



buongiorno

GENERAL MANAGERS
TJ KRESS
SUZANNE KLAERS

CHEF TEAM:
Mike Tiva - EC
Robert Lamison
Uziel Rosas
Ottie Adkins

Please let your server know about any allergies or dietary restrictions.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of food-borne illness*

***Contains pork*

a 20% gratuity will be added to parties for 8 or more

PICCOLO

> ANTIPASTI

Arancini milanese-style, parmesan-saffron risotto fritters, pomodoro 16

Pretzel-Crusted Calamari buttermilk brined, salsa rossa, grain mustard aioli 16

Tuna Crudo "tartare," avocado, watermelon radish, lemon 18*

Tagliere Misto selection of meats & cheese w/ fig jam 17*

Anchovies e Pane salmoriglio, crusty bread 16

> FORNO A LEGNA

Sourdough Crostini prosciutto, fresno pepper jam, lemon ricotta 16**

Marinated Olives herbs & citrus, festivo served warm 12

Grilled Octopus smoked potato puree, olives, tomatoes, capers 17

Prato Meatballs roasted tomato, cipollini agrodolce, mascarpone polenta 15**

INSALATA *Add Roasted Chicken \$4 / Pan Seared Salmon \$10 / White Anchovies \$7*

Burrata Salad heirloom tomatoes, basil, fennel pollen 17

Arugula pine nuts, roasted artichokes, parmesan, vino rosso vinaigrette 17

Escarole Cesare citrus, parmesan, tuscan crouton, garlic-anchovy vinaigrette 15

Campagna field greens, radicchio, pancetta tesa, rosemary almond dressing 14**

PIZZA *Gluten Free Crust Available \$2*

Margherita passata pomodoro, fior di latte, local genovese basil 20

Diavolo pepperoni, pancetta, italian long pepper, auricchio piccante 22**

Fiorentina arrowhead spinach crema, speck ham, fontina fontal 21**

Funghi feta, maitake mushroom, scallion, white balsamic 21

Prato

PRIMI *Gluten Free Pasta Available \$2*

Spring Pea Ravioli wild mushrooms, roasted ricotta salata 26

Rigatoni "290 come luma" bolognese, pangrattato, pecorino 24**

Tagliatelle Vongole littleneck clams, preserved lemon butter, herbs 26

Potato Gnocchi truffle butter, parmesan, garlic breadcrumbs 22

Tortellini short rib-mushroom ragu, pear, gorgonzola, crema al marsala 26

"Cacio e Pepe"

Mustard Spaghettoni, Radicchio, Speck Ham, Balsamico
specialità della casa 24

PANINI E SECONDI *Sandwiches Served with House Fries*

Panino Chicken Milanese sun dried tomato tapenade, ricotta salata, garlic aioli, arugula 16

Panino Caprese fresh mozzarella, tomato, pesto, arugula, saba, focaccia 16

La Bestia italian deli cuts, fully dressed, mozzarella, garlic aioli, oregano vinaigrette 16**

Faroe Island Salmon shaved fennel, herb salad, salsa verde 34

Barolo Braised Beef Short Rib mascarpone polenta, glazed carrots, wine jus 33

Branzino gigante & roasted red pepper salad, spicy black olive tapenade 38

THE AMERICANO

The Park Avenue Burger

mozzarella or gorgonzola, arugula, tomato, red onion, pesto aioli 20

CONTORNI

Broccolini
saba, pickled fresno peppers 10

Wild Mushrooms
roasted garlic, thyme 9

Gigante Salad
white beans, roasted peppers, olives 9

Asparagus
salsa verde, marcona almond 10

Roasted Potatoes
olio, chili flake 9

Sauteed Spinach
olive oil, garlic, lemon 9

VINO
BY THE GLASS

> SPUMANTE

	5oz	BTL
PROSECCO, bisol "jeio" - veneto, italy	12	46
CAVA, los monteros - valencia, spain	11	42
BRUT ROSE, los dos - penedés, spain	11	42
LAMBRUSCO, cleto chiarli - emilia-romagna, italy	13	50
N/A "PROSECCO", lyre's - australia	10	38

> BIANCO E ROSATO

	6oz / 9oz	BTL
PINOT GRIGIO, zenato - veneto, italy	11 / 16	42
PINOT GRIGIO, massican - napa, california	18 / 27	70
SAUVIGNON BLANC, villa maria - marlborough, NZ	12 / 18	46
ALBARINO, lagar cervera - rias baixas, spain	16 / 24	62
VERMENTINO, fattoria di magliano - tuscan, italy	13 / 19	50
GAVI DI GAVI, villa sparina - piedmonte, italy	15 / 22	58
CHARDONNAY, antinori bramito - umbria, italy	15 / 22	58
CHARDONNAY, iconoclast - sonoma, california	17 / 25	66
ROSE, feudi salentini - puglia, italy	13 / 19	50

> ROSSO

	6oz / 9oz	BTL
NERELLO MASCALESE nicosia - sicily, italy	15 / 22	58
BARBERA D'ALBA, viberti - piedmonte, italy	13 / 19	50
PINOT NOIR, benton lane - willamette valley, oregon	16 / 24	62
SANGIOVESE, remole - tuscan, italy	11 / 16	42
CHIANTI CLASSICO, borgo scopeto - tuscan, italy	15 / 22	58
MONTEPULCIANO D'ABRUZZO, umani ronchi - abruzzo, IT	12 / 18	46
MALBEC, achaval ferrer - mendoza, argentina	14 / 21	54
CABERNET FRANC, ribo - lombardy, italy	15 / 22	58
TEMPRANILLO, CVNE, reserva - rioja, spain	14 / 21	54
SUPER TUSCAN, avignonese "grifi" - tuscan, italy	16 / 24	62
SUPER TUSCAN, ornellaia "le volte" - tuscan, italy	20 / 30	78
CABERNET SAUVIGNON, 1847 - napa valley, california	21 / 31	82

VINI DI RISERVA
BY THE GLASS

	6oz	BTL
NEBBIOLO, borgogno "no name" '21 - langhe, IT	37	146
GARNACHA, alto moncayo '21 - aragon, spain	22	86
BRUNELLO DI MONTALCINO, mate '19 - tuscan, IT	45	178
AMARONE D' VALPOLICELLA, cesari '19 - veneto, IT	35	138

BIRRA

SPINA on tap

peroni 8
orange blossom pilsner 8
ivanhoe brewing park lights blonde 8
ravenous pig brewing wit'er park belgian witbier 7
sideward brewing moon boots IPA 10
bowigens avalon park amber ale 9

BOTTIGLIA in the bottle

1911 rose cider 10
no seasons desert dreams sour ale 11
miller lite 6
pabst blue ribbon tall boy 5
sideward brewing work friends porter 11
peroni N/A 7
athletic brewing run wild N/A IPA 7



Full bottled
wine & spirits
lists available

PROVA ZERO
non-alcoholic

Amalfi Spritz 10
lyre's bitter rosso, NA prosecco, house made amalfi oleo

Sangue Di Drago 10
seedlip grove, dragon fruit, lemon, pellegrino blood orange

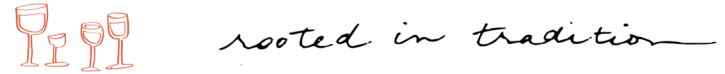
Luna Rosa 9
aplos arise, lime, grapefruit, calabrian chili, agave

Cocco Espresso** 9
NA amaro lucano, espresso, coconut, orange

APERITIVO

-  **Cetriolo** 13
cucumber vodka, agave, lime, white cranberry, basil
-  **Sunshine State** 15
gin, italicus citrus liqueur, honeydew, basil, fresh lime, cava
-  **Margarita Italiano** 15
blanco tequila, limoncello, lemon, agave
*spicy version - calabrian chili, spiced salt
-  **Italian Citrus** 13
grapefruit vodka, aperol, lemonade, pomegranate
-  **Let It Be** 14
mezcal, aperol, strawberry liqueur, lemon, strawberry-thyme oleo
-  **The Godfather** 16
smoked infused bourbon, amaro, brown sugar, orange bitters
-  **Prato's Espresso Martini** 15
vanilla vodka, coffee liqueur, baileys, espresso
-  **The Negroni - Two Ways** 16
classico - gin, campari, carpano antica

bianco - gin, bianco aperitif, bitter bianco



Pellegrino Italian Sparkling Water 5 | **Soda** 3 | **Lemonade** 3
Pellegrino Italian Sparkling Blood Orange 4 | **Root Beer** 4

**allergy notice