

SPECIALI

INSALATA

Endive Salad ✓ 16
Endive, radicchio, fennel and arugula, with orange slices, citrus vinaigrette

PASTA

Casarecce alla Norma 20
Traditional Sicilian dish, roasted eggplant, caramelized onions, tomatoes, marinara, topped with ricotta salata

ENTRÉE

Branzino 26
Pan seared filet, butter, lemon, cherry tomatoes, olives, served on a bed of orzo

DOLCI

Tartufo 12
Vanilla and chocolate gelato ice cream in a hard chocolate shell, with a cherry and almond center

WINE PAIRING

Frassitelli Biancolella 2022 16/65
Ischia – dry, fragrant and floral, refreshing acidity with as crisp finish. Pairs well with Branzino and Salmon

Stema Pino Nero 2022 12/45
Veneto – dry, light and acidic, juicy berries, cherry, oak & smoke, balanced. Pairs well with the Norma and other light pasta dishes

PIATTI PICCOLI

Fresh Baked Italian Bread 6
Basket of filone with herbed butter

Stuffed Mushrooms ✓ 15
Breaded veggie stuffed crimini mushrooms

Crostini di Casa 12
Mozzarella, tomato, prosciutto

Charcuterie Board 15
Italian cured meat & cheese with chestnut honey, roasted almonds, olives, bread

Gamberi in Padella 16
Shrimp, cherry tomatoes, white wine sauce

Meatballs 12
Made with beef, pork, veal, served in Sunday Sauce

Cime di Rapa 8
Broccoli rabe

Fagiolini 8
String beans

INSALATE / ZUPPE

Insalata di Casa ✓ 12
Mixed greens, tomatoes, parmigiano, mozzarella, red onion, Chicken +7, Tuna +7

Insalata Caprese ✓ 14
Arugula, mozzarella, tomatoes, basil

Insalata di Burrata ✓ 16
Burrata, arugula, tomato, parmigiano, pesto

Zuppa del Giorno 8
Our soup of the day, cup

PIZZE

Margherita ✓ 14
Mozzarella, tomato sauce, basil

Pesto ✓ 15
Pesto, mozzarella, tomatoes, parmigiano

Crudo 16
Prosciutto, mozzarella, parmigiano, arugula, tomato sauce

Salsiccia 16
Sausage, mushrooms, broccoli rabe, mozzarella

PASTA

Fusilli al Pesto v	19
<i>Fresh pesto, pine nuts, pecorino, parmigiano (no egg pasta)</i>	
Spaghetti Cacio e Pepe v	18
<i>Pecorino, black pepper</i>	
Tagliatelle al Ragù	21
<i>Traditional Bolognese meat sauce</i>	
Spaghetti alla Carbonara	21
<i>Parmigiano, pecorino, egg, pancetta</i>	
Spaghetti con Gamberi	24
<i>Sautéed shrimp with cherry tomatoes in a white wine sauce</i>	
Tagliatelle ai Funghi v	21
<i>Wild mushrooms, cream, parmigiano, sage</i>	

**Pasta is made fresh in-house and served al dente*

ENTRÉES

Salmone	26
<i>Pan-seared salmon served with roasted potatoes</i>	
Pollo al Marsala	23
<i>Chicken cooked in Marsala wine sauce, mushrooms, roasted potatoes</i>	
Parmigiana di Melanzane	21
<i>Eggplant parm, served with sundry sauce, mozzarella, pecorino, parmigiano</i>	

WINE

Sparkling

Santa Lucia Franciacorta	65
<i>Lombardia - made in the Champagne method, acidity, hints of apples, lemons, pears</i>	
Villa Jolanda Prosecco	11/42
<i>Veneto - aromatic, rich scent of flowers and fruits, fresh and dry</i>	

White

Frassitelli Biancolella 2022	16/65
<i>Ischia - dry, fragrant and floral, refreshing acidity with as crisp finish.</i>	
Janare Falanghina 2022	11/42
<i>Campania - dry and fruity, peach and citrus, medium bodied</i>	
Pieropan Soave 2021	12/45
<i>Veneto - aroma of wildflowers and almonds, tremendous length and finesse</i>	
La Lecciaia Orvieto 2022	10/38
<i>Umbria - delicate, light and elegant, typical almond taste on the finish</i>	
Monte Degli Angeli Pinot Grigio 2022	10/38
<i>Della Venezie - dry, soft, and fruity, hints of lemon and melon</i>	

Rose / Orange

Zeni Chiaretto	11/42
<i>Veneto - from the shores of lake Garda, ripe strawberry, hints of spice</i>	

WINE

Red

Atha Ruja Cannonau 2020 14/58
Sardenga (blue zone) – think Cab, full body, long finish
cherry, strawberry & oak

Torrebruna Sangiovese 2019 9/38
Toscana – robust & balanced, silky tannins, cherries & vanilla

Battaglio Ribota Langhe Dolcetto 2021 12/45
Piemonte – clean light body, silky smooth, bright red
fruits, full finish

Tenuta di Capraia Chianti Classico 2020 13/52
Toscana – aromas of black fruit and pepper, bold tannins,
medium finish

Castelsina Toscana Cugnale 2019 10/39
Super Tuscan – earthy, hints of plums, nutmeg, mushrooms,
light finish

Stema Pino Nero 2022 12/45
Veneto – dry, light and acidic, juicy berries, cherry, oak &
smoke, balanced

Jasci Montepulciano 2020 11/42
Abruzzo – balanced, soft tannins, hints of cinnamon & vanilla

Tenute Ugolini Valpolicella 2018 60
Valpolicella Veneto – Corvina blend, medium body, fruity &
fresh

Rosso di Montalcino Corte Dei Venti 2021 70
Toscana – big & bold, full bodied, dry with cherry notes, a
persistent long finish

Salcheto Riserva 2019 75
Toscana – Vino Nobile di Montepulciano, dark chocolate,
black cherry

Arnaldo Rivera Barolo 2017 77
Piemonte – Undicimuni is a blending of fruit from eleven
Barolo villages

Brunello di Montalcino Manapetra 2016 90
Toscana – intense, red wild fruit, vanilla, spices,
wonderfully nuanced

DOLCI

Tiramisu 12
Made in-house, mascarpone cream, espresso soaked
ladyfingers, topped with cocoa

Crema Mascarpone 10
Mascarpone cream topped with crumbled cookies, cacao

Affogato 10
Vanilla bean ice cream topped with a shot
of Illy espresso

Gelato 10
Choice of any 2 Vanilla Bean, Hazelnut Crunch, Sicilian
Pistachio, Belgian Dark Chocolate

Amari / Liqueur 12

Amaro Nonino Amaro Ciociaro

Amaro Averna Amaro Montenegro

Amaro Fernet-Branca Amaro Cynar

Luxardo Liqueur DiSaronno Liqueur

Sambuca Liqueur Limoncello Liqueur

Frangelico Liqueur

COCKTAILS 16

Garden Gimlet

Gin Gimlet with a refreshing combo of cucumber, herbs & fresh lime juice

Strawberry Paloma

Espolon Tequila, Muddled strawberries, Grapefruit soda, Lime juice

Paper Plane

Bulleit bourbon, Aperol, lemon juice, Amaro Nonino

Amaretto Baci

Tito's & Figenza Vodka, Disaronno, Lime juice, Cranberry, Orange juice

Roma Rita

Espolon Tequila, limoncello, lime juice, cointreau + hibiscus agave

Sicilian Ginger

Barrow's Intense Ginger, Brugal rum, Averna Amaro Siciliano, Lime juice

Mediterranean Mule

Figenza Vodka, ginger beer, lime juice

Doppio Espresso Martini

Tito's Vodka, Frangelico, Illy espresso, cream

MOCKTAILS 12

Hibiscus Limonata

Fresh lemon juice, hibiscus agave, splash of club soda

Virgin Mojito

(Traditional, Peach, Guava, Blood Orange) fresh mint, club soda, lime juice, simple syrup

Signature Spritzes 14

Aperol Spritz

Traditional, Blood Orange, Grapefruit or Orange Seltzer, Aperol + Prosecco

Hugo Spritz

St. Germain elderflower liqueur, mint, Prosecco + club soda

Limoncello Spritz

Limoncello, fresh lemon juice, simple, Prosecco + splash of club soda