



Cocktails

THAT'S AMORE	raspberry, lalo blanco, elderflower, lemon, sparkling rosé	16
GOLD RUSH	old forester rye, honey, ginger beer	16

Wine

		glass	terzo	bottle
SPARKLING ROSÉ	ferrari, trentino	16		64
PINOT GRIGIO	alouis lageder, "porer", alto adige	18	24	72
SUPER TUSCAN	ornellaia, "le serre nuovo", tuscan	24	32	96

Starters

(choose one)

BURRATA DI STAGIONE

fuji apple, roasted butternut squash, hazelnut, herb breadcrumb, calabrian agrodolce

SICILIAN MEATBALLS

creamy polenta, rustic marinara, grana padano

WILD SHRIMP SCAMPI

blistered tomato, grana padano, garlic confit, herb butter, charred lemon, grilled bread

BLUE CRAB CACIO E PEPE RISOTTO

pecorino romano, toasted black pepper, frico

BEEF CARPACCIO*

pecorino stagionato, toasted pine nut, salsa verde, arugula, grilled bread

For the Table

ZUCCA CHIPS +12 • WHITE TRUFFLE GARLIC BREAD +16.5
CLASSICO CHEF'S BOARD +22 • CALAMARI FRITTI +19

Mains

(choose one)

SPICY VODKA RIGATONI

italian sausage, crispy pancetta, shaved garlic, torn basil, grana padano

PAPPARDELLE BOLOGNESE AL TARTUFO

traditional meat sauce, house-made black truffle ricotta, grana padano, wild oregano, evoo

SUNDAY NIGHT LASAGNA

braised short rib, italian sausage, rustic marinara, ricotta, provolone

LUMP CRAB & SHRIMP CAVATELLI

lump crab, tiger shrimp, pepperoncino, mint, lemon, olive oil

LOBSTER CANNELLONI AL FORNO

tiger shrimp, lemon zest, chives, ricotta, basil pesto, prosecco emulsion

SMOKED PROSCIUTTO CHICKEN PARMESAN

crushed tomato, aged provolone, mozzarella, parmesan rigatoni

BRAISED SHORT RIB MARSALA

beech mushroom, brussels sprout, heirloom carrot, black truffle risotto, affinato

ROASTED SALMON

caramelized romanesco, broccolini, fregola, basil pesto, lemon gremolata, affinato

SEARED SCALLOPS

butternut squash risotto, brussels sprout leaf, calabrian agrodolce, pancetta, crispy shallot

HAND-CUT DOUBLE PORK CHOP

caramelized fuji apple, butternut squash, borlotti bean ragu, rosemary jus

Desserts

(choose one)

WHITE AND RED VELVET BUTTER CAKE

white chocolate and vanilla chiffon butter cake, red velvet cream cheese frosting, raspberry coulis, chocolate pearls

TIRAMISU*

espresso-soaked ladyfingers, mascarpone mousse

AGED BOURBON & SALTED CARAMEL AFFOGATO

espresso, salted caramel, woodford reserve

For The Table ADD 12

SPICY BROCCOLINI • TUSCAN KALE & SPINACH • GRILLED ASPARAGUS
GLAZED CHIOGGIA BEETS • ROASTED MUSHROOMS • CRISPY BRUSSELS SPROUTS
ROASTED BUTTERNUT SQUASH POLENTA • ROASTED FINGERLING POTATOES

\$70 PER PERSON

excludes beverage, tax & gratuity

NORTH ITALIA

Cocktails

- NEW ITALIAN SPRITZ 15.5**
aperol, citrus smash, prosecco
- LIMONCELLO SBAGLIATO 15.5**
nonino l'aperitivo, limoncello, fresh lemon, prosecco
- CIAO, BELLA! 16.5**
vanilla infused vulcanica vodka, white peach, brut rosé
- ROMAN HOLIDAY 15.5**
coconut infused rums, aperol, pineapple, lemon, black walnut
- ALTA ROSSA 16**
raspberry infused lalo tequila, italicus rosolio, fresh lemon
- POMEGRANATE MULE 16**
bottega bacûr gin, pomegranate, lemon, fever tree ginger beer

- SICILIAN MARGARITA 16.5**
el mayor reposado, grand marnier, montenegro, fresh citrus
- DIABOLO 15.5**
banhez mezcal, calabrian chili amaro, tuscan spice, lemon
- MARCO POLO 16**
iwai japanese whisky, montenegro, honey, ginger, fresh lemon
- CACIO E PEPE DIRTY MARTINI 16**
nikka vodka, grana padano, olive, cracked pepper
- LA DOLCE VITA 16.5**
casamigos blanco, nonino l'aperitivo, passion fruit
- TURINO OLD FASHIONED 16.5**
whistlepig piggyback rye, hazelnut, brown sugar, angostura

Zero Proof

- JUST PEACHY 11**
white peach, raspberry, lemon, ginger beer
- 00SPRITZ 13**
mionetto na aperitivo, crushed lemon, bubbles
- LA SPEZIA 12**
pentire non-alcoholic, blood orange, honey, lemon, spiced salt

- PINA NO-LADA 11**
coconut, pineapple, fresh lime, bubbles
- FAUX ME TWICE 12.5**
non-alc. sauvignon blanc, strawberry, pineapple, smashed citrus
- PHONY NEGRONI 12**
st. agrestis, non-alcoholic

Bubbles & Sangria

@ glass @ bottle @ pitcher

- NON-ALCOHOLIC (split) 12**
zonin, "cuvée zero", veneto
- PROSECCO @12.5 @50**
bottega "vino dei poeti", veneto
- SPARKLING ROSÉ @12.5 @50**
cleto chiarli "brut de noir", emilia-romagna
- RED SANGRIA @12.5 @44**
brandy, blood orange, red wine, raspberry

Rosé Wine

glass terzo bottle

- CHIARETTO 12.5 16.5 50**
cà maiol "riviera del garda classico", valtènesi

Red Wine

glass terzo bottle

- FRAPPATO 13 17 52**
donnafugata "bell'assai", sicily
- CHIANTI CLASSICO 14 18.5 56**
borgo scopeto, tuscan
- MONTEPULCIANO D'ABRUZZO 12.5 16.5 50**
umani ronchi, "podere", abruzzo
- PINOT NOIR 13 17 52**
bottega vinaia, trentino
- PINOT NOIR 16 21 64**
valravv, sonoma county
- BARBERA 13 17 52**
marchesi di gresy, asti
- NEBBIOLO LANGHE 15 20 60**
marchesi di barolo "sbirolo", piedmont
- SUPER TUSCAN 17.5 23 70**
ornellaia "le volte", tuscan
- BAROLO 17.5 23 70**
fontanafredda "silver label", piedmont
- MERLOT 12.5 16.5 50**
st. francis, sonoma county
- MALBEC 13 17 52**
portillo, mendoza
- NEGROAMARO 14 18.5 56**
li veli "pezzo morgana", salice salentino riserva
- CABERNET SAUVIGNON 13 17 52**
di majo norante, molise
- CABERNET SAUVIGNON 15 20 60**
paul dolan vineyards, mendocino county
- CABERNET SAUVIGNON 17.5 23 70**
iconoclast "by chimney rock", napa valley
- PROPRIETARY RED BLEND 17.5 23 70**
delille cellars "d2", columbia valley

White Wine

glass terzo bottle

- SAUVIGNON BLANC 0.0 11 14.5 44**
miguel torres, "serena non-alc.", chile
- PINOT GRIGIO 13 17 52**
barone fini, valdadige
- GRECO DI TUFO 12 16 48**
villa matilde, campania
- VERMENTINO 11.5 15.5 46**
pala "soprasole", sardinia
- GRILLO 13 17 52**
feudo montoni "timpa", sicily
- RIESLING 12 16 48**
loosen bros. "dr. l", moseli
- MOSCATO D'ASTI 12.5 16.5 50**
vietti, piedmont
- SAUVIGNON BLANC 12.5 16.5 50**
vasasour, awatere valley, nz
- SAUVIGNON BLANC 15.5 20.5 62**
duckhorn, north coast
- CHARDONNAY 12.5 16.5 50**
edna valley, central coast
- CHARDONNAY 14.5 19 58**
bollini, "barricato 40", trentino
- CHARDONNAY 16.5 22 66**
la follette "los primeros", sonoma county

Beer \$6.75-9

Local Draft

- WYNWOOD "la rubia blonde ale"
- FUNKY BUDDHA "floridian hefeweizen"
- CIGAR CITY "jai alai ipa"

Local Bottles + Cans

- BOLD ROCK "dry cider"
- LA TROPICAL "la original ámbar lager"
- SOUTH BEACH "blood orange hazy ipa"

PERONI (draft) • STELLA • MICHELOB ULTRA • ESTRELLA JALISCO • ATHLETIC "non-alc. golden ale"