



BOTTE

DITMARS

ANTIPASTI

POLPETTE AL SUGO	19
<i>Slow-braised meatballs in marinara sauce</i>	
SUPPLI ALLA ROMANA	15
<i>Classic Roman rice croquettes, with tomato, and mozzarella</i>	
FRITTO MISTO	20
<i>Lightly fried mixed seafood and vegetables, lemon aioli</i>	
BURRATA, PESCHE E POMODORO	19
<i>Fresh burrata with summer peaches and heirloom tomatoes</i>	
VONGOLE GRATINATE	21
<i>Baked littleneck clams, herbed breadcrumbs, garlic, lemon</i>	
TARTARE DI TONNO	23
<i>Yellowfin sushi-grade tuna, avocado, cherry tomatoes, lemon dressing</i>	
FIORI DI ZUCCA	17
<i>Deep fried zucchini blossom filled with fresh mozzarella cheese, served golden</i>	
SALSICCE E BROCCOLINI	18
<i>Grilled sweet Italian sausage with broccoli rabe</i>	
CARPACCIO CLASSICO	21
<i>Beef carpaccio, arugula, shaved Parmigiano, EVOO</i>	

INSALATE

DI CESARE	19
<i>Romaine, Parmigiano, croutons, house Caesar dressing</i>	
CAPRESE DI BUFALINA	22
<i>Buffalo mozzarella, marinated cherry tomatoes, fresh basil, EVOO</i>	
FINOCCHIO E ARANCE	18
<i>Thin sliced fennel, orange wedges, fennel sprouts, lemon dressing</i>	
LA MEDITERRANEA	19
<i>Cucumber, cherry tomatoes, mint, potatoes, shaved salted ricotta</i>	
LA TOSCANA	19
<i>Kale, goat cheese, walnuts, tomatoes confit</i>	
FETA E ANGIURIA	18
<i>Watermelon, feta, olives, watercress, frisée almonds, lemon dressing</i>	

CONTORNI

CIME DI RAPA AGLIO E OLIO	14
<i>Broccoli rabe, garlic, chili, EVOO</i>	
CAVOLO NERO PICCANTE	12
<i>Sautéed Tuscan kale, chili, garlic</i>	
FAGIOLINI AL LIMONE	11
<i>String beans, lemon, EVOO</i>	
PATATE ARROSTO ALLE ERBE	8
<i>Herb-roasted potatoes</i>	

HOMEMADE PASTA

GNOCCHI RIPIENI CACIO E PEPE	27
<i>Homemade gnocchi stuffed with pecorino cheese in a cacio e pepe sauce</i>	
ORECCHIETTE ALLA BARESE	25
<i>Sweet sausage, broccoli rabe, garlic, oil</i>	
PAPPARDELLE ALLA BOLOGNESE	25
<i>Slow-braised beef ragù, traditional Bolognese sauce</i>	
RIGATONI ALLA CARBONARA	25
<i>Guanciale, egg yolk, pecorino romano, black pepper</i>	
FUSILLONI AL PESTO DI RICOTTA	24
<i>Traditional pesto genovese, ricotta cheese, sundried tomatoes and breadcrumbs</i>	
SPAGHETTI VONGOLE E LIMONE	28
<i>Clams, white wine sauce, cherry tomatoes, lemon zest</i>	
RIGATONI ALLA NORMA	23
<i>Sicilian-style tomato sauce with roasted-diced eggplant, basil and shaved ricotta salata</i>	
FUSILLONI VODKA E STRACCIATELLA	24
<i>Homemade vodka sauce, stracciatella cheese</i>	
SECONDI	
TONNO IN CROSTA DI SESAMO	39
<i>Sesame-seared tuna, sautéed kale, fresh beets</i>	
SALMONE ALLE ERBE CROCCANTI	29
<i>Herb-crusting baked salmon, watercress</i>	
BRANZINO ALLA LIGURE	31
<i>Pan-seared Mediterranean branzino, sautéed potatoes, olives and cherry tomatoes in a white wine sauce</i>	
POLPO ROSTICCIATO	34
<i>Oven roasted octopus, stracciatella cheese, cherry tomatoes, Kalamata olives, herbs-breadcrumbs, roasted rosemary potatoes</i>	

COTOLETTA ALLA MILANESE	28
<i>Milanese-style breaded chicken cutlet, arugula, cherry tomatoes, lemon (Make it Parm +3)</i>	
TAGLIATA DI MANZO	36
<i>12oz sliced New York strip steak, salsa verde, roasted potatoes and arugola</i>	

PIZZA

<i>Gluten free or Cauliflower crust +5</i>	
MARGHERITA	18
<i>San Marzano tomato, fior di latte, fresh basil</i>	
REGINA MARGHERITA	23
<i>San Marzano tomato, fresh buffalo Mozzarella, basil, EVOO</i>	
DIAVOLA	21
<i>San Marzano tomato, spicy Calabrian chili, salami</i>	
BARESE	24
<i>Sweet sausage, broccoli rabe, mozzarella</i>	
PESTO E BURRATA	23
<i>Pesto Genovese, burrata cream, cherry tomatoes</i>	
PROSCIUTTO E RUGHETTA	25
<i>Prosciutto di Parma, arugula, shaved Parmigiano, mozzarella</i>	
4 STAGIONI	24
<i>Four seasons — olives, mushrooms, artichokes, prosciutto</i>	
NERANO	26
<i>Zucchini cream, mozzarella, crispy zucchini and pecorino cream</i>	
FOCACCIA RIPIENA	26
<i>Stuffed focaccia, prosciutto di Parma, mozzarella, tomatoes</i>	

SIGNATURE COCKTAILS

- DOLCE PECCATO** 18
Gin, strawberry, lemon, Averna, egg white
- CITRAL SERENO** 18
Vodka, lemongrass liqueur, cucumber, lime, ginger beer
- CRUDO E AMARO** 18
Mezcalum Mezcal, carrot, Campari, lemon, egg white, bitters
- CHIARO** 18
Gin, green apple, Suze
- GHOST GLASS** 18
Tito's Vodka, Italicus, lemon, honey, bitters
- ELECTRIC BLOOM** 18
Espolón Tequila, hibiscus syrup, lime, agave
- EMERALD HAZE** 18
Fords gin, Italicus, basil syrup, lemon
- GLASS HOUSE** 18
Ford's Gin, dry Vermouth, Limoncello, grapefruit juice



SPRITZ

- CAMPARI** 15
Prosecco DOC, Campari, Seltzer
- APEROL** 15
Prosecco DOC, Aperol, Seltzer
- POSITANO** 16
Prosecco DOC, Limoncello, Seltzer
- HUGO** 16
Prosecco DOC, Elderflower, Seltzer
- FIRE SPRITZ** 18
Mezcalum Mezcal, Tequila, Italicus, grapefruit, agave, lemon soda, calabrian chili
- BEER**
- PERONI, NASTRO AZZURRO** 9
Italian lager - Rome, Italy
- SIXPOINT BREWERY, CRISP** 9
Pilsner - Brooklyn, NY
- LAGUNITAS BREWING, IPA** 9
India pale ale - Petaluma, CA
- CORONA EXTRA** 9
Mexican lager - Mexico
- PERONI, NASTRO AZZURRO 0.0** 9
Non-alcoholic lager - Rome, Italy

NEGRONI

- CLASSICO** 17
Fords Gin, Campari, Martelletti Sweet Vermouth
- BOTTE AMERICANO** 16
Sweet vermouth, Campari, Ginger ale
- MEZCALUM** 17
Mezcalum Mezcal, Contratto Bitter, Triozzi Sweet Vermouth
- BOULEVARDIER** 18
Bourbon, Campari, Sweet Vermouth
- CARDINAL** 17
Gin, Dry Vermouth, Contratto bitter
- ESPRESSO** 18
Mezcalum Mezcal, Coffee, Vermouth, Campari, Chocolate bitters
- MOCKTAILS**
- LYRE'S SPRITZ** 14
Zero Proof Lyre's Prosecco, Lyre's Bitter
- MANGO BOTTE MULE** 14
Mango, Lime, Gingerbeer, Mint
- HIBISCUS STRAWBERRY** 14
Hibiscus Iced Tea, Honey, Strawberry

WINE



ROSÉ & SPARKLING

- Rosato, Costa Dei Trabocchi, Abruzzo 15/58
Prosecco, DOC, Fiol, Veneto 14/52
Moscato, Castello Del Poggio, Lombardia 16
Franciacorta Brut, Contadi Castaldi, Lombardia 89

WHITE

- Sancerre, Grand Fossil, Loire Valley 21/79
Ribolla Gialla, Rjgialla Tunella, Friuli 16/60
Pinot Grigio, Corti Benedettine, Veneto 13/48
Sauvignon Blanc, Conselve Benedettine, Veneto 14/52
Terre Siciliane, Skin Contact Orange, Sicilia 15/56

RED

- Barolo, Andrea Oberto, Piemonte 21/79
Aglanico IGP, Janare, Campania 17/64
Chianti Classico, Bello Stento, Toscana 16/56
Cabernet Sauvignon, Corti Benedettine, Veneto 15/54
Montepulciano, Private Label, Abruzzo 13/48
- Pinot Noir, Millbrook, New York State 69
Cabernet, Luxury Living Millbrook, New York State 79
Sangiovese, Floowers, Emilia Romagna 84
Saint Emilion, Relais de la Dominique, 2019, Bordeaux 89
Brunello di Montalcino, Petraiolo, Toscana 129
Baby Sassicaia, Guidalberto, Toscana 149
Tenuta Tignanello, Marchesi Antinori, Toscana 320
Sassicaia, Bolgheri, Toscana 620

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