

Lady's

SMALL PLATES

Chickpea Puree

*Crispy Chickpeas, Charred
Cucumber, Mint*
\$9

Marinated Olives

Toasted Baguette
\$8

Panzerotti

*Trippa Alla Romana,
Prosciutto, Ricotta*
\$9

Roasted Meatballs

Pomodoro, Pine Nut Gremolata
\$12

Fluke Crudo

Apple, Extra Virgin Olive Oil
\$14

Escarole Salad

*Candied Pumpkin Seeds,
Winter Squash, Capra Verde*
\$14

Green Salad

House Vinaigrette, Parmesan
\$12

Wood-Fired Carrots

*Toasted Marcona, Caper
Salsa Verde, Freekeh*
\$14

Grilled Prawns

Caper, Brown Butter
\$20

Blistered Cabbage

*Italian Sausage, Calabrian
Chili, Pecorino*
\$18

Mackerel Escabeche

Charred and Marinated, Spicy Aioli
\$16

Wood-Roasted Oysters

Parmesan, Garlic
\$14

Veal Parmeson

*Crispy Sweetbreads, Pomodoro,
Mozarella di Bufala*
\$14

PASTA

Spaghetti

*Spicy Pomodoro, Extra Virgin Olive Oil
add Shrimp \$4*
\$16

Corzetti

Italian Sausage, Broccoli Rabe, Lemon
\$19

Alla Chitarra

Clams, Mussels, Saffron, Cherry Tomato
\$21

Chestnut Campanelle

Butternut Squash, Wild Mushroom
\$19

Casoncele

Short Rib, Roasted Sunchokes, Bordelaise
\$24

Cappelletti

Ricotta, Charcuterie Ragu, Confit Tomatoes
\$22

ALL HANDMADE IN HOUSE

PIZZA

Margherita

*Pomodoro, Basils, Mozzarella di Bufala
add Soppresatta \$4*
\$18

Cockle

Lardo, Rosemary, Lemon
\$22

Brussel's Sprouts

Italian Sausage, Ricotta
\$19

Funghi

Mushrooms, Fondutta, Thyme
\$20

Honey Butter

Calabrian Chilis, Sea Salt
\$15

FOR THE TABLE

Whole Roasted Bronzino

*Salsa Verde, Lemon,
Seasonal Sides*
\$65

1oz of American Hackleback Caviar

Naked Pizza, Traditional Garnish
\$80

Brick Oven Roasted Pork Porterhouse

Pan Sauce, Apple Balsamic
\$55

HOUSE COCKTAILS

Milano 75

Amaro Ramazotti, Ginger, Lemon, Prosecco

All the Pretty Things

Bonded Applejack, Cappelletti, Carpano Antica

Believer in Karma

Parlour Cold-Brewed Coffee, Cynar, Cinnamon, Lemon

Resolute Companion

Blanco Tequila, Calabrian Chili, Cinnamon, Lemon

Triple Diamond

Rye, Amaro Nardini, Creme De Menthe

Brook Lopez

Bourbon, Earl Grey, Campari, Fernet, Lemon

\$14

CLASSIC COCKTAILS

Brooklyn

Rye, Dry Vermouth, Maraschino, Homemade Amer Picon

Lady's Shagliato

Cappelletti, Gran Classico, Carpano Antica, Prosecco

Pedro Martinez

Dark Rum, Punt e Mes, Maraschino

Snake in the Grass

Gin, Carpano Antica, Cointreau, Lemon

Late Night Reviver

Gin, Fernet Branca, Ginger, Lime, Soda

Young Blood

*Blanco Tequila, Aperol, Blood Orange
Caramel, Grapefruit, Lime, Ango*

\$12

WINE BY THE GLASS

SPARKLING

Prosecco

Crede, Bisol, 2015 Veneto

\$13

ROSÉ

Cerasuolo

Cataldi Madonna, 2015 Veneto

\$11

WHITE

Arneis

*Serra Lupini, Angelo
Negro, 2015 Piedmont*

\$13

Pigato

Bardellini, 2015 Liguria

\$11

Verdicchio di Matelica,

*Vigneto del Cerro,
Belisaro, 2015 Marche*

\$10

Falanghina

Ocone, 2015 Campania

\$10

RED

Barbera D'Alba

Oddero, 2013 Piedmont

\$14

Chianti Classico

Castellare, 2014 Tuscany

\$14

Primitivo '14'

*Marchesana, Polvanera,
2011 Puglia*

\$14

Aglianico del Taburno

*Fidelis, Cantina del
Taburno, 2013 Campania*

\$12

DRAFT BEER

Peroni

Rome, IT

\$6

Barrier Money IPA

Brooklyn

\$8

Greenport Black

Duck Porter

Greenport, LI

\$8

Allagash White

Portland, Maine

\$8

Grimm

Splish, Double IPA, Brooklyn

\$11

BOTTLED BEER

Miller High Life

\$5

Anchor Steam

Steam Beer, San Francisco

\$7

Birrificio Loverbeer

Beer Brugna, Piemonte, IT

500ml

\$25

Birrificio Del Ducato

Nuova Mattina, Emilio-

Romagna, IT

\$15