

antipasti

- roman flatbread garlic olive oil / fresh herbs / 2-year aged parmesan / pomodoro sauce 16 V
- calamari fritti misto zucchini / summer squash / basil / pickled fresno aioli 22
- tuscan sourdough bruschetta ricotta spread / cannellini bean / citrus broccoli rabe pesto 18 V

- mussels calabrian chili sausage / white wine / tomato / fennel / basil / crostini 22
- house-made sausage arancini pomodoro sauce / pecorino 18
- tartare di tonno sushi grade ahi tuna tartare / cucumber / plum / pistachio / jalapeno / speck / chives / lime / ciabatta crostini 24
- carpaccio seared bison striploin / arugula / pickled shallot / fresno / pecorino / lemon-aioli 22

insalata

- caesar baby romaine / house-made dressing / white anchovy / parmesan crostini 16
- endive & fresh fig marcona almonds / mint / pecorino / citrus vinaigrette / 10-year aged balsamic 18 V N
- baby arugula strawberries / ricotta salata / toasted hazelnuts / strawberry vinaigrette / baby basil 17 V N
- grilled peach & burrata caprese fresno / pickled red pearl onion / toasted walnut / basil / white balsamic vinaigrette 18 V N

pizza alla romana

- margherita san marzano tomatoes / buffalo mozzarella / basil / olive oil 22
- lamb sausage & basil pesto ricotta / roasted pearl onions / tuscan black olives / pine nuts 21 V N
- fig & prosciutto fresh figs / parma prosciutto / baby arugula / gorgonzola / 2-year aged balsamic 24
- salumi con funghi calabrian chili salumi / ricotta / hen of the woods mushrooms / fresh herbs 22

pasta fresca

- gnocchi house-made gnocchi / spring peas / morel mushrooms / lemon butter / petite parsley / chive / parmigiana reggiano 34 V
- house made lobster & ricotta ravioli summer corn / fresno / opal basil / sweet corn-lobster brodetto / lemon butter sauce 48
- tagliatelle bolognese house-made fettuccine / veal, pork & beef ragu / parmigiano reggiano 36
- penne arrabbiatta penne / chili-garlic pomodoro / pecorino romano / basil / breadcrumb / anchovy 39
- crab linguini jumbo lump crab / chablis-burro bianco sauce / jalapeño / lemon / basil 38
- orrecchiette calabrese little ear pasta shells / spicy pork 'nduja / fava bean / heirloom cherry tomato / mint / parsley / sicilian olive oil 38

secondi

- grilled branzino marble potatoes / snap peas / herb pistou / prosecco beurre blanc 48
- ahi tuna puttanesca garlic-chili pomodoro sauce / caper berries / tuscan black olives / basil / polenta 44
- pan seared sea scallops brown butter / fennel / nectarine / sicilian olives / mint 52
- salmon al cartoccio heirloom tomato / snap peas / fava bean / kohlrabi / treviso / mint / marjoram / dill / lemon vinaigrette 46
- rosemary roasted half chicken artichokes / roasted pearl onions / charred meyer lemon / rosemary jus 42
- pork tenderloin scallopine broccoli rabe / white wine-caper butter / parsley 38
- 8oz hanger steak caramelized patty pan squash & red onion / basil-mint sicilian herb sauce 48
- 12oz prime ny strip charred summer bean in herb & lemon vinaigrette / cippollini / tuscan chianti-rosemary demi-glace 80

contorni

- rosemary roasted fingerling potatoes lemon-truffle butter / parsley 12 V
- steamed asparagus marcona almond / 2-year aged parmesan / basil pesto 12 V N
- roasted cauliflower caponata red grapes / capers / pine nuts / agro-dolce 12 V N
- creamy polenta sweet cream butter / parmigiano reggiano / chives 12 V

**Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*
GF - Gluten-friendly option available, please advise server V - Vegetarian option available, please advise server N - Contains Nuts | A 20% gratuity will be added to the bill for parties of 6 or more.

CRAFTED ITALIA

bevande

- blueberry pineapple margarita

G4 reposado / blueberry / pineapple / lime

14
- limoncello mojito

limoncello / lemon / fresh mint

14
- crafted garden martini

rush creek vodka / cucumber / st. germain / lime / mint

15
- the G&T

roku gin / fever tree mediterranean tonic / rosemary

15
- italian old fashioned

whistle pig 6 yr / amaro / angostura bitters

16
- the perfect olive martini

kástra elión vodka / olive brine / dry vermouth / feta stuffed olives

16
- aperol spritz

aperol / sparkling wine / soda

14
- boulevardier

woodford reserve / campari / sweet vermouth

15

infusi

zero proof cocktails

- berry blossom

apple / fresh raspberry / lemon / mint / soda

10
- the botanical

seedlip garden 108 / cucumber / lime / basil

12
- italiano flora

hibiscus syrup / lemon juice / basil / grapefruit soda

10
- pomegranate mule

cold pressed pomegranate juice / fresh lime / ginger beer

10

vino al bicchiere

bubbles

- Prosecco, Riondo, NV, Veneto, Italy, 375mL

11
- Rosé, Goldeneye by Duckhorn, North Coast, California

20 / 80

rosé

- Honoro Vera, Jumilla, Spain

12 / 48
- Castello Delle Regine, Umbria, Italy

13 / 52
- AIX, Provence, France

14 / 56

white

- Riesling, Kung Fu Girl, Columbia Valley, Washington

12 / 48
- Falanghina, Villa Matilde, Italy

12 / 48
- Pinot Grigio, Terlato, Friuli, Italy

13 / 52
- Chardonnay, Educated guess, Napa, California

15 / 60
- Sauvignon Blanc, Osyter Bay, Marlborough, New Zealand

16 / 64
- Derthona, Borgogno, Piedmont, Italy

18 / 72

red

- Red Blend, Allegrini 'Palazzo Della Torre', Italy

14 / 56
- Pinot Noir, D'Arrigo, Veneto, Italy

14 / 56
- Rioja, Faustino V, Spain

15 / 60
- Cabernet Sauvignon, Fairway 9, Central Valley, Chile

15 / 60
- Pinot Noir, Crossbarn, Sonoma County, California

16 / 64
- Cabernet Sauvignon, Caymus, Napa Valley, California

20 / 80
- Barbera, Borgogno, Barbera d'Alba, Piedmont, Italy

23 / 92

the rosé experience 14

a tasting of our global offerings from our by-the-glass list

le birre

draft

- capital amber

7
- topsy turvy hazy IPA stellar nova

8
- new glarus spotted cow

7
- third space happy place pale ale

7
- seasonal draft

7

bottles

- coors light

6
- miller light

6
- michalob ultra light

6
- modelo

7
- peroni

7
- yuengling

6

non - alcoholic

- heineken 0.0

6