

## CLASSIC ANTIPASTI



### POMODORO BRUSCHETTA

Heirloom Tomatoes, Garlic & Oregano over toasted Bread  
• 14 •

### RED PEPPERS & FETA BRUSCHETTA

Roasted Peppers & Crumbled Feta  
• 14 •

### CAPONATA BRUSCHETTA

Chopped Eggplant and Veggies, Pine Nuts & Stracciatella Cheese  
• 14 •

### GRANDMA'S MEATBALLS

Angus Beef Meatball with Tomato Sauce  
• 14 •

### SUPPLI (2pcs)

Roman Style Rice Balls  
• 14 •

### EGGPLANT ROLLS

Stuffed with Goat Cheese & Chives  
• 14 •

### FRIED ZUCCHINI

Slightly breaded deep fried Zucchini  
• 14 •

### FRIED MOZZARELLA

Breaded Mozzarella with Tomato Sauce  
• 14 •

### BURRATA

Creamy Mozzarella, Cherry Tomatoes (Add Prosciutto di Parma \$7)  
• 14 •

### MUSSELS

Sauteed Mussels in a Light Tomato Sauce  
• 14 •

### OYSTERS

half • 16 •  
dozen • 28 •

### CARPACCIO di MANZO

Thinly Sliced Raw Filet Mignon, Arugula, Panko, Shaved Parmigiano  
• 18 •

### CARPACCIO di POLPO

Thinly Sliced Octopus dressed with Red Onions, Panko in Lemon Citronette  
• 18 •

## SALUMI & FORMAGGI

### CURED MEAT & CHEESE, CHEF SELECTION

Piccolo  
• 19 •

Grande  
• 26 •



## INSALATE

### ARUGULA & PERE

Arugula, Pear, Gorgonzola, Balsamic Dressing 14

### INSALATA di CESARE

Classic Romaine, Croutons and Homemade Caesar Dressing 14

### BABABIETOLE

Arugula, Beets, Feta cheese, Shaved Almond, Lemon Dressing 14

### CAPRESE

Mozzarella & Beefsteak Tomatoes 14

### MIXED GREENS

Mixed Greens, Cherry Tomatoes and Pickled Onions 14

### NIZZARDA SALAD

Traditional Tuna Nicoise Salad 19

(Add shrimp 6, chicken 5, salmon 12)

## HOMEMADE PASTA

### SPAGHETTI CACIO & PEPE

Spaghetti Pasta With Pecorino Cheese, Black Pepper  
• 20 •

### RIGATONI all'AMATRICIANA

Rigatoni Pasta, Tomato Sauce, Guanciale (Pork Cheek) e Pecorino  
• 20 •

### SPAGHETTI alla CARBONARA

Spaghetti Pasta with Guanciale, Eggs, Black Pepper, Pecorino  
• 20 •

### TAGLIATELLE alla BOLOGNESE

Tagliatelle Pasta in a Traditional Beef and Veal Bolognese Sauce  
• 20 •

### ORECCHIETTE SALSICCE & RAPINI

Orecchiette Pasta with Parmigiano, Sweet Sausage, Broccoli Rabe  
• 20 •

### RIGATONI ai 4 FORMAGGI

Rigatoni Pasta with Taleggio, Gorgonzola, Parmigiano, Pecorino with Truffle Oil  
• 20 •

### GNOCCHI alla SORRENTINA

Potato Gnocchi with Tomato Sauce, Mozzarella  
• 20 •

### FETTUCCINE al PESTO

Fettucine Pasta with Basil and Pine Nuts Pesto Sauce  
• 20 •

### RAVIOLI alla SALVIA

Ricotta Cheese-Filled Ravioli in a Butter and Sage Sauce  
• 20 •

### SPAGHETTI alle VONGOLE

Spaghetti Pasta with Clams, Cherry Tomatoes, White Wine Sauce, Parsley  
• 20 •

### LASAGNA BOLOGNESE

Lasagna Pasta in a Traditional Beef and Veal Bolognese Sauce, Bechamel  
• 20 •

### SPAGHETTI e MEATBALLS

Spaghetti with Tomato Sauce, Meatballs  
• 20 •

### RIGATONI alla VODKA

Rigatoni Pasta in a Creamy Pink Sauce  
• 20 •

### RIGATONI ALFREDO

Rigatoni, Heavy Cream, Butter, Parmesan cheese  
• 20 •



(Add shrimp 6, chicken 6, sausage 5)

## PESCE E CARNE



**POLPO alla GRIGLIA**  
Grilled Octopus with Roasted Potatoes  
• 31 •

**MERLUZZO alla LIVORNSE**  
Baby Cod in Tomato Sauce, Capers,  
Olives & Roasted Potatoes  
• 23 •

**SALMONE ARROSTO**  
Atlantic Salmon, Mashed Potatoes, Zucchini  
• 23 •

**CHICKEN PARMIGIANA**  
The famous Botte Panko Crusted Chicken Parm  
served with Rigatoni Pomodoro  
• 23 •

**CHICKEN PAILLARD**  
Grilled organic Chicken Breast with Mixed Greens,  
Cherry Tomatoes & Pickled Onions  
• 21 •

**COSTOLETTE d'AGNELLO**  
Organic New Zealand Lamb Chops,  
Roasted Potatoes, Sautéed Spinach  
• 38 •



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

## CONTORNI



**PATATINE CACIO e PEPE**  
Roasted Potatoes  
• 8 •

**CROSTINO AGLIO e OLIO**  
Garlic Bread with Marinara  
• 8 •

**OLIVE MISTE**  
Mixed Olives  
• 8 •

**PATATINE ARROSTO**  
Roasted Potatoes  
• 8 •

**ZUCCHINE**  
Sautéed Zucchini  
• 8 •

**CIME di RAPE**  
Sautéed Broccoli Rabe  
• 8 •

**FAGIOLINI**  
Sautéed String Beans  
• 8 •



## PIZZA

**MARGHERITA**  
San Marzano Tomatoes, Fresh Mozzarella, Basil  
• 19 •

**BIANCA**  
Fresh Mozzarella, Basil, Pine Nuts, Sea Salt, Roasted Garlic  
• 19 •

**DIAVOLA**  
San Marzano Tomatoes, Fresh Mozzarella,  
Spicy Salami, Calabrian Chili  
• 19 •



**GLUTEN FREE CRUST ADD \$3**

## DESSERTS

**CREME BRÛLÉE CHEESE CAKE**  
• 9 •  
**NUTELLA TART**  
• 9 •

**CHOCOLATE LAVA CAKE**  
• 9 •  
**TIRAMISU**  
• 9 •  
**PANNA COTTA WITH ALMONDS**  
• 9 •

## WINES

### SPARKLING & ROSE

PROSECCO DOC, Martha, Veneto 2021	\$12	\$42
Amor ROSÉ, Provence, France, 2022	\$13	\$49
Sparkling ROSÉ, Semi Sweet, Algod, Spain	\$13	\$49
FRANCIACORTA CUVÉE PRESTIGE CA' DEL BOSCO, Lombardia		\$89

### WHITE

PINOT GRIGIO, Botte Private Label, Veneto, 2021	\$11	\$39
SAUVIGNON BLANC, Botte Private Label, Veneto, 2021	\$11	\$41
CHARDONNAY "UNOAKED", La Bruniche Nozzole, Toscana, 2021		\$49
GRILLO DOC Organic Wine, Kebrilla, Sicilia 2021		\$49
GAVI DI GAVI ROVERETO, M. Chiarlo, Piemonte 2020		\$63

### RED

MONTEPULCIANO D'ABRUZZO, Botte Private Label, Abruzzo, 2021	\$12	\$45
PINOT NOIR, Botte Private Label, Veneto, 2021	\$12	\$45
SUPERTUSCAN, Terre di Pisa, Bulizio, 2019	\$14	\$54
NERO D'AVOLA, Organic, FINA, Sicily, 2020		\$49
BARBERA D'ASTI M.Chiarlo Le Orme, Piemonte, 2019		\$51
CHIANTI CLASSICO RISERVA, Nozzole, 2018		\$65
BAROLO, Tortoniano M.Chiarlo, Piemonte, 2018		\$99



## SIGNATURE COCKTAILS \$15

#### MADE YA BLUSH

Zaya Rum, OJ, Lime, Chinola  
Passion Fruit Liqueur

#### NOT FOR SALE

Zaya Rum, OJ, Lime, Chinola  
Passion Fruit Liqueur

#### BETTER THAN THE ALTERNATIVE

Misunderstood Ginger Whiskey, Lemon Juice,  
Blue Agave, Laphroaig 10

#### FIorentINA

Empress Gin, London Essences Grapefruit  
and Rosemary Tonic

#### JUST TAKE THE FERRY

Hudson Bourbon, Contratto Bitter, Amaro  
Montenegro, Martelletti Red Vermouth

#### VILLAROSA

Corralejo Tequila, Aperol, Lime, Rosemary

#### YOU'RE MY BOY BLUE

Greenals Blueberry Gin, Fresh Lemon,  
Agave Nectar, Aquafaba

#### ZOFI MADE ME DO IT

Templeton Rye 4 years, Amaro del Capo,  
Amarena Cherry, Orange Bitter

#### DISCO IBISCO

Hibiscus infused Ambrosia Premium Italian Gin,  
Lemon, Agave

## NEGRONIS \$15

#### NEGRONI CLASSICO

HighClere Castle Gin, Contratto Bitter, Sweet Vermouth

#### BLOOD ORANGE

Barrel Aged Negroni, Blood-Orange Puree

#### VIOLA

Empress Gin, Fiorente Elderflower, Dry Vermouth

#### MEZCAL NEGRONI

Herodes Mezcal, Sweet Vermouth, Contratto Bitter

#### SBAGLIATO

Negroni with Prosecco

## SPRITZES \$14

#### APEROL

Italian Aperitivo Liqueur, Prosecco, Seltzer

#### LIMONCELLO

Limoncello, Prosecco, Seltzer

#### CALABRESE

Amaro Del Capo, Strawberry Mash, Lemon, OJ, Prosecco

## DESSERT COCKTAILS \$15

#### ESPRESSO MARTINI

Lucano Coffee Cordial, Espresso Shot, Seagram Vodka

#### CHOCOLATE MARTINI

Tito's Vodka, Meletti Chocolate Liqueur, Baileys

## AMARI & DIGESTIVI \$12

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

AMARETTO Santa Marta, Novara

MARTELLETTI SWEET VERMOUTH. Asti

FERNET BRANCA, Milano

SAMBUCA IZZI, Latina

ASK YOUR SERVER ABOUT OUR BEER SELECTION

20% Gratuity recommended for parties 6 & over