

aperitivi

NONNA'S LITTLE NIP

Grapefruit, Campari & Prosecco

4

Fiasco Spritz

Blend of 10 Aperitivos, Prosecco

12

Witch Before Dinner

Rum, Strega, Mint, Lime, Cucumber

13

Americano, Americano

Cocchi Americano, Orange Bitters,
Club Soda, Cold Brew Ice

13

cocktails

Pinky Ring

Bourbon, Carpano Antica,
Galliano, Campari

14

Bambino's Vino

Lambrusco, House Ginger Ale, Vodka

14

La Marionetta

Gin, Carpano Bianco, Luxardo Bitter
Bianco, Boquerones

15

Margherita

Tequila, Calabrian Chili Honey,
Blood Orange, Fennel Liqueur

15

draft beer

Pale Lager, "Premium"
Forst, Italy

8

IPA, "Forever Ever"
Other Half, Brooklyn

8

Pilsner, "The Genesis"
LIC Beer Project, Long Island City

8

Sour, "Mixed Janker"
Interboro, Brooklyn

8

wines by the glass

SPARKLING

Da Mar, Prosecco, Ve neto, Italy NV 12

Cá Montanari, "Opera" Lambrusco di Modena Secco, 14
Emilia-Romagna, Italy 2014

Shebang, "Sh'Bubbles" Sparkling Rosé, 16
California NV

WHITE

Rio Maggio, "Telusiano" Falerio Bianco, 14
Le Marche, Italy 2014

Ryme Cellars, "Hers" Vermentino, 16
Las Brisas Vineyard, Carneros, California 2016

Abbazia di Novacella, Sauvignon Blanc, 17
Alto-Adige, Italy 2016

Guido Marsella, Fiano di Avellino, 18
Campania, Italy 2014

Annot-Roberts, "Watson Ranch" Chardonnay, 25
Napa Valley, California 2015

wines by the glass

ROSÉ

Pasini San Giovanni, Il Chiaretto Valtènesi, 12
Lombardy, Italy 2016

The Withers, El Dorado, California 2016 16

RED

Matthiasson, "Tendu" Italian Red Blend, 12
California 2015

Passopisciaro, "Sicilia Scinniri" Rosso Sicilia, 15
Sicily, Italy 2014

Evesham Wood, Pinot Noir, 16
Willamette Valley, Oregon 2015

Castell'In Villa, Chianti Classico, 18
Tuscany, Italy 2012

DeForville, Barbaresco, Piedmont, Italy 2014 22

Calluna, "CVC" Cabernet Sauvignon, 25
Chalk Hill, Sonoma, California 2014

FOR THE TABLE

STUFFED GARLIC FLATBREAD 9
HOUSE SALAMI & CHEESE 15
Elevation Meats Custom Campari
Salami, Squaquerello Cheese,
Orange Flower Honey

CRUDO

SEA BASS 14
Sicilian Saffron, Citrus,
Black Lime, Mint

LANGOUSTINE COCKTAIL 19
Cocchi Americano,
Pink Peppercorn, Grapefruit

TONNATO VITELLO 18
Spicy Veal Tartare, Tuna Carpaccio

APPETIZERS

CHRYSANTHEMUM SALAD 13
Garlic, Sesame, Parmesan

PISTACHIO FREEKAH & CHICORIES 14
Grapes, Saba, Sheep's Cheese

SPICY ANTIPASTO SALAD 12
Soppresata, Caciocavallo,
Pimento Olives

BBQ CALAMARI 16
Pepperoni Fried Rice, Herbed Labne

PECONIC ESCARGOT OREGANATA 15
Garlic-Parsley Breadcrumbs

PASTA

STRACCHINO GNOCCHI 21
Poppy Seed Pesto,
Green & Yellow Chive

SOPRESSINI & MUSSELS 23
Peroni, Pimenton, Cilantro Macho

BUFFALO MILK CAMELLE 22
Persimmon & Black Sesame

GARGANELLI GIGANTI 25
Broken Meatball Ragu,
Guanciale, Pecorino

MAINS

crata alla griglia 29
Fregola Verde, Buttermilk, Fennel

octopus puttanesca 26
Marinated Tomatoes, Charred Bread, Garlic Yogurt

blackened chicken scarpariello 22
Italian Sausage, Capocollo, Anaheim Chilies

veal "da pepi" 34
Horseradish, Speck, Rye

Shell steak al limone 32
Charred, Cured & Confit Lemons

FOR TWO

our lasagna 64
Ask your server

prime rib braciola 116

SIDES

EGGPLANT AGRODOLCE 8
Pine Nut Brittle, Mint

CHARRED BROCCOLI 8
Pecorino, Toasted Sesame

CREAMY PASTINA 10
Mascarpone, Chive Buds

