

## Cocktails

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

## Starters

(choose one)

<b>BURRATA DI STAGIONE</b>
fuji apple, roasted butternut squash, hazelnut, herb breadcrumb, calabrian agrodolce
<b>SICILIAN MEATBALLS</b>
creamy polenta, rustic marinara, grana padano
<b>WILD SHRIMP SCAMPI</b>
blistered tomato, grana padano, garlic confit, herb butter, charred lemon, grilled bread
<b>BLUE CRAB CACIO E PEPE RISOTTO</b>
pecorino romano, toasted black pepper, frico
<b>BEEF CARPACCIO*</b>
pecorino stagionato, toasted pine nut, salsa verde, arugula, grilled bread

## For the Table

ZUCCA CHIPS +12 • WHITE TRUFFLE GARLIC BREAD +16  
CLASSICO CHEF'S BOARD +22 • CALAMARI FRITTI +18

## Mains

(choose one)

<b>SPICY VODKA RIGATONI</b>
italian sausage, crispy pancetta, shaved garlic, torn basil, grana padano
<b>PAPPARDELLE BOLOGNESE AL TARTUFO</b>
traditional meat sauce, house-made black truffle ricotta, grana padano, wild oregano, evoo
<b>SUNDAY NIGHT LASAGNA</b>
braised short rib, italian sausage, rustic marinara, ricotta, provolone
<b>LUMP CRAB &amp; SHRIMP CAVATELLI</b>
lump crab, tiger shrimp, pepperoncino, mint, lemon, olive oil
<b>LOBSTER CANNELLONI AL FORNO</b>
tiger shrimp, lemon zest, chives, ricotta, basil pesto, prosecco emulsion
<b>SMOKED PROSCIUTTO CHICKEN PARMESAN</b>
crushed tomato, aged provolone, mozzarella, parmesan rigatoni
<b>BRAISED SHORT RIB MARSALA</b>
beech mushroom, brussels sprout, heirloom carrot, black truffle risotto, affinato
<b>ROASTED SALMON</b>
caramelized romanesco, broccolini, fregola, basil pesto, lemon gremolata, affinato
<b>SEARED SCALLOPS</b>
butternut squash risotto, brussels sprout leaf, calabrian agrodolce, pancetta, crispy shallot
<b>HAND-CUT DOUBLE PORK CHOP</b>
caramelized fuji apple, butternut squash, borlotti bean ragu, rosemary jus
<b>PRIME NEW YORK TAGLIATA* (+10)</b>
wild arugula, shaved grana padano, evoo, affinato, sea salt

## Desserts

(choose one)

<b>WHITE AND RED VELVET BUTTER CAKE</b>
white chocolate and vanilla chiffon butter cake, red velvet cream cheese frosting, raspberry coulis, chocolate pearls
<b>TIRAMISU*</b>
espresso-soaked ladyfingers, mascarpone mousse
<b>AGED BOURBON &amp; SALTED CARAMEL AFFOGATO</b>
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

**\$65 PER PERSON**

excludes beverage, tax & gratuity

# NORTH ITALIA

## Mini Bar

**SUNSET ALIBIS 11**  
tito's vodka, ramazzotti rosato, peach, lemon, dash of cran

**ORANGE BLOSSOM GIMLET 11**  
st. george valley gin, italicus, aperol, fresh lemon

**PARADISO 11.5**  
cazadores blanco, hazelnut, coconut, lime, strawberry float

**LITTLE ITALY 11.5**  
old forester rye, nonino amaro, averna, luxardo cherry

## Cocktails

**NEW ITALIAN SPRITZ 14.5**  
aperol, citrus smash, prosecco

**LIMONCELLO SBAGLIATO 15**  
nonino l'aperitivo, limoncello, fresh lemon, prosecco

**CIAO, BELLA! 15**  
vanilla infused vulcanica vodka, white peach, brut rosé

**ROMAN HOLIDAY 15**  
coconut infused rums, aperol, pineapple, lemon, black walnut

**ALTA ROSSA 15.5**  
raspberry infused lalo tequila, italicus rosolio, fresh lemon

**POMEGRANATE MULE 15**  
bottega bacûr gin, pomegranate, lemon, fever tree ginger beer

**SICILIAN MARGARITA 15.5**  
el mayor reposado, grand marnier, montenegro, fresh citrus

**DIABOLO 15**  
banhez mezcal, calabrian chili amaro, tuscan spice, lemon

**MARCO POLO 15**  
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**  
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 ☉42**  
brandy, blood orange, red wine, raspberry

## White Wine

	glass	terzo	bottle
<b>SAUVIGNON BLANC 0.0</b> miguel torres, "serena non-alc.", chile	11	14.5	44
<b>PINOT GRIGIO</b> scarpetta, friuli	13	17	52
<b>GRECO DI TUFO</b> villa matilde, campania	13	17	52
<b>VERMENTINO</b> pala "soprasole", sardinia	12	16	48
<b>RIESLING</b> loosen bros. "dr. l", moseli	11	14.5	44
<b>MOSCATO D'ASTI</b> vietti, piedmont	12	16	48
<b>SAUVIGNON BLANC</b> wildsong, hawke's bay, nz	13	17	52
<b>SAUVIGNON BLANC</b> decoy, california	15	20	60
<b>CHARDONNAY</b> storypoint, california	12	16	48
<b>CHARDONNAY</b> sean minor "four bears", central coast	14	18.5	56
<b>CHARDONNAY</b> sebastiani, north coast	16	21	64

## Rosé Wine

	glass	terzo	bottle
<b>ROSATO</b> poggio anima "raphael", sicily	12.5	16.5	50

## Red Wine

	glass	terzo	bottle
<b>CHIANTI COLLI SENESI</b> fontaleoni, tuscan	13	17	52
<b>SANGIOVESE TOSCANA</b> caparzo, tuscan	11	14.5	44
<b>MONTEPULCIANO D'ABRUZZO</b> umani ronchi, "podere", abruzzo	12.5	16.5	50
<b>VALPOLICELLA</b> allegri, vento	16	21	64
<b>PINOT NOIR</b> sokol blosser "evolution", willamette valley	13	17	52
<b>PINOT NOIR</b> valravn, sonoma county	16	21	64
<b>BARBERA</b> marchesi di gresy, asti	14	18.5	56
<b>SUPER TUSCAN</b> il poggione, tuscan	14	18.5	56
<b>MERLOT</b> ferrari-carano	15	20	60
<b>MALBEC</b> portillo, mendoza	12.5	16.5	50
<b>NEGROAMARO</b> li veli "pezzo morgana", salice salentino riserva	14	18.5	56
<b>CABERNET SAUVIGNON</b> di majo norante, molise	12.5	16.5	50
<b>CABERNET SAUVIGNON</b> paul dolan vineyards, mendocino county	14.5	19	58
<b>CABERNET SAUVIGNON</b> iconoclast "by chimney rock", napa valley	17.5	23	70

## Beer \$6.5-9

### Local Draft, Bottles + Cans

VON C "uncle jerry's wit" (draft)

YARDS "philadelphia pale ale" (draft)

TWO ROADS "cloud sourced hazy ipa" (draft)

### + More...

1911 "traditional hard cider" (16 oz.)

BROOKLYN "lager"

CAPTAIN LAWRENCE "hop commander ipa"

PERONI (draft) • MILLER LITE • PERONI "0.0 non-alcoholic"