

WINE glass / bottle

SPARKLING

Zonin Prosecco, Veneto, Italy NV 12 / 48
Le Grand Courtage Rosé Brut, France NV 14 / 56
Ferghettina Franciacorta Brut DOCG 95

WHITE

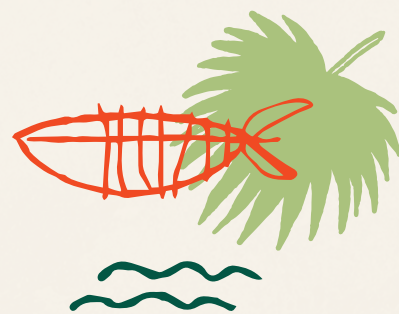
Pieropan, Soave Classico DOC 2017 13 / 52
Bakari L'ombra Del Capitano, Veneto, Italy 15 / 60
Count Karolyi, Gruner Veltliner, Pannon, Hungary 2020 11 / 44
Pietradolce Etna Bianco, Sicily, DOC 51

SKIN CONTACT

Kindly inquire with your server for our featured Orange MP
Spinetta 'Il Rose di Casanova' Rosato, Tuscany Italy 14 / 56

RED

Wassererhof 'Südtirol St. Magdalener', Alto Adige, Italy 14 / 56
Juliet, Pinot Noir, Central Coast, California 15
La Manella 'Cortonesi' Rosso Di Montalcino, Tuscany, Italy 15/60
Petracavallo 'Primitivo', Puglia, Italy 17/68
Fattoria Nicodemi Notari 'Montepulciano D'abruzzo', Abruzzo, Italy 15/60
Argiano 'Brunello Di Montalcino', Tuscany, Italy 120



BEER

PERONI 7

THREE WEAVERS EXPATRIATE IPA 7

STIEGL GRAPEFRUIT RADLER 8

MODERN TIMES SEASONAL 10

Marco Polo



COCKTAILS 16 each

GARIBALDI

campari, bitter bianco, whipped orange juice

SOGNO DI ANANAS

mezcal, suze, pineapple, lemon juice, vanilla, coconut

RISCHIO SALTO

empres gin, creme de violette, grapefruit juice, lime juice

PESCHE OVUNQUE

gin, peach liqueur, lemon juice, bitters

BASILICO E WHISKY

rye, aperol, basil infused bianco vermouth, lime juice, hazy ipa

FIORI

gin, st. germain, italicus bergamotto, bitters

CAFFÈ AGRODOLCE

cynar, cold brew liqueur, sweet vermouth

WORLD FAMOUS

rye, benedictine, bitter bianco, bitters

SPRITZ

15 each

LIMONCELLO SPRITZ

limoncello, orange curaçao, lemon juice, bitters, bubbles

HOUSE SPRITZ

aperol, amaro angeleno, passionfruit, bubbles

COASTAL SPRITZ

malfy rosa, bitter bianco, bubbles

ANTIPASTI

MARINATED OLIVES VG | DF | GF 7

orange, rosemary, roasted garlic

MINISTRONE GF | VG 11

zucchini, borlotti beans, pasta, tomato, olive oil

TUNA STUFFED PEPPERS P | GF 15

peppadew peppers, tuna conserva, parsley

BURRATA & CULATELLO 27

grissini, giardiniera

PANZEROTTI 14

fresno chili, mozzarella, soppressata

CHARRED BROCCOLINI VG | DF | GF 11

chili, lemon, olive oil

ZUCCHINI TONNATO P | DF | GF 12

fried capers, lemon, basil

BAKED CLAMS WITH CALABRIAN SALSA P 15

bagna cauda, breadcrumbs, lemon

WILD MUSHROOM CROSTONE V 19

pioppini, king oyster, fontina, picked thyme

CALAMARI AL FORNO P | DF | GF 17

marinated calamari, fresh shell beans, vinegar

EGGPLANT PARMESAN V 18

oregano, mozzarella, breadcrumbs

ENDIVE CAESAR P 15

anchovy, parmesan bread crumbs, wild arugula

ITALIAN CHOPPED SALAD 16

salami, mozzarella, herb red wine vinegar, olives

CUCUMBER & AVOCADO SALAD P | GF 17

green goddess, mint, bottarga



PASTA

PACCHERI ALLA VODKA V 20

roasted garlic, tomato, cream

CACIO E PEPE V 21

cracked pepper, cacio, pecorino, spaghetti

PAPPARDELLE BOLOGNESE 22

chile, parmesan

LINGUINE VONGOLE P 22

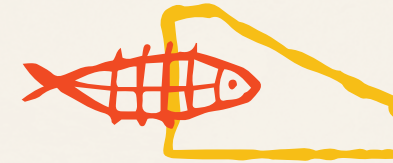
clams, garlic, parsley, olive oil

CASARECCE FRA' DIAVOLA V 18

siinese chile powder, sicilian oregano

BUCATINI ALL'AMATRICIANA 22

guanciale, onion petals, chile, tomato conserva



SECONDI

HANGER STEAK GF 29

summer tomato and onion salad,
caramelized shallot butter

ROASTED BASS WITH SALSA VERDE P | GF 28

lemon potatoes, olive oil

BRAISED SHORT RIB 51

horseradish breadcrumbs, potatoes, celery salad

CHICKEN PARMESAN 38

fresh basil, sicilian oregano, calabrian chile
Choice of spinach, pasta, or arugula salad



V: vegetarian VG: vegan P: pescatarian
GF: gluten-free DF: dairy-free