



buongiorno

GENERAL MANAGERS
TJ KRESS
SUZANNE KLAERS

CHEF TEAM:
Robert McKim - 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 Fritters Beet Mustarda, Goat Cheese, Fennel 14

Pretzel-Crusted Calamari Salsa Rossa, Grain Mustard Aioli 16

Carne Carpaccio Wagyu Beef, Caperberry Vinaigrette, Caciocavallo, Beef Aioli 16*

Cobia Crudo Grapefruit, Fresno Peppers, Pistachio Gremolata 18*

Burrata Arugula, Pear, Prosecco, Marcona Almonds 17

> FORNO A LEGNA

Sourdough Crostini Prosciutto, Fresno Pepper Jam, Figs, Lemon Ricotta 16**

Oak Fired Octopus Broccolini, Calabrian Sausage, Patatas Bravas, Romesco 17**

Prato Meatballs Roasted Tomato, Cipollini Agrodolce, Mascarpone Polenta 15**

ZUPPA E INSALATA *Add Roasted Chicken \$4 / Pan Seared Salmon \$10*

Roasted Butternut Squash Soup Spiced Crema, Pepita, Chive 10

Escarole Citrus, Parmesan, Garlic-Anchovy Vinaigrette 15

Campagna Greens, Radicchio, Pancetta Tesa, Rosemary Almond 14**

Little Gem Roasted Golden Beets, Candied Cashews, Creamy Gorgonzola Dressing 15

Insalata alla Cesare Romaine, Parmesan, Breadcrumbs, House Caesar 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

Pizza di Stagione Chef's Seasonal Pizza A/O

Prato

PRIMI *Gluten Free Pasta Available \$2*

Sweet Potato Ravioli Brown Butter, Spiced Granola, Ricotta Salata 23

Rigatoni Bolognese "290 come Luma" Red Wine, Parmigiano Reggiano 24**

Tagliatelle Cedar Key Clams, Fennel Sausage, Butter Melted Leeks, Garlic Brodo 26**

Potato Gnocchi Truffle Butter, Parmesan, Breadcrumbs 22

Tortellini Short Rib-Mushroom Ragu, Pear, Gorgonzola, Crema al Marsala 26

————— "Cacio e Pepe" —————

Mustard Spaghettini, Radicchio, Speck Ham, Balsamico**

Tasting Portion 14 / Entree 24

PANINI E SECONDI *Sandwiches Served with House Chips or Campagna Salad*

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**

Salmon Porri al Limone Melted Leeks, Meyer Lemon Hollandaise, Arugula Herb Salad 34

Barolo Braised Beef Short Rib Mascarpone Polenta, Glazed Carrots, Wine Jus 33

Duck Breast alle Ciliegie Sausage-White Bean Ragu, Cherry Sauce, Lemon 35**

Branzino "Aperto a Libro" Lemon Caper Brown Butter, Patatas Bravas, Broccolini 40

————— THE AMERICANO —————

The Park Avenue Burger

Mozzarella or Gorgonzola, Arugula, Tomato, Red Onion, Pesto Aioli 20

CONTORNI

Broccolini
Calabrian Chile-Hazelnut Crunch 10

Roasted Carrots
Dill Creme Fraiche, Meyer Lemon, Almond 9

Balsamic Brussels Sprouts
Pancetta, Pomegranate, Hazelnut 10**

Horseradish Potato Au Gratin
Parmigiano Reggiano 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
SAUVIGNON BLANC, Villa Maria - Marlborough, NZ	12 / 18	46
ALBARINO, Lagar Cervera - Rias Baixas, Spain	16 / 24	62
VERMENTINO, Fattoria di Magliano - Tuscany, Italy	13 / 19	50
GAVI DI GAVI, Villa Sparina - Piemonte, 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
SANGIOVESE, Alverdi "Rubicone" - Tuscany, Italy	11 / 16	42
BARBERA D'ALBA, Viberti - Piedmonte, Italy	13 / 19	50
PINOT NOIR, Benton Lane - Willamette Valley, Oregon	16 / 24	62
CHIANTI CLASSICO, Borgo Scopeto - Tuscany, 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
SUSUMANIELLO, Masseria Li Veli - Sicily, Italy	17 / 25	66
TEMPRANILLO, CVNE, Reserva - Rioja, Spain	14 / 21	54
SUPER TUSCAN, Avignonese "Grifi" - Tuscany, Italy	16 / 24	62
SUPER TUSCAN, Ornellaia "Le Volte" - Tuscany, 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 - Tuscany, 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 Light 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

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



Full bottled wine & spirits lists available

**allergy notice

APERITIVO

-  **Cetriolo** 13
Cucumber Vodka, Agave, Lime, White Cranberry, Basil
-  **Cardo** 15
Reposado Tequila, Hibiscus Liqueur, Blood Orange, Lemon
-  **Italian Citrus** 13
Grapefruit Vodka, Aperol, Lemonade, Pomegranate
-  **Pura Vida** 14
Mezcal, Aperol, Rose Aperitif, Lemon Oleo, Spicy Tincture
-  **Fig Daddy** 14
Aged Rum, Spiced Fig, Star Anise, Lemon
-  **Maestra** 16
Gin, Calvados, Rosemary Liqueur, Vanilla, Quince-Chamomile, w/ a Lambrusco Float
-  **Winter Smoke** 15
Bourbon, Montenegro, Baking Spices, Vanilla Bean, Orange & Aromatic 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

Jones Sodas 4 | Red Bull 4.5 | Lemonade 3
San Pellegrino Italian Sparkling Drinks 4 | Soda 3



rooted in tradition