



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	alois 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 • 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

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 11.5
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 11.5
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 15.0
bottega "vino dei poeti", veneto

SPARKLING ROSÉ 12.5 15.0
cleto chiarli "brut de noir", emilia-romagna

RED SANGRIA 12.5 14.4
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 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
vavasour, 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

Rosé & Orange Wine

glass terzo bottle

CHIARETTO 12.5 16.5 50
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 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
valrav, 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

Beer \$6.75-9

Local Draft, Bottles + Cans

LUMBERYARD "hefeweizen" (draft)

DRAGOON "ipa" (draft)

SUPERSTITION MEADERY "dune gloom prickly pear"

BARRIO "tucson blonde"

PAPAGO "orange blossom"

MOTHER ROAD "limited visibility hazy ipa"

PERONI (draft) • STELLA • BUD LIGHT • MODELO • PERONI "0.0 non-alcoholic"