



*"Life is a combination of magic and pasta." -
Federico Fellini*

STUZZICHINI (SNACKS)

GRILLED FILONE

salsa verde 3

fontina fonduta 5

FRIED OLIVES gorgonzola & herbs 5

ARANCINI tomato & mozzarella 8

STROMBOLI mortadella & fontina 8

ANTIPASTI

TUNA CRUDO tomato vinaigrette, basil
& balsamic. 14

INSALATA di MARE clams, octopus, shrimp
& tangerine. 14

CARPACCIO di MANZO thinly sliced beef,
funghi trifolati & parmigiano 13

LOCAL BURRATA pickled eggplant &
grilled filone 12

ESCAROLE SALAD preserved lemon,
pistachio & pecorino 10

BROCCOLINI al CESARE toasted garlic
& parmigiano 9

OCTOPUS alla PLANCHA baccala-
mantecato & pickled ramps 14

POLENTA sausage & cipollini 12

POLPETTINE veal cheek & pork
meatballs 10

TORTINO di MELENZANE "eggplant
parmigiano" 11

DINNER

SALUMI & RAW BAR

CULATELLO di ZIBELLO (ITALY) 12

SALAMI FELLINO (ITALY) 7

HOUSE MADE TESTA (MIAMI) 7

PROSCIUTTO di PARMA (ITALY) 7

MORTADELLA (ITALY) 7

GORGONZOLA (ITALY) 5

PECORINO SARDO (ITALY) 5

La TUR (ITALY) 5

ASIAGO (ITALY) 5

CHEESE BOARD (CHEF'S CHOICE) 16

MEAT BOARD (CHEF'S CHOICE) 22

MEAT & CHEESE BOARD 26

A SELECTION OF OYSTERS 3.00 each

GAMBERI...U 8 HEAD ON PRAWN 5 each

PASTA FATTA IN CASA

LASAGNA shortribs & taleggio 16

CAVATELLI MACCHIALINA meatballs,
porchetta & pecorino 16

CANNELLONI burrata, eggplant & stewed
tomatoes 15

SPAGHETTI con VONGOLE littleneck clams
& arugula 18

AGNOLOTTI del PLIN mixed meat filling
cipollini & brodo 15

PIATTI GRANDI

BRANZINO "ACQUA PAZZA" black olives
tomato & mixed seafood 30

PORK CHOP MILANESE fava beans
& mustard jus 25

22 oz BONE IN RIBEYE mushroom
fricasse. 49

PIZZA

TOUCH MY SLICE AND SUFFER THE CONSEQUENCES!

LOMBARDA pancetta, onions & gorgonzola 14

MARGHERITA mozzarella di bufala & tomato 12

PUGLIESE clams, ricotta, sausage, broccoli & smoked mozzarella 15

MACCHIALINA

★ ★ est. 2012 ★ ★

DOLCE

\$8

TIRAMISU

CHOCOLATE CRUMBLE
& ESPRESSO GRANITA

VANILLA PANNA COTTA
BERRIES

COPPA di GELATO
HAZELNUT, CHOCOLATE,
& VANILLA

PEACH & BLUEBERRY STRUEDEL
PINENUTS & WHIPPED MARSCAPONE

BREAD PUDDING
BANANA, BUTTERSCOTCH, WALNUT



COCKTAILS

\$11

AMERICANO

ANTICA, APEROL, SODA

BEL TEMPO

PEACHES, PROSECCO, PEYCHAUDS

ITALIANO

CAMPARI, LEMON, PROSECCO

REPUBBLICA

ORANGES, APEROL, TIKI

PIU' FRESCO

LAMBRUSCO, FRUITS

BARBERINI

STRAWBERRIES, TUPELO HONEY,
COCCHI AMERICANO

VINO DOLCE E SIMILI

ELVIO TINTERO, MOSCATO d'ASTI
2011 (Piemonte). 45/10

COLTIBUONO, VIN SANTO 2005
375ml (Toscana) 90

SARACCO MOSCATO d'ASTI 2011
375ml (Piemonte) 30

FINO SHERRY 9

AMARO di TOSCANO 10

BAROLO CHINATO 8

BIRRA

ALLA SPINA (on tap)

PERONI (ITALY) 6.5

BOTTIGLIA (bottle)

SCOTLAND INNIS & GUNN RUM CASKED / OAK AGED 9

USA DOGFISH 90 MINUTE IPA . . . 9 SAISON DUPONT 8.5

ITALY BIRRIFICO BALADIN, NORA 750ML 18 COLLESI CHIARA 500ML 12

BELGIUM La CHOUFFE 10