



## 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", tuscany	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 +12.5 • WHITE TRUFFLE GARLIC BREAD +18.5  
CLASSICO CHEF'S BOARD +24 • CALAMARI FRITTI +19.5

## 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

\$80 PER PERSON

excludes beverage, tax & gratuity

# NORTH ITALIA

## Cocktails

**NEW ITALIAN SPRITZ 17**  
aperol, citrus smash, prosecco

**LIMONCELLO SBAGLIATO 16.5**  
nonino l'aperitivo, limoncello, fresh lemon, prosecco

**CIAO, BELLA! 17.5**  
vanilla infused vulcanica vodka, white peach, brut rosé

**ROMAN HOLIDAY 16.5**  
coconut infused rums, aperol, pineapple, lemon, black walnut

**ALTA ROSSA 17.5**  
raspberry infused lalo tequila, italicus rosolio, fresh lemon

**POMEGRANATE MULE 17**  
bottega bacûr gin, pomegranate, lemon, fever tree ginger beer

**GUAVARITA 17**  
cazadores blanco, aperol, coconut, pineapple, orgeat, lemon

**SICILIAN MARGARITA 17.5**  
el mayor reposado, grand marnier, montenegro, fresh citrus

**DIABOLO 17**  
banhez mezcal, calabrian chili amaro, tuscan spice, lemon

**LA DOLCE VITA 18**  
casamigos blanco, nonino l'aperitivo, passion fruit

**CALLE OCHO 17**  
buchanan's deluxe, hazelnut, coconut, pineapple, fresh lime

**MARCO POLO 17**  
iwai japanese whisky, montenegro, honey, ginger, fresh lemon

**CACIO E PEPE DIRTY MARTINI 18**  
nikka vodka, grana padano, olive, cracked pepper

**TURINO OLD FASHIONED 18**  
whistlepig piggyback rye, hazelnut, brown sugar, angostura

## Zero Proof

**JUST PEACHY 12.5**  
white peach, raspberry, lemon, ginger beer

**00SPRITZ 13.5**  
mionetto na aperitivo, crushed lemon, bubbles

**LA SPEZIA 13.5**  
pentire non-alcoholic, blood orange, honey, lemon, spiced salt

**PINA NO-LADA 12.5**  
coconut, pineapple, fresh lime, bubbles

**FAUX ME TWICE 13**  
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 ☉13.5 ☉54**  
bottega "vino dei poeti", veneto

**SPARKLING ROSÉ ☉13 ☉52**  
cleto chiarli "brut de noir", emilia-romagna

**RED SANGRIA ☉14 ☉49**  
brandy, blood orange, red wine, raspberry

## White Wine

glass terzo bottle

**SAUVIGNON BLANC 0.0 11 14.5 44**  
miguel torres, "serena non-alc.", chile

**PINOT GRIGIO 14 18.5 56**  
barone fini, valdadige

**GRECO DI TUFO 12.5 16.5 50**  
villa matilde, campania

**VERMENTINO 12 16 48**  
pala "soprasole", sardinia

**GRILLO 14 18.5 56**  
feudo montoni "timpa", sicily

**RIESLING 12 16 48**  
loosen bros. "dr. l", moseli

**MOSCATO D'ASTI 13 17 52**  
vietti, piedmont

**SAUVIGNON BLANC 14.5 19 58**  
vavasour, awatere valley, nz

**SAUVIGNON BLANC 17 22.5 68**  
duckhorn, north coast

**CHARDONNAY 14 18.5 56**  
edna valley, central coast

**CHARDONNAY 16 21 64**  
bollini, "barricato 40", trentino

**CHARDONNAY 18 24 72**  
la follette "los primeros", sonoma county

## Rosé & Orange Wine

glass terzo bottle

**CHIARETTO 13.5 18 54**  
cà maiol "riviera del garda classico", valtènesi

**VERDICCHIO 12 16 48**  
casalfarneto, "paò orange", marche

## Red Wine

glass terzo bottle

**FRAPPATO 13 17 52**  
donnafugata "bell'assai", sicily

**CHIANTI CLASSICO 14.5 19 58**  
borgo scopeto, tuscany

**MONTEPULCIANO D'ABRUZZO 13 17 52**  
umani ronchi, "podere", abruzzo

**PINOT NOIR 14.5 19 58**  
bottega vinaia, trentino

**PINOT NOIR 17.5 23 70**  
valravv, sonoma county

**BARBERA 14 18.5 56**  
marchesi di gresy, asti

**NEBBIOLO LANGHE 16 21 64**  
marchesi di gresy, asti

**SUPER TUSCAN 18 24 72**  
ornellaia "le volte", tuscany

**BAROLO 18 24 72**  
fontanafredda "silver label", piedmont

**MERLOT 14.5 19 58**  
st. francis, sonoma county

**MALBEC 14.5 19 58**  
portillo, mendoza

**NEGROAMARO 14 18.5 56**  
li veli "pezzo morgana", salice salentino riserva

**CABERNET SAUVIGNON 14.5 19 58**  
di majo norante, molise

**CABERNET SAUVIGNON 17 22.5 68**  
paul dolan vineyards, mendocino county

**CABERNET SAUVIGNON 19.5 26 78**  
iconoclast "by chimney rock", napa valley

**PROPRIETARY RED BLEND 18 24 72**  
delille cellars "d2", columbia valley

## Beer \$7.25-10

### 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) • COORS LIGHT • STELLA • MODELO • ATHLETIC "non-alc. golden ale" • ATHLETIC "non-alc. ipa"