



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", tuscanly	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

PRIME NEW YORK TAGLIATA* (+10)

wild arugula, shaved grana padano, evoo, affinato, sea salt

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

GUAVARITA 16
cazadores blanco, aperol, coconut, pineapple, orgeat, lemon

SICILIAN MARGARITA 16.5
el mayor reposado, grand marnier, montenegro, fresh citrus

DIABOLO 15.5
banhez mezcal, calabrian chili amaro, tuscan spice, lemon

CALLE OCHO 16
buchanan's deluxe, hazelnut, coconut, pineapple, fresh lime

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

White Wine

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

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

Beer \$6.75-9

Local Draft

FUNKY BUDDHA "floridian hefeweizen"

WYNWOOD "la rubia blonde ale"

CIGAR CITY "jai alai ipa"

Local Bottles + Cans

BOLD ROCK "dry cider"

LA TROPICAL "la original ámbar lager"

TANK "freedom tower amber"

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