DINNER

Classic Antipasti

Supplí 14
Tomato mozzarella rice croquettes served with tomato sauce
Bruschetta Al Pomodoro 12
Heirloom fresh tomatoes, garlic and oregano over toasted bread
Caponata Brushcetta 14
Chopped eggplant and veggies, pine nuts & stracciatella cheese
Red Pepper & Feta Bruschetta 14
Roasted peppers & crumbled feta
Fried Mozzarella 14
Breaded mozzarella with tomato sauce
Grandma's Meatballs 15
Angus beef meatballs with tomato sauce
Eggplant Rolls 14
Stuffed with goat cheese & chives
Fried Zucchini 14
Slightly breaded deep fried zucchini
Mussels 15
Sauteed mussels in a light tomato sauce
Burrata 15 *(add Prosciutto di Parma +7)*
Creamy mozzarella, fresh tomatoes
Oysters
1/2 Dozen **18** / Dozen **32**

Salumi & Formaggi 26

Cured meats & cheese, chef's selection

Insalate *(chicken +6, shrimp +7, salmon +12)*

Insalate di Cesare 14
Classic romaine, croutons and homemade caesar dressing
Arugula & Pere 14
Arugula, pear, gorgonzola, balsamic dressing
Bababietole 14
Arugula, beets, feta cheese, shaved almond, lemon dressing
Mixed Greens 14
Mixed greens, cherry tomatoes & pickled onions
Caprese 14
Mozzarella & beefsteak tomatoes
Nizzarda Salad 19
Traditional tuna nicoise salad

Carpacci *

Carpaccio Di Manzo 19
Thinly sliced raw filet mignon, arugula, panko, shaved parmigiano
Carpaccio Di Polpo 19
Thinly sliced octopus dressed with red onions, and panko in a lemon citronette

Contorni 8

Patate Arrosto
roasted potatoes
Crostino Aglo E Olio
Garlic bread & marinara
Olive Miste
Mixed olives

Zucchine
sauteed zucchini
Cime Di Rape
sauteed broccoli rabe
Fagiolini
sauteed string beans

Pasta

(burrata +6, chicken +5, shrimp +7, salmon +12, fresh truffles +14)

Spaghetti Cacio & Pepe 20
Pecorino cheese, black pepper

Rigatoni Ai Quattro Formaggi 20
Rigatoni pasta with Taleggio, gorgonzola, parmigiano, pecorino with truffle oil

Orecchiette Salsiccia & Rapini 20
Parmigiano, sweet sausage, broccoli rabe

Lasagna Bolognese 23
Lasagna pasta in a traditional beef and veal bolognese sauce, bechamel

Spaghetti Alla Carbonara 21
Guanciale (pork cheek), eggs, black pepper, Pecorino

Rigatoni Alla Amatriciana 21
Tomato sauce, guanciale (pork cheek), pecorino

Rigatoni Alla Vodka 21
Rigatoni in a creamy vodka pink sauce

Fettuccine Al Ragú Bianco 23
Slow cooked beef ragu, mixed herbs, pecorino

Spaghetti Alle Vongole 21
Clams, cherry tomatoes, white wine, parsley

Tagliatelle Alla Bolognese 21
Tagliatelle pasta in a traditional beef and veal bolognese sauce

Gnocchi Alla Sorrentina 20
potato gnocchi with tomato sauce, mozzarella

Fettuccine Al Pesto 21
Fettucine pasta with basil and pine nuts pesto sauce

Ravioli Alla Salvia 20
Ricotta cheese-filled ravioli in a butter and sage Sauce

Spaghetti E Meatballs 22
Spaghetti with tomato sauce, meatballs

Rigatoni Alfredo 20
Rigatoni, cream, butter, parmesan cheese

Pesce e Carne

Polpo Alla Griglia 31
Grilled Octopus with Roasted Potatoes
Merluzzo Alla Livornse 23
Baby Cod in Tomato Sauce, Capers, Olives & Roasted Potatoes
Salmone Arrosto 25
Atlantic Salmon, Mashed Potatoes, Zucchini
Chicken Parmigiana 25
The famous Botte Panko Crusted Chicken Parm served with Rigatoni Pomodoro
Chicken Paillard 21
Grilled organic Chicken Breast with Mixed Greens, Cherry Tomatoes & Pickled Onions
Bistecca Di Manzo 36
10oz NY Strip steak with Roasted Potatoes, Arugula, and Shaved Parmigiano

Pinsa Romana

(Gluten-Free +5)

Margherita 18
San Marzano tomatoes, fresh mozzarella, basil
Primavera 20
Fresh mozzarella, grilled eggplant, zucchini, roasted cherry tomatoes, balsamic reduction, shaved pecorino
Nettuno 23
Arugula, smoked salmon, corn, EVOO, parmigiano reggiano, prosciutto

Diavola 21
San Marzano tomatoes, spicy salami, mozzarella, calabrian chili
Mortazza 22
Mortadella, fresh mozzarella, gorgonzola, pistachio, arugula
Montanara 23
San Marzano tomatoes, speck, ricotta, mushrooms, roasted garlic

** Consumer Advisory: Consuming raw or undercook meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*

Signature Cocktails 15

Made Ya Blush
Seagram's Vodka, Strawberry, Lemon, Sparkling Rose

Not For Sale
Zaya Rum, OJ, Lime, Chinola Passion Fruit Liqueur

Better Than The Alternative
Misunderstood Ginger Whiskey, Lemon Juice, Blue Agave, Laphroaig 10

Disco Ibisco
Hibiscus-infused Aviation Gin, Lemon, Agave

Zofi Made Me Do It
Templeton Rye, Amaro del Capo, Amarena Cherry, Orange Bitter

Freccia Azzurra
Flecha Azul tequila blanco, blueberry liqueur, fresh blueberries, lemon, agave

Just Take The Ferry
Templeton Bourbon, Contratto Bitter, Amaro Montenegro, Martelletti Red Vermouth

Villarosa
Flecha Azul Tequila, Aperol, Lime, Rosemar

You're My Boy Blue
Greenals Blueberry Gin, Fresh Lemon, Agave Nectar, Aquafaba

Negroni 15

Classico
HighClere Castle Gin, Contratto Bitter, Martelletti Sweet Vermouth

Viola
Empress Gin, Fiorente Elderflower, Dry Vermouth

Mezcal
Vida Mezcal, Sweet Vermouth, Contratto Bitter

Blood Orange
Blood Orange, Barrel Aged Negroni

Montenegroni
Montenegro, Sweet Vermouth, HighClere Castle Gin

Zero Proof Cocktails 14

Lyre's Spritz
Zero Proof Lyre's Proseco, Lyre's Bitter, Seltzer

Mango Botte Mule
Mango, Lime Ginger Beer, Mint

Grapefruit Breeze
Grapefruit, Lemon, Cinnamon Syrup, Ginger Beer

Hibiscus Strawberry Madness
Hibiscus Iced Tea, Honey, Strawberry

Spritz 14

Campari
Prosecco San Martino, Campari, Seltzer

Aperol
Prosecco San Martino, Aperol, Seltzer

Limoncello
Prosecco San Martino, Limoncello, Seltzer

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

Beer 8

Sapporo (Draft) *Japan*

Seasonal (Bottles)

Wine

Sparkling, Rose, & Orange

Rosé Amor de Provence, *France*.....13/49
Prosecco San Martino Brut, *Veneto*.....13/49
Terre Siciliane Skin-Contact Orange, *Sicilia*.....13/48

White

Chardonnay Mada, *Emilia Romagna*.....17/64
Traminer/Sauvignon blend Kika, *Sicilia*.....13/49
Pinot Grigio, Corti Benedettine, *Veneto*.....12/44
Sauvignon Blanc, Botte Private Label, *Veneto*.....12/44

Red

Barbaresco, Autinbej, Ca' del Baio, *Piemonte* 21/79
Baby Amarone Friularo Ambasciatore, *Veneto*.....15/56
Pinot Noir, Botte Private Label, *Veneto*.....12/45
Montepulciano D' Abruzzo, Botte Private Label, *Abruzzo* 13/48
Nero D'avola, Organic, FINA, *Sicilia* 49
Chianti Classico, Bello Stento, *Toscana* 65
Barolo Tortoniano, Michele Chiarlo, *Piemonte* 99

Bottle Bar

Happy Hour

Monday - Friday 4PM - 7PM
Saturday - Sunday 2PM - 5PM
Exclusive to the bar area & hightops only