



## ANTIPASTI

### **Fritto Misto**

calamari, shrimp, pardou pepper,  
parsley, cayenne aioli 11

### **Grilled Octopus**

heirloom cannellini beans, cherry tomato,  
frisee, bone marrow, lemon vinaigrette 12

### **Sausage & Crispy Polenta**

spicy tomato sauce 10

### **Heirloom Tomato with Stracciatella Cheese,**

aged balsamic vinegar, new Sicilian  
Extra Virgin Olive oil, basil, black sea salt 12

### **Shrimp & Grilled Corn Salad**

avocado, jalapeno, Walu Walu onion,  
frisée, lemon vinaigrette 11

### **Green Salad with Heirloom Tomato**

baby greens, fennel, snap peas,  
Parmesan cheese, balsamic vinaigrette 10

## PRIMI

### **Raviolo al Uovo**

Parmesan cheese, Bloomsdale spinach,  
home made ricotta cheese, brown butter,  
truffle oil 14

### **Cold Spaghetti**

fresh heirloom puree, pea puree,  
basil & pea micros 15

### **Spaghetti with Grandpa George's Sausage**

green bell pepper, caramelized onion,  
tomato sauce 17

### **Fettuccine Carbonara**

Fra 'Mani pancetta, egg yolks, black pepper,  
Parmesan cheese 17

### **Cannelloni with Chicken & Chicken Sausage**

tomato sauce, mozzarella cheese 17

## SECONDI

### **Fresh Catch of the Day**

Bloomsdale spinach, tomato, capers,  
white wine, onion, parsley, chili oil 22

### **Fried Chicken**

mashed potato, peas, carrots, chicken demi 19

### **Grilled Skirt Steak**

arugula & tomato salad, lemon wedge 21

### **'Nostra' Cheese Burger**


Raviolo al Uovo, American cheese,  
fried onion ring, truffle oil, fries 17



# CUSTOM PASTA MENU

(check off one from each category)

## 1. PASTA \$9

-  Spaghetti
-  Fettuccine
-  Tortellini
-  Pappardelle
-  Gnocchi
-  Meat Tortellini
-  Cheese Agnolotti
-  Bow Tie
-  Gluten free pasta

## 2. SAUCE \$3

- Tomato
- Creamy tomato
- Arrabbiata
- Veal ragu
- Alfredo
- Basil pesto
- Straus butter & parmesan
- Cacio e pepe
- Garlic & extra virgin olive oil
- White wine & garlic

## 3. VEGETARIAN \$3

- Mushroom
- English peas
- Eggplant
- Summer squash
- Bloomsdale Spinach
- Mozzarella Cheese
- Stracciatella cheese
- Fontina Cheese

## 4. PROTEIN \$4

- Calamari
- Shrimp
- Clams
- Chicken
- Pancetta
- Ox tail
- Pork sausage
- Turkey meatballs
- Hard boiled egg



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## HOUSE COCKTAILS

11

### **Pink Panther**

House Silver Rum, Bols Genever gin, grapefruit juice, lemon juice, elderflower liquor, and Peychaud bitters, garnished w/ dried dragon fruit.

### **La Costra Nostra**

House Gin, house sour mix, Herbsaint Absinthe, Celery bitters, Dolin Blanc Vermouth, Jasmine tea, & Mint.

### **Negroni Bianco**

Nolet silver Gin, Gran Classico bitter, Antica Bianco, Apricot Jam, and a touch of lemon juice, garnished w/ Orange peel.

### **Suns out Guns Out**

Vida Mezcal, house silver tequila, Yellow Chartreuse, Orgeat Syrup, Mango & Lime juice, w/a splash of Chamoy Spice.

**Strawberry Basil Gimlet** (seasonal)  
Square 1 basil Vodka, Muddled fresh strawberries & basil, lime juice, Cocchi Americano, w/savory touch of balsamic vinegar served on the Rocks.

### **Cable Car Sour**

House Bourbon, Benedictine, Green Chartreuse, liqueur, Velvet Falernum, Fresh kumquat juice, w/a sugar rim.

### **Mia's Sangria**

House made sangria w/white wine, Limoncello, Rice wine Saki,, w/fresh seasonal Fruits

## AMARO COCKTAILS

11

### **Cold & Foggy**

Ginger beer, lemon juice, Nectar IPA Beer topped off w/a dark Averna Amaro, but not stormy for our summer.

### **Monkeys in Manhattan**

Black Bottle Scotch, Cocchi di Torino, infused butter rum w/Nonino Amaro, & a touch of Fernet Branca.

### **The Night Cap**

Spiced Rum, Amaretto & Amaro, infused coffee w/aged Port, topped off w/a creamy whipped cream

### **Fernet me Not**

Jameson whiskey, Fernet Angelico, Averna Amaro, Ginger liquor, Egg whites, with a Orange bitter rinse, server up with a froth.

Happy Hour Tuesday-Friday 3 to 6:30pm \$4 off Cocktails Only

