto Bitter, Sweet Vermouth

NEGRONI VIOLA

Empress Gin, St. Elder Elderflower, Dry Vermouth

BLOOD-ORANGE NEGRONI

Barrel Aged Negroni, Blood-Orange Puree

LIMONCELLO SPRITZ

Limoncello, Prosecco, Seltzer

DESSERT COCKTAILS

– \$15 –

ESPRESSO MARTINI

Ravo Swedish Vodka, Borghetti Espresso Liqueur

CHOCO-PEANUT- BUTTER CUP

Screwball, Meletti Chocolate Liqueur, Whipped Cream

AMARI & DIGESTIVI

– \$11 –

AMARO DEL CAPO, Calabria

AMARO LUCANO, Basilicata

AMARO RAMAZZOTTI, Milano

AMARO AVERNA, Sicilia

AMARO MONTENEGRO, Bologna

AMARO DEL CICLISTA, Emilia

BRANCA MENTA, Milano

LIMONCELLO IZZI, Latina

COFFEE SAMBUCA, Latina

CARPANO ANTICA FORMULA VERMOUTH, Torino

MARTELLETTI SWEET VERMOUTH, Asti

FERNET BRANCA, Milano

SAMBUCA IZZI, Latina

GRAPPA

GRAPPA FRIULIA \$11

GRAPPA DI MOSCATO LUIGI FRANCOLI \$13

GRAPPA DI NEBBIOLO BARRICATA LUIGI FRANCOLI \$13

BEER

\$8

FORST ITALIAN LAGER DRAFT

Ask your server for seasonal beer selection



Please alert your server of any food allergies, as not all ingredients are listed on the menu. Consuming raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness especially if you have certain medical conditions.