

Brooklyn, New York		WOOD-FIRED PIZZA	
		Classic - Tomato, Mozzarella, Basil..... 15 OG - Pepperoni, Nduja, Fresno Chili..... 18 Goomah - Ricotta, Broccoli Rabe, Fontina..... 16 18th Avenue - Mushrooms, Parmigiano-Reggiano, Basil..... 17	
“LA SCARPETT’S” <i>Southern Italian Dips served with Pane Siciliano</i> Sheep’s Milk Ricotta with Hot Honey & Garlic..... 13 Chickpea Pugliese with Bottarga & Parsley..... 8 Italian Butter Bean with Wild Mushroom Sott’aceto..... 9 Smoky Eggplant with Basil & Onion Condimento..... 9		PASTA Malfadini, Rapini Pesto, Sweet & Sour Peppers..... 17 Burrata Mezzaluna, Marjoram, Pecorino Ragusana..... 19 Black Shells, Cuttlefish Puttanesca..... 21 Spicy Sea Urchin Spaghetti..... 24 Goat Fazzoletti, Pecorino, Rosemary..... 22 Penne Pugliese, Rabbit, Black Kale, Chickpea..... 26	
ANTIPASTI Warm Olives Stuffed with Sicilian Almonds..... 6 Seabass Tartare, Sunflower, Orange..... 15 Tuna Crudo, Green Olives, Chili, Crispy Farro..... 16 Fennel Salad, Local Apple, Pecorino Dressing..... 14 Insalata del Campo..... 13 Brooklyn Salumi of the Day..... 15 Smoked Beets, Pistachio, Ricotta Salata..... 15 Fire-Roasted Cabbage, Caesar Flavors..... 14 Cauliflower Fritto, Meyer Lemon..... 9 King Shrimp “alla Brace” with Rosemary wrapped in Lardo... 18 Mussels & Clams, Italian Beer, Pepperoni..... 15		SPECIALITÀ DELLA CASA <i>From the Wood-Fired Grill</i> Local Bass, Franca’s Beans, Preserved Tomato..... 31 Lobster “in Purgatorio”..... 44 Steak Vesuvius..... 32 Mixed Grill of Lamb, Eggplant Calabrese..... 32 Beef Short Rib Braciola, Grilled Escarole..... 38 Chicken “Rosalina” for two with Blistered Peppers..... 48 Bistecca alla Napoletana for two..... 125 “FESTA DEL MAIALE” Crispy Suckling Pig to share, Caper Honey, Charred Rapini.... 72	
		DOLCE Bomboloni di Leuca..... 11 Sicilian Pistachio Cake, Olive Oil Ice Cream..... 11 Amedei Chocolate Budino, Hazelnut Gelato, Sea Salt..... 11 House Cheesecake, Maraschino, Amarena Sorbetto..... 11 Fall Pumpkin Supriso..... 11 The Sophia Loren for Two..... 15 Gelato del Giorno..... 7 Sorbetto del Giorno..... 7	



BIBITE ORIGINALE

Etna Shandy

NY Distilling Co. 'Ragtime' Rye, Averna, Blood Orange,
Golden Moon Amer Picon, Brooklyn Lager.....14

Sette Spritz

Plymouth Gin, Damson Plum, Carpano Antica,
Lemon, Cinnamon, Sparkling Wine.....14

Paradisco

Vodka, Macchu Pisco, Cocchi Americano,
Hopped Grapefruit Bitters, Absinthe.....14

Mamma Ricco

Hangar One Buddha's Hand Vodka, Banks 5 Island Rum,
Strega, Grapefruit, Hellfire Shrub.....15

Fellini Reference

Reposado Tequila, Nardini Amaro,
Campari, Lime, Allspice Dram.....15

Modica

Great King Street Scotch, Oloroso Sherry,
Tempus Fugit Crème de Cacao, Laphroaig 10yr.....15

BEVANDE CALDE

Leuca Toddy

Rittenhouse Rye, Faretti Biscotti Liqueur, Lemon,
Chocolate Molé Bitters, Nutmeg.....12

Il Capo

Pierre Ferrand Cognac, Montepulciano d'Abruzzo,
Cardamaro, Mirto, Honey....12

VINI AL BICCHIERE

Spumanti & Metodo Classico

Sartarelli *Verdicchio* Brut ~ Marche.....14

Murgo Metodo Classico *Brut Rosato* 2012 ~ Sicily.....16

Bianco

Sardus Pater *Vermentino* 'Terre Finicie' 2015 ~ Sardinia.....12

Casa D'Ambra *Biancolella* 'Frassatelli' 2014 ~ Ischia.....16

Caravaglio *Malvasia Secco* 'Salina' 2015 ~ Lipari.....13

Villa Raiano *Fiano di Avellino* 2014 ~ Campania.....13

Masseria Li Veli *Verdeca* 'Askos' 2014 ~ Puglia.....14

Firriato *Zibbibo* 'Jasmin' 2015 ~ Sicily.....14

Rosso

Graci *Etna DOC* 2014 ~ Sicily.....16

Valle del'Acate *Cerasuolo di Vittoria* DOCG 2014 ~ Sicily.....14

Cantina Olivella *Lacrima Nero* 2014 ~ Campania.....13

Talamonti *Montepulciano d'Abruzzo* 2014 ~ Abruzzo.....12

Lonardo *Aglianico del Irpinia* 2014 ~ Campania.....14

Leone de Castris *Salice Salentino Riserva* 2013 ~ Puglia.....13

BIRRA

Firestone ‘PIVO’ Pilsner ~ California.....	6
Captain Lawrence Kolsch ~ New York.....	6
Brooklyn Brewery 'East India' IPA ~ New York.....	7
Ninkasi ‘Dawn of the Red’ Ale ~ Oregon.....	7
Rodenbach Grand Cru ~ Belgium.....	7
Anderson Valley Blood Orange Gose ~ California.....	7

AMARI & DIGESTIVI

Amari

Cardamaro ~ Piedmont.....	11
Varnelli ‘Fantasia Punch’ ~ Marche.....	12
Montenegro ~ Emilia Romagna.....	11
Nonino ‘Quintessencia’ ~ Veneto.....	14
Amara Blood Orange ~ Sicily.....	12
Nardini ~ Veneto.....	14
Averna ~ Sicily.....	12
Zucca ‘Rabarbaro’ ~ Lombardia.....	12
Cappeletti Rabarbaro ‘Sfumato’ ~ Alto Adige.....	12
Vecchio Amaro di Capo ~ Piedmont.....	11
Lucano ~ Basilicata.....	12
Lucano ‘Anniversario’ ~ Basilicata.....	14
Cynar ~ Lombardia.....	11
Braulio ~ Lombardia.....	12
Varnelli Sibilla ~ Marche.....	12
Santa Maria al Monte ~ Liguria.....	12
Varnelli ‘Erborista’ ~ Marche.....	14
Fernet Branca ~ Milan.....	12

Liquori

Varnelli Café Moka ~ Marche.....	11
Lucano Caffè ~ Basilicata.....	11
Galliano Ristretto.....	11
Varnelli Anise Secco ~ Marche.....	11
Lucano Sambuca ~ Basilicata.....	10
Arvero Limoncello ~ Salento.....	11
Nardini Cedro ~ Veneto.....	12
Nardini Mandorla ~ Veneto.....	12

Grappa

Jacopo Poli Vespaiolo ~ Veneto.....	16
Jacopo Poli Moscato ~ Veneto.....	16
Jacopo Poli 'Sarpa' Barrique ~ Veneto.....	16
Marolo Grappa and Chamomile ~ Veneto.....	16
Marolo Grappa di Barolo ~ Piedmont.....	17
Berta Grappa di Brunello di Montalcino ~ Piedmont.....	18

Café Corretto

Sambuca, Grappa, Café Moka or Amaro.....	5
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