

## 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", tuscan	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 +13 • WHITE TRUFFLE GARLIC BREAD +18.5  
CLASSICO CHEF'S BOARD +24 • CALAMARI FRITTI +20

## 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

\$75 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

- SICILIAN MARGARITA** 17.5  
el mayor reposado, grand marnier, montenegro, fresh citrus
- DIABOLO** 17  
banhez mezcal, calabrian chili amaro, tuscan spice, lemon
- MARCO POLO** 17  
iwai japanese whisky, montenegro, honey, ginger, lemon
- CACIO E PEPE DIRTY MARTINI** 18  
nikka vodka, grana padano, olive, cracked pepper
- LA DOLCE VITA** 18  
casamigos blanco, nonino l'aperitivo, passion fruit
- 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
<b>SAUVIGNON BLANC</b> 0.0 miguel torres, "serena non-alc.", chile	11	14.5	44
<b>PINOT GRIGIO</b> barone fini, valdadige	14	18.5	56
<b>GRECO DI TUFO</b> villa matilde, campania	12.5	16.5	50
<b>VERMENTINO</b> pala "soprasole", sardinia	12	16	48
<b>GRILLO</b> feudo montoni "timpa", sicily	14	18.5	56
<b>RIESLING</b> loosen bros. "dr. l", moseli	12	16	48
<b>MOSCATO D'ASTI</b> vietti, piedmont	13	17	52
<b>SAUVIGNON BLANC</b> vavasour, awatere valley, nz	14.5	19	58
<b>SAUVIGNON BLANC</b> duckhorn, north coast	17	22.5	68
<b>CHARDONNAY</b> edna valley, central coast	14	18.5	56
<b>CHARDONNAY</b> bollini, "barricato 40", trentino	16	21	64
<b>CHARDONNAY</b> la follette "los primeros", sonoma county	18	24	72

## Rosé Wine

glass terzo bottle

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

## 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  
valravn, sonoma county
- BARBERA** 14 18.5 56  
marchesi di gresy, asti
- NEBBIOLO LANGHE** 16 21 64  
marchesi di barolo "sbirolo", piedmont
- 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

- PORT CITY "optimal witbier"  
SOLACE "partly cloudy ipa"  
DC BRAU "the corruption ipa"

### Local Bottles + Cans

- ANXO "blanc dry cider"  
DC BRAU "brau pils"  
DC BRAU "penn quarter porter"

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