

16
16

glass	terzo	bottle
16		64
18	24	72
24	32	96

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

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

espresso, salted caramel, woodford reserve

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

excludes beverage, tax & gratuity

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, fish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. While we offer gluten-free items our kitchen is not gluten free. Please alert your server of any food allergies or other food sensitivities, as not all ingredients are listed on the menu.

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

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

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

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 P 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 P44 brandy, blood orange, red wine, raspberry				
	glass	terzo	bottle	
White Wine				
SAUVIGNON BLANC 0.0 miguel torres, “serena non-alc.”, chile	11	14.5	44	
PINOT GRIGIO barone finì, 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 vavasour, 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				
CHIARETTO cà maiol “riviera del garda classico”, valtènesi	12.5	16.5	50	
Red Wine	glass	terzo	bottle	
FRAPPATO donnaufugata “bell’assai”, sicily	13	17	52	
CHIANTI CLASSICO borgo scopeto, tuscany	14	18.5	56	
MONTEPULCIANO D’ABRUZZO umani ronchi, “podere”, abruzzo	12.5	16.5	50	
PINOT NOIR bottega vinaia, trentino	13	17	52	
PINOT NOIR valravì, sonoma county	16	21	64	
BARBERA marchesi di gresy, asti	13	17	52	
NEBBIOLO LANGHE marchesi di barolo “sbirolo”, piedmont	15	20	60	
SUPER TUSCAN ornellaia “le volte”, tuscany	17.5	23	70	
BAROLO fontanafredda “silver label”, piedmont	17.5	23	70	
MERLOT st. francis, sonoma county	12.5	16.5	50	
MALBEC portillo, mendoza	13	17	52	
NEGROAMARO li veli “pezzo morgana”, salice salentino riserva	14	18.5	56	
CABERNET SAUVIGNON di majo norante, molise	13	17	52	
CABERNET SAUVIGNON paul dolan vineyards, mendocino county	15	20	60	
CABERNET SAUVIGNON iconoclast “by chimney rock”, napa valley	17.5	23	70	
PROPRIETARY RED BLEND delille cellars “d2”, columbia valley	17.5	23	70	

Beer \$6.75–9

Local Draft

WYNWOOD “la rubia blonde ale”

FUNKY BUDDHA “floridian hefeweizen”

CIGAR CITY “jaialaiipa”

Local Bottles + Cans

BOLD ROCK “dry cider”

LA TROPICAL “la original ámba lager”

SOUTH BEACH “blood orange hazy ipa”

PERONI (draft) • STELLA • MICHELOB ULTRA • MODELO • ATHLETIC “non-alcoholic golden ale”