

1501 VINE ST



CINCINNATI



PANE
BREAD

THE DUNK

Allez Bakery epi baguette, olive oil, vinegar, herbs, seasoning
• 9 •

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 frita
• 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, 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 •

GRILLED ASPARAGUS

smoked aioli, garlic breadcrumb, grilled lemon
• 11 •

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 •

CRAB & CORN

ricotta filled ravioli, jumbo lump crab, sweet corn purée, chili flake
• 22 •

ARRABBIATA

casarecce pasta, calabrian pepper, arrabbiata sauce, pecorino romano
• 17 •

FUNGHI

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

parties of 8 or more will be subject to a 20% service fee
consuming raw or undercooked foods may increase the risk of foodborne illness

COCKTAILS • 15 •

DOLCE VITA SPRITZ
strawberry & blueberry amari,
balsamic, lemon, Prosecco, seltzer

LIMONCELLO & TONIC
vodka, house limoncello, thyme, tonic

MOLTO MARGARITA
Espolòn Reposado tequila, amaretto,
Aperol, lime

MARCO POLO
gin, Sirene Aperitivo, Bordigo Bianco vermouth, lemon

TIKI TOSCANA
aged rum, Cynar, Montenegro, lemon, pineapple, Orgeat

SICILIAN SUNSET
Cream washed Bourbon, Amaro-Camatti, blood orange liqueur, lemon

NOCINO OLD FASHIONED
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
Brachetto		
Batasiolo, Brachetto d'Acqui, Piedmont '24	\$13	\$52
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
Falaghina			
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			
Martinelli "Bella Vigna", Sonoma county, CA '22			\$96

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 Barbara, CA '23			\$64

ROSÉ

ITALY

Sangiovese			
La Spinetta "il Rose di Casanova", Tuscany '24			\$56
Nebbiolo Blend			
GD Vajra "Rosabella", Tuscany '24	\$14		\$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

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			
Sandrone "Valmaggiore", Nebbiolo d'Alba, Piedmont '23			\$129
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	\$22		\$88
Rosso di Montalcino			
San Polino, Montalcino, Tuscany '21			\$99
Brunello di Montalcino			
Casanuova delle Cerbaie, Montalcino, Tuscany '17	\$38		\$152
Brunello Di Montalcino Riserva			
La Serena "Gemini", Tuscany '19			\$225
Cabernet Sauvignon			
Mocali, Maremma Toscana Rosso, Tuscany '23	\$15		\$60
Costa Toscana			
Ampeleia, "Unlitro", Roccatederighi, Tuscany '23			\$70
Montepulciano			
Emidio Pepe, Montepulciano d'Abruzzo, Abruzzo '07			\$550
Super Tuscan			
Monte Bernardi, "Tzingarella", Tuscany '23			\$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 '22			\$110
Nero d'Avola			
Cantine Barbera, "Lu Cori", Sicily '23	\$14		\$56
Nero d'Avola Blend			
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			
BonAnno, Alexander Valley CA '23			\$72
Cabernet Sauvignon			
Matthiasson, Napa Valley, CA '21			\$160
Cabernet Sauvignon			
Caymus, "Special Selection", Napa Valley, CA '19			\$450

BEER

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

