



**PANE
BREAD**

THE DUNK
Allez Bakery epi baguette, olive oil,
vinegar, herbs, seasoning
• 8 •

HOUSEMADE RICOTTA
grilled Allez Bakery sourdough,
olive oil, sea salt
• 12 •



**CICCHETTI
APPETIZER**

SALUMI & CHEESE
speck alto adige, finocchiona, mortadella,
provolone piccante, parmigiano-reggiano,
ubriaco rosso, marinated olives, pizza fritta
• 18 •

CARPACCIO PIEMONTESE
shiitake crusted beef carpaccio,
truffle vinaigrette, arugula, walnut
• 16 •

MARINATED CUCUMBERS
ricotta, basil, cucumber vinaigrette
• 8 •

ARTICHOKES ALLA GIUDIA
fried artichokes, lemon vinaigrette
• 10 •

ARANCINI
fried risotto, two cheese fonduta,
sweet cherry peppers
• 15 •

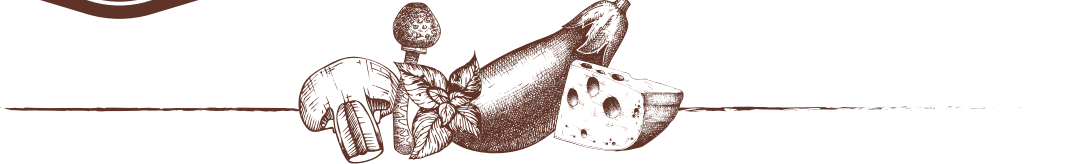


**INSALATA
SALAD**

WEDGE
iceberg, roasted heirloom tomatoes,
jowl bacon, gorgonzola dolce dressing,
red onion, cracked pepper, chive
• 12 •

GEM
gem lettuce, walnut, ubriaco rosso cheese,
crouton, citrus caesar dressing,
parmigiano-reggiano
• 12 •

BIBB
bibb lettuce, watercress, arugula,
shaved fennel, herbs, pink peppercorn
vinaigrette, pecorino pepato
• 12 •



**CONTORNI
SIDES FOR THE TABLE**

MEATBALLS
3 veal & pork meatballs, nonna's red sauce
• 13 •

BRAISED PORK
nonna's red sauce, parmigiano-reggiano
• 11 •

CHICKEN SCARPARELLO
braised chicken thighs, fennel sausage, sweet cherry peppers, lemon
• 18 •

GRILLED SHRIMP
salsa verde, extra virgin olive oil, parsley
• 18 •

VEAL CUTLETS
lemon, parsley, capers
• 17 •

CHARRED BROCCOLINI
Italian dressing, garlic breadcrumbs
• 8 •

EGGPLANT INVOLTINI
seasoned ricotta, house tomato sauce, parmigiano-reggiano, garlic breadcrumb
• 11 •

GREENS AND BEANS
wilted escarole, cannellini beans, house tomato sauce, parmigiano-reggiano
• 8 •

PASTA
ALL PASTA MADE IN-HOUSE

THE SUNDAY SAUCE
spaghetti, nonna's red sauce, veal & pork meatball,
braised pork shoulder, parmigiano-reggiano
• 20 •

PESTO
herb campanelle pasta, basil pesto, parmigiano-reggiano
• 17 •

LIMONE
spaghetti, meyer lemon, chili flake,
parmigiano-reggiano, garlic breadcrumb, ricotta
• 19 •

POMODORO
fusilli pasta, house tomato sauce, stracciatella, basil, parmigiano-reggiano
• 16 •

LOBSTER
squid ink creste di gallo pasta, saffron cream, caramelized fennel, chili oil
• 25 •

GRICIA
torchietti pasta, jowl bacon, ricotta whey, black pepper, pecorino pepato
• 18 •

SPICY VODKA
mezze pasta, calabrian chili, vodka sauce, parmigiano-reggiano
• 18 •

BUTTERNUT & MASCARPONE
filled agnolotti pasta, brown butter, sage, pepitas, parmigiano-reggiano
• 19 •

AGNELLO
red wine rigatoni, braised lamb ragu, pecorino romano
• 20 •

FUNGHI
maccheroni alla chitarra, wild mushrooms, sherry, cream, parmigiano-reggiano
• 20 •

COCKTAILS

ZUCCA SPRITZ • 14 •
Fieldtrip Squash Amaro, Meletti,
rosemary, lemon, Prosecco, seltzer

LIMONCELLO & TONIC • 14 •
vodka, house limoncello, thyme, tonic

TONY'S NEGRONI • 14 •
barrel aged gin, Aperol, vermouth

SICILIAN SUNSET • 15 •
Cream washed Bourbon, Amaro–Camatti,
blood orange liqueur, lemon

MOLTO MARGARITA • 15 •
Espolòn Reposado tequila, amaretto, Aperol, lime

NOCINO OLD FASHIONED • 15 •
Wild Turkey Rare Breed, nocino, simple syrup, bitters

ZERO ALCOHOL

PINEAPPLE PUNCH • 12 •
Seedlip Spice 94, pineapple, sour, grapefruit, mint, calabrian chili oil

BLOOD ORANGE MULE • 12 •
Seedlip Garden 108, lime, blood orange, ginger beer

SPARKLING

	Glass	Bottle
Prosecco		
Avissi, Treviso, Veneto NV	\$12	\$48
Lambrusco		
Scarpetta, Emilia-Romagna NV (250ml can)	\$9	
Moscato		
Vietti, Moscato d'Asti, Piedmont '25	\$12	\$48
Franciacorta		
Ca' del Bosco, "Cuvée Prestige", Lombardy NV		\$117
Franciacorta Rosé		
Elisabett Abrami, Lombardy NV		\$120
Sparkling Rosé		
G.D. Vajra "Delle Neve", Metodo Classico Extra Brut, Piedmont NV		\$88

WHITE

NORTHERN ITALY

HOUSE WHITE			
Scarpetta, Frico Bianco, Friuli '24	\$12	\$24 1/2L	\$48 1L
Pinot Grigio			
Villa Varda, Veneto '24	\$12		\$48
Sauvignon Blanc			
Altùris, Friuli–Venezia Giulia '24	\$15		\$60
Garganega			
Pieropan, "La Rocca", Soave Classico, Veneto '21			\$99
Riesling			
G.D. Vajra, Langhe, Piedmont '23			\$90

CENTRAL ITALY

Verdicchio			
Andrea Felici, Verdicchio dei Castelli di Jesi Classico Superiore, Marche '24	\$17		\$68
Chardonnay			
I Lauri, "Equi", Colline Pescaresi, Abruzzo '24	\$12		\$48
Vermentino			
Poggio al Tesoro, "Solosole", Tuscany '24			\$62

SOUTHERN ITALY

Carricante			
Tornatore, Etna Bianco, Sicily '23			\$60
Falanghina			
Il Raduno delle Streghe, Benevento, Campania '24			\$60

AMERICANO

Riesling			
Hermann J. Wiemer, Semi–Dry, Finger Lakes, NY '23			\$52
Friulano Blend			
Massican, "Annia", North Coast, CA '23			\$78
Chardonnay			
Swick, Willamette Valley, OR '22			\$66

ORANGE

ITALY

Catarratto			
Project FUSO, "Cala" Sicily '24	\$15		\$60
Chardonnay Blend			
Radikon, "Slatnik", Oslavia, Friuli–Venezia Giulia '22			\$90

AMERICANO

Chenin Blanc Blend			
Field Recordings, “Skins”, Central Coast, CA '24			\$52
Pinot Grigio Blend			
Love You Bunches, Santa Barbera, CA '23			\$64

ROSÉ

ITALY

Sangiovese			
La Spinetta "il Rose di Casanova", Tuscany '24	\$14		\$56
Sangiovese			
Fattoria Corzano e Paterno, "Il Corzanello", Tuscany '24			\$60
Etna Rosato			
Torre Mora, "Scalunera", Sicily '23			\$65

BIG BOTTLES

MAGNUM (1.5L)			
Chianti Classico Monte Bernardi, "Retromarcia", Tuscany '22			\$155
Barolo Paolo Scavino, Piedmont '20			\$255
Brunello di Montalcino Pian dell’Orino, Montalcino, Tuscany '17			\$550
DOUBLE MAGNUM (3L)			
Sparkling Metodo Classico			
Contratto, "Pas Dose", Alta Lange, Piedmont, Millesimato '19			\$495
Barolo			
G.D. Vajra, "Albe", Piedmont '20			\$390



**LIMONCELLO
SERVICE**
\$6 per person –
housemade lemon
thyme liqueur

RED

NORTHERN ITALY

Barbera			
Renato Ratti, "Battaglione", Barbera d'Asti, Piedmont '24			\$66
Valpolicella			
Bertani, Valpolicella Classico, Veneto '24	\$14		\$56
Barbera Blend			
G.D. Vajra, "Langhe Rosso", Piedmont '24	\$14		\$56
Dolcetto			
G.D. Vajra, Coste & Fossati, Piedmont '23			\$78
Nebbiolo			
S&B Borgogno, Nebbiolo d'Alba, Piedmont '22			\$66
Nebbiolo			
Ar Pe Pe, "Sesto Canto", Valtellina Superiore Riserva Inferno, Lombardy '16			\$270
Nebbiolo			
Malvirà, "Trinità", Roero Riserva, Piedmont '11			\$130
Barbaresco			
Produttori del Barbaresco, Piedmont '21	\$29		\$116
Barbaresco			
Bruno Giacosa, "Asili", Piedmont '19			\$425
Barolo			
Morando, Piedmont '20	\$23		\$92
Barolo			
G.D. Vajra, 'Albe', Piedmont '21			\$98
Barolo			
Luigi Baudana, "Baudana", Serralunga d'Alba, Piedmont '20			\$150
Barolo Riserva			
Paolo Scavino, "Rocche dell' Annunziata", Piedmont '16			\$370
Valpolicella Ripasso Classico Superiore			
Bussola Tommaso, "Ca' del Laito", Veneto '20			\$86
Amarone			
Ca'La Bionda, Amarone Classico, Veneto '18			\$155

CENTRAL ITALY

HOUSE RED			
Cirelli, Montepulciano d'Abruzzo, Abruzzo '22	\$12	\$24 1/2L	\$48 1L
Chianti			
Poggiosecco, Tuscany '24	\$13		\$52
Chianti Classico			
il Molino di Grace, Tuscany '23			\$66
Chianti Classico			
Tenuta di Carleone, Tuscany '22			\$85
Chianti Classico Riserva			
Monte Bernardi, "Due Nicola", Tuscany '22	\$28		\$112
Rosso di Montalcino			
San Polino, Montalcino, Tuscany '21			\$99
Brunello di Montalcino			
Casanuova delle Cerbaie, Montalcino, Tuscany '17	\$38		\$152
Brunello di Montalcino			
San Polino, "Helichrysum", Montalcino, Tuscany '18			\$225
Cabernet Sauvignon			
Mocali, Maremma Toscana Rosso, Tuscany '23	\$15		\$60
Costa Toscana			
Ampeleia, "Unlitro", Roccatederighi, Tuscany '23	\$15		\$70 1L
Montepulciano			
Emidio Pepe, Montepulciano d'Abruzzo, Abruzzo '07			\$550
Super Tuscan			
Monte Bernardi, "Tzingarella", Tuscany '22			\$72
Super Tuscan			
Tenuta di Trinoro, "Le Cupole", Tuscany '22			\$110
Super Tuscan			
Tenuta San Guido, “Guidalberto”, Tuscany ‘22			\$138
Super Tuscan			
Marchesi Antinori, “Tignanello”, Tuscany '21			\$325
Sagrantino			
Bocale, Montefalco Sagrantino, Umbria '19			\$105

SOUTHERN ITALY

Nerello Mascalese			
Terre Nere, Etna Rosso, Sicily '24			\$92
Nerello Mascalese			
Girolamo Russo, "San Lorenzo", Etna Rosso, Sicily '21			\$175
Frappato Blend			
COS, "Delle Fontane", Cerasuolo di Vittoria Classico, Sicily '21			\$110
Nero d'Avola			
Planeta, "La Segreta", il Rosso Sicilia, Sicily '21			\$52
Aglianico			
Grifalco, Aglianico del Vulture, "Gricos", Basilicata '23			\$52
Aglianico			
Grifalco, "Damaschito", Aglianico del Vulture, Basilicata '21	\$25		\$100

AMERICANO

Pinot Noir			
Patricia Green, Reserve, Willamette Valley, OR '24			\$86
Cabernet Sauvignon			
No Fine Print, CA '23			\$62
Cabernet Sauvignon			
Matthiasson, Napa Valley, CA '21			\$160
Cabernet Sauvignon			
Caymus, "Special Selection", Napa Valley, CA '19			\$450

BEER

Almond 22, Pink Peppercorn IPA, Italy 11.5oz Btl	\$14
Peroni Nastro Azzuro, Pale Lager, Italy 16oz Draft	\$8
Rotating Draft 16oz Draft	\$8
Northern Row, "Brewer" Amber Lager, Cincinnati 12oz Can	\$7
Rhinegeist, Truth IPA, Cincinnati 12oz Can	\$7
Urban Artifact, Rotating, Cincinnati 12oz Can	\$9
Downeast, Craft Cider, Boston 12 Oz Can	\$8
Coors Light, Lager, USA 12oz Btl	\$6
Athletic Brewing, Rotating N/A 12oz Can	\$7