

ANTIPASTI

Pane delle Marche Breads & Flatbreads

- Classic Pane al Formaggio, Buffalo Milk Butter 8
Toasted Bruschetta & Tomato "Pane Bagnato" 8
Thin Grilled Crescia Montefeltro Style 6
Baked Chicchi di Offida, Red Peppers Marinati 8

Luca Antipasto Misto 18

Chef's Choice: Sinfully Cured, Cheese & Bites

Salumi

Sinfully Cured (2 oz)

- Prosciutto di Parma 8
Fennel Salami 8
Spicy Calabrese 'Nduja 8
Soft Ciauscolo Marchigiano 8
Mangalitsa Prosciutto 10
Jamón Iberico de Bellota 20
Wagyu Beef Bresaola 20

Formaggi

Artisanal Cheeses (1 oz)

- Chevre Smoky Mountain (goat) 8
Red Hawk (cow) 8
Casatica di Bufala (buffalo) 8
Manchego in Rosemary & Olive Oil (sheep) 8
Canestrato Pecorino (raw sheep) 8
Echo Mountain Blue (raw goat/cow) 8
Burrata (buffalo/cow) 10
Parmigiano Bufala Gran Dell'ita (cow/buffalo) 10

Piccoletti

Bites

- "Cazzimpero", Anchovy-Black Truffle Pesto 4
Summer Corn, Prosciutto & Mint 4
Heirloom Tomato & Stracciatella 4
Broccoli Rabe, Anchovies & Chiles "Vergara" 6
Polpettine & Sugo Finto 8

Fritti

Crisp and Golden

- Ascolana Style Stuffed Olives 4
Squash Blossoms & Buffalo Mozzarella Fritters 8
Fritto Misto of Lamb, Artichokes, Olives & Zucchini 16/24

Insalate di Campo

Salads

- Leafy Greens, Heirloom Tomatoes, Pane Fritto 9
Arugula, Artichokes, Buffalo Ricotta Bariloeto 9

PASTA FATTA IN CASA

Pasta Made Daily In House

Ravioli San Leo Ricotta & Greens, Lemon Zest, Almonds & Neptella 16

Fusilli Summer Heirloom Tomatoes, Basil, Pane Fritto 16

Smoked Potato Gnocchi Classic Duck Ragu, Cremini, Santo Stefano Style 16

Scrippelle 'Mbusse Savory Crepes, Smoked Truffles, Hen Brodo 16

Bucatini Campagnola Cured Pork Guanciale, Cacio, Savory 16

Maccheroni Shrimp, Adriatic Seafood Brodetto, Eggplant Funghetto 16
Rice or Corn Gluten-Free Pasta Substitutions Available

Pesci

Cozze "Alicia": Spicy Mussels, Smoked Potatoes, Herbs, Tomato Broth 18

Pescatrice Milanese: Lightly Breaded Monkfish, Artichokes, Dill & Lemon 22

Branzino al Forno: Roasted Whole, Red Peppers, Tomatoes, Olives, Basil 26

Carni

Pollanca Arrosto: Pastured Chicken, Rosemary, Garlic, Tomatoes, Potacchio Style 18

"Giuseppe" Braciola: Grilled Pork Chop, Orange-Rosemary Gremolada 24

Costine di Manzo in Umido: Slow-Cooked Beef Short Ribs, Spiced Sugo 26

SPECIALITA' DEL GIORNO

Lunedì

Spaghetti con i Moscioli 18

Martedì

Grilled Lamb Scottadito 26

Mercoledì

Grilled Beef Ribeye Cacciatora 26

Giovedì

Porchetta Ascolana 24

Venerdì

Grilled Dorade, Salsa del Papa --

FAMILY STYLE FAVORITES

For 2 or 4

Polenta "Spianatora" of the Day 24/36

Grigliata Mista di Pesci 32/48
Adriatic Style Mixed Grill of Fish & Shellfish

Grigliata Mista di Carni 32/48
County Style Selection of Grilled Meats

CONTORNI

Sides

- Pomodori di Graziella
Baked Tomatoes, Basil Breadcrumbs 6
Zucchine alla Romana
Sautéed Zucchini, Mint, Raisins, Pine Nuts 6

GLOSS

Brodetto: classic Adriatic fish stew

Cacciatora: hunter's style, with mushrooms, rosemary and pancetta

Campagnola: farmer style

Cazzimpero: raw vegetable crudité

Funghetto: cooked with garlic, parsley and often tomato sauce, like mushrooms

Moscioli: Marche dialect for "mussels"

Neptella: mountain mint

Pane Fritto: bread fried in extra virgin olive oil

Scottadite: "finger burning", so delicious they are eaten while piping hot

Santo Stefano:

Spianatora: served on a wooden board

Vergara: the one and only family patriarch

SPECIALITÀ DELLA CASA

Limoncello with Wild Bay Leaf 7
Strawberry ‘Cello 7
Grapefruit ‘Cello 7
Sgroppino = Sorbetto & Prosecco 8

VINI DOLCI

Brachetto D’Acqui 8
Maculan Dindarello 10
Maculan Torcolato 15

AMARI

Carpano Antica 8 Amaro Bassano 8
Cocchi Americano 8 Amaro Mentenegro 8
Amaro Nonino 8 Amaro Sibia 8
Averna 8 Amaro Nonino 8
Cardamaro 8 Cynar 8
Fernet Branca 8 Gran Classico

DISTILLATI

Grappa, Cognac & Brandy

Poli Miele 10
Poli Pinot Noir 16
Nonino Chardonnay 16
Poli Uva Viva 30
Poli Vespaiola 30
Poli Torcolato 32

Scotch

Macallan 12 yr 14
Laphroaig 10 yr 12
Glenlivet 12 yr 12
Glenfiddich 12 yr 14
Lagavulin 16 yr 19
Highland Park 18 yr 30

Bourbon

Basil Hayden 11
Buffalo Trace Single Oak 8
Colonel Taylor Small Batch 19 yr 10
Eagle Rare 10 yr 9
Blanton’s Single Barrel 13

Rye

Jefferson Rye 10 yr 11
Old Overholt Rye 8
Whistlepig Rye 15
Rittenhouse Rye 100 18



COCK

Acqua della Vita: Gin, Mint Simple Syrup, Lime, Cucumber, Club Soda 13

Il Palio: Bourbon, Cocchi Vermouth, Campari Ice, Orange Bitters 13

Negroni: Gin, Campari, Sweet Vermouth 13

Cornicello: Tequila, Chili Infused Aperol, St. Germain, Lime 13

Volpe d’Alexandra: Ginger Liqueur, Peach Liqueur, Grapefruit 13

Tarantella: Bourbon, Menta Branca, Sugar 13

La Contessa: Rye, Cocchi Americano Rossa, Cointreau, Peychaud bitters 13

BIRRA IN BOTTIGLIA BOTTLES

Bear Republic Racer 5 IPA (California) 7
Founder’s Porter (Michigan) 7
Moretti (Italy) 6
Great Lakes Dortmunder Lager (Ohio) 7
Port City Pale Ale (Virginia) 7
Buckler NA (Netherlands) 6

BIRRA ALLA SPINA DRAFT

Peroni (Italy) 6
Sculpin IPA (California) 8
Mama’s Little Yellow Pils (Colorado) 6
Baladin Nora (Italy) 0
DC Public Brau (DC) 6
Bruery Hottenroth (California) 10
Stillwater Stateside Saison (Maryland) 10

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DOLCI

All Selections 8

Ciambellone di Nonna Palmina

Hazelnut Streusel, Caramel Gelato, Vin Cotto

Lattarolo di Matilde e Iolanda

Adriatic Corbezzolo Honey Custard, Siena
Ricciarelli

Affogato

Vanilla Gelato, Flourless Chocolate Cake, Espresso
Chocolate Sauce, Hazelnut Croccante

Cassata

Sicilian Semifreddo, Vanilla Meringues, Campari
Sorbetto

Cannoli

Ricotta al Caffè

Pane & Gelato

Warm Maritozzo, Choice of Gelato

Coppetta di Alice

Daily Selection of Housemade Gelati & Sorbetti

Salami al Cioccolato Marchigiano

Piccolo...3 oz 6

Grande...6 oz 12