



## 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 • 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

## 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

## 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 11.5**  
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

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

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

**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

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

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

## Beer \$6.75-9

### Local Draft

VÄSEN "hefeweizen"  
HONOR "freedom ipa"  
SOLACE "partly cloudy ipa"

### Local Bottles + Cans

BUSKY "rva hard cider"  
RIGHT PROPER "raised by wolves pale ale"  
PORT CITY "robust porter"

PERONI (draft) • MILLER LITE • CORONA • HEINEKEN "non-alcoholic"