

VINO *by the glass...*

SPUMANTE

NV Prosecco, Mionetto, Veneto - 12/45
NV Prosecco Superiore D.O.C.G., Biondi, Veneto - 13/49
2021 Contratto, Brut Millesimato Metodo Classico, Piedmont - 16/61
NV Prosecco Rosé, La Gioiosa et Amorosa, Veneto - 12/45
2018 Lambrusco di Sorbara, Cantina della Volta, Modena - 14/53

BIANCO

2024 Pinot Grigio, Cantina Lavis, Trentino - 12/45
2024 Grüner, Abbazia di Novacella, Alto-Adige - 14/53
2023 Vermentino, Argiolas Costamolino, Sardinia - 12/45
2023 Riesling, August Kessler, Rheingau - 12/45
2024 Sancerre, Domaine Cherrier, Loire Valley - 17/65
2024 Sauvignon Blanc, Matanzas Creek, Sonoma - 14/53
2023 Falanghina del Sannio, Mastroberardino, Campania - 14/53
2023 Gavi, Marchesi di Barolo, Piedmont - 14/53
2022 Chardonnay, Seguinot, Chablis - 17/65
2023 Chardonnay, Bravium, Russian River Valley - 12/45

ROSATO

2024 Grenache/Cinsault, Château Minuty, Côtes de Provence - 16/61
2024 Sangiovese, Spinetta Rose di Casanova, Tuscany - 12/45
2024 Negroamaro, Tormaresca Salento 'Calafuria', Puglia - 12/45

ROSSO

2023 Pinot Noir, Violet Hill, Santa Barbara - 12/45
2023 Pinot Noir, Gaierhof, Alto-Adige - 12/45
2022 Chianti Classico, Badia a Coltibuono, Tuscany - 14/53
2023 Nebbiolo, ForteMasso, Piedmont - 14/53
2020 Barolo, Casa E. di Mirafiore, Piedmont - 20/77
2022 Montepulciano d'Abruzzo, Umani Ronchi 'Jorio', Abruzzo - 14/53
2022 Cabernet Sauvignon, Tenuta Bocca di Lupo 'Locone', Puglia - 16/61
2022 Cabernet Sauvignon, 'Post and Beam' by Far Niente, Napa - 20/77
2020 Super Tuscan, Capezzana, Tuscany - 18/69

CHILLED ROSSO

2022 Nebbiolo, Rouge de Vallee, La Kiuva, Aosta - 14/53
2022 Barbera d'Alba, Pertinace, Piedmont - 12/45

ARANCIA

2023 Grillo, Mortellito, Sicily - 14/53

Birra

DRAFT

Maine Brewing Co. 'Lunch' (IPA) - 12
Peroni Nastro Azzurro (pale lager) - 8

BOTTLES/CANS

Peroni (pale lager) - 8
Birra Moretti (pale lager) - 8
Allagash White (belgian) - 9
Citizen Cider 'Unified Press' - 10
Harpoon (IPA) - 9
Lamplighter Brewing 'Rabbit, Rabbit' (DIPA) - 12
Von Trapp (kolsch) - 9
Pacifico Clara (mexican lager) - 8
Bud Light (lager) - 7

NON-ALCOHOLIC

Athletic Brewing 'Free Wave' (hazy IPA) - 8
Peroni Nastro Azzurro (pale lager) - 7

Cocktails

BELL PEPPER GIMLET

Hendricks, raspberry, red bell pepper,
genepey, lemon - 16

ITALIAN GREYHOUND

Tanqueray, rosemary,
fluffy pink grapefruit - 16

ENZONI

gin, green grapes, Campari,
lemon, egg white - 16

ESPRESSO MARTINI

Titos vodka, Mr. Black,
demerara, fresh espresso - 17

GIBSON

vodka or gin, blanc vermouth,
mignonette - 16

FRESCANTE

vodka, cucumber, aloe, lime - 16

FREDO

cantaloupe-infused rum,
mint, lime, soda - 16

STRAWBERRY SMASH

bourbon, strawberry, lavender,
lemon, peychaud's bitters - 16

CASANOVA

Woodford Reserve, coconut-infused
honey, oloroso sherry, ginger, scotch
mist, orange bitters - 17

PALOMA 500

Milagro, watermelon, lime,
doladira, grapefruit soda,
watermelon foam - 16

MEZCALITA

Peloton de la Muerte mezcal, del
santo, pineapple, lemon, orange
bitters, mint lime oil - 16



SOPHIA

Ghost tequila, palo santo,
yellow chartreuse,
lemon, passionfruit - 16

Spritzes

JUST PEACHY

aperol, peach, lemon,
basil, prosecco - 16

ZIO UGO

prosecco, mint, cucumber,
elderflower, lemon - 16

SEASONAL

vodka, italicus, blueberry,
sage, lemon, prosecco - 16

House Martinis

HOT & DIRTY

Ketel One, dry vermouth,
cherry pepper - 16

PAPER PLANE

Elijah Craig, aperol,
Amaro Nonino, lemon - 17

Free Spirited

(non alcoholic)

ORZATA SODA

almond, lemon, soda - 9

GRASS IS GREENER

ginger, mediterranean orange,
lemon, cardamom, basil,
egg white - 9

BRIGHT & EARLY

Brightfox Cucumber & Mint
Sparkling Water, blueberry, sage,
orange, lemon - 9



Crudo

*TUNA TARTARE

calabrian chili crisp, apple, passion fruit,
sesame crostini -18

* TUNA SCOTTATO

seared belly, capers, green onion, crispy shallot -19

*BISTECCA

olive, horseradish cream, egg yolk, sesame crostini -19

Charcuterie

'NDUJA - 12

CAPICOLA - 14

MORTADELLA - 12

FINOCCHIONA - 12

NOSTRANO - 14

SALAME DI MANZO - 15

SOPRESSATA - 12

PROSCIUTTO - 17

CHEF'S BOARD

THREE MEATS & THREE CHEESES - 26

Steaks & CHOPS

RACK OF LAMB *

half rack - 4 bones - \$32 • full rack - 8 bones - \$62

FILET MIGNON *

greater omaha beef - 6 oz - 30 • 12 oz - 55

STRIPLOIN *

brandt beef, boneless- 14 oz - \$50

aged 45 days, bone-in- 19 oz- \$75

RIBEYE *

brandt beef, boneless - 16 oz - \$65

brandt beef, bone-in - 27 oz- \$105

Large cuts to share...

(Please allow additional time to prepare)

DRY AGED FLORENTINE (PORTERHOUSE)*

potato al forno with herbs - 36 oz. - \$160

BRANDT TOMAHAWK*

roasted asparagus carpaccio, goat cheese crema,
brown butter crumb, black truffle, rosemary
salsa verde & lemon - 44oz. - \$160

SUPPLEMENTE

STEAK PIZZAIOLA

crushed tomato, caper, anchovy, smoked olive, chili - \$18

LOBSTER OSCAR

butter poached lobster & asparagus, bearnaise - mkt

WORCHESTERSHIRE DEMI

black garlic, Italian honey - \$6

AU JUS

bone marrow, rosemary - \$10

PEPPERCORN SAUCE

tri-peppercorn medley, whiskey & mascarpone - \$10

FRESH SHAVED TRUFFLE

seasonal truffle, black garlic parmesan butter - mkt

Classico

AL FORNO PARMESAN

chicken, eggplant, or veal chop - 24/22/36

CHICKEN PICCATA

lemon, caper, butter - 24

CHICKEN OR VEAL MILANESE

endive, pea greens, olives,
agrodolce peppers, pistachio pesto - 26

AQUA PAZZA

striped bass, lobster, gold bar zucchini,
sweet corn, tomato broth, calabrian chili - 28

CIOPPINO

local fish and shellfish, tomato brodo - 32

CONTORNI

BROWN BUTTER MASHED POTATO

sage, sour cream, cultured butter - \$12

BROCCOLI DI CICCIO

pink peppercom salami, garlic - \$13

ROASTED CREMINI MUSHROOMS

chicken fat, herbs, cultured butter - \$13

TRUFFLE FRIES

beef tallow, parmigiana, rosemary - \$16

LEGUME CARBONARA

sage, egg yolk, crispy pork belly - \$14

JUMBO ASPARAGUS

aerated bearnaise & crispy garlic
simply grilled with lemon & olive oil - \$16

SWEET CORN

cacio e pepe - \$12

*These items may be served raw or uncooked, consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness. Please inform your server if you or anyone in your party has a food allergy before ordering.

ANTIPASTI

MEATBALLS

wagyu beef, tomato ragu - 17

ARANCINI

taleggio, pistachio pesto - 15

STUFFED OLIVE FRITES

breaded, hot capicola - 13

BRUSCHETTA

roasted cherry, fromage blanc,
sesame crostini - 13

PROSCIUTTO AND BURRATA

tuscan melon, chilled raspberries - 20

GIARDINIERA FRITTA

bagna cauda, calabrian chili crunch - 16

PANE

Bread Plate

honey sea salt

w/ house ricotta -15

Garlic Bread

tomato ragu -16

Focaccia

olives and roasted

tomatos -15

SALADS

TOMATO

stracciatella, capers, herbs -17

CRUNCHY CAESAR

romaine, endive, pecorino
bread crumbs - 18

SICILIAN CITRUS

radicchio, castelvetro olives,
pistachio, pickled onions - 15

SNAP PEA

pecorino crema,
pea shoots, apple - 19

RIGATONI ALLA VODKA

roasted garlic, basil, pecorino - 24

RIGATONI ALLA BOLOGNESE

all day braise, parmigiano reggiano - 26

LINGUINE ALLA VONGOLE

manila clams, spring onion,
calabrian chili - 28

Pasta

CAVATELLI CON SALSICCIA

sun dried tomato, broccoli di ciccio - 27

SPAGHETTI ALL'ARAGOSTA

com, calabrian chili butter, basil - 36

FUSILLI ALLA LIMONE

broccolini di ciccio, basil - 25

GARGANELLI ALLA POLLO

rosemary chicken sausage, roasted red
peppers, calabrian chili, cream - 25

RIGATONI ALLA ZUCCHINE

chicken, zucchini, pistachio pesto - 25

TORTELLINI DI MAIS

calabrian butter, garlic honey - 26