



HOUSE COCKTAILS

Italian Lemonade – vodka, house squeezed lemonade, thyme syrup glass \$11 carafe \$22

Sangria Rossa – red wine, apple brandy, rosemary simple, citrus glass \$11 carafe \$22

Sazerac – Knob Creek rye, luxardo, absinthe rinse, peeled citrus \$15

Negroni – gin, campari, sweet vermouth \$13



SPARKLING

PROSECCO, CA FURLAN, VENETO \$12 apples and floral blossoms; elegant bubbles

APEROL SPRITZ \$12 traditional street beverage with sparkling wine



WINE BY THE GLASS & BOTTLE

glass \$12 / bottle \$56

WHITE

VERDICCHIO, LE SALSE, MARCHE 2021

PECORINO, PEHCORA, ABRUZZO 2021

VERMENTINO, AIA VECCHIA, TUSCANY 2021

tree fruits and sea influenced savory notes

peach and tropical fruits; round and creamy

herbal orchard fruits; round with full body

RED

SANGIOVESE, MONTEREALE, MARCHE 2019

BARBERA D'ASTI, POVERO, PIEDMONT 2020

SYRAH-MERLOT, SEIANO, LAZIO 2021

rich dark fruits; herbs and earth

red and blue berries, earthy herbs; low tannins

floral dark fruit with pepper spice



WINE BY THE CARAFE

glass \$12 / carafe \$32

PINOT GRIGIO, CIELO, VENETO 2020

bright citrus and floral notes; crisp and refreshing

MONTEPULCIANO D'ABRUZZO, BELLA VITA 2020

lush dark fruits, flowers and sweet spice

WHITE BY THE BOTTLE

CARRICANTE, TASCANTE, SICILY 2019

GRECHETTO, D'AMICO, LAZIO 2021

CHARDONNAY, ALOIS LAGEDER, ALTO ADIGE 2020

coastal herbs; orchard fruits with smokey mineral

floral orchard fruit, herbs, honeyed savory notes

green apple, pear, quince; full with no oak

\$68

\$70

\$75

RED BY THE BOTTLE

DOLCETTO LE MARIE, LISSART, PIEDMONT 2020

NEBBIOLO, ERIQUE RIVETTO, PIEDMONT 2021

AGLIANICO, CAGLIANO, CAMPANIA 2018

SANGIOVESE-MERLOT, POLIZIANO, TUSCANY 2022

warm and plush body with spice and floral notes

violet, dark fruits and earth, smoky with bold tannins

spicy black fruit and tobacco, rich and powerful

violet, plum and herbs; full with rich tannins

\$68

\$95

\$90

\$84



CANNED BEERS \$6

VOODOO RANGER HAZY IPA
PERONI NASTRO AZZURO PILSNER

ITALIAN SODAS \$4

San Pellegrino Aranciata
San Pellegrino Limonata



ANTIPASTI

STRACCIATELLA \$13
hand pulled burrata, italian mixed olives,
sea salt, grilled country bread, olive oil

WILD MUSHROOM ARANCINI \$13
crispy risotto balls, buffalo mozzarella,
truffle aioli

B+V+P MEATBALLS \$14
fontina stuffed meatballs,
soft taleggio polenta, san marzano gravy

GARLIC BREAD \$6
sarcone's seeded loaf, roasted garlic butter, sea salt,
confit garlic head

SIDE OF GRILLED COUNTRY BREAD \$3

ITALIAN MARKET OLIVES \$6

INSALATE E VERDURE

CHARRED BROCCOLI CAESAR \$13
warm polenta croutons, gem lettuce,
radicchio, parmesan, lemon-anchovy dressing

EGGPLANT PARMIGIANA \$15
japanese eggplant, burrata, marinara,
basil-walnut pesto

BROCCOLI RABE + WHITE BEANS \$9
marinated white beans, lemon, chili flake,
garlic butter

SOUTH PHILLY WEDGE \$12
cherry tomato, sharp provolone, red onion,
pepperoncini, white goddess dressing,
zesty italian dressing, olives, salami,
olive oil bread crumbs

SPRING SALAD \$14
gem lettuce, frisee, snap peas, english peas,
shaved red onion, mint, thai basil, shaved fiore sardo,
lemon vinaigrette, hazelnuts



NONNI'S

SPAGHETTI & MEATBALLS \$23

B+V+P fontina stuffed meatballs,
braised pork marinara, parmesan, basil

MACARONI E GNOCCHI

CAMPANELLE NERO \$25
squid ink pasta with seared shrimp,
capers, fennel soffrito,
olive oil breadcrumbs

TUFOLI RIGATE \$24
chicken liver-foie gras fennel sausage,
marsala wine, truffle butter, sage,
parmesan, lemon

RIGATONI ALLA VODKA \$23
house ground garlic sausage,
local greens, buffalo mozzarella,
crispy prosciutto

PAN SEARED GNOCCHI \$22
pancetta, english peas, asparagus, kale,
leeks, mushrooms, roasted garlic butter,
parmesan, lemon

WILD MUSHROOM BUCATINI \$23
seared wild mushrooms, roasted garlic
cream, thyme, parmesan, lemon

BRAISED SHORT RIB LUMACHE \$24
short rib ragu, local greens, mushrooms,
fava beans, whipped ricotta,
breadcrumbs, fresh horseradish

SUNDAY GRAVY

...TILL WE RUN OUT \$26

slowly braised beef shortrib, B+V+P meatball,
garlic sausage & broccoli rabe
in 4 hour san marzano pork marinara

we serve you the sunday gravy over
tonight's macaroni with the meats on the side,
nonna style.



PESCI & CARNI

CHICKEN "AL MATTONE" \$25
roasted half chicken seared "under a brick"
salt roasted fingerlings, marinated peppers,
roasted asparagus, lemon-garlic white wine
sauce

BRONZINO OREGANATA \$26
wild mushroom farro, charred broccoli,
roasted sunchoke, castelvetro olives,
spring onion salsa verde,
oregano breadcrumbs

CHICKEN PARMIGIANA \$24
marinara, basil, burrata, served with spaghetti

MARCIE TURNEY chef/proprietor
EVAN TURNEY culinary director
BLAKE HORTON chef de cuisine

20% gratuity on parties 5 or more
consuming raw and uncooked foods may cause foodborne illness



DESSERT MENU

HAZELNUT CANNOLIS \$9

hazelnut ricotta,
dark chocolate ganache,
toasted hazelnuts

TIRAMISU \$8

espresso lady fingers,
marsala zabaglione,
candied cocoa nibs



COFFEE & TEA

LA COLOMBE Corsica \$3.5

LA COLOMBE Decaf Monte Carlo \$3.5

STEEP CAFÉ hot teas \$3

DESSERT WINE, CORDIALS & AMARO

HOUSEMADE LIMONCELLO \$12

BAILEY'S IRISH CREAM \$10

HOUSEMADE ORANGECELLO \$12

DISARONNO AMARETTO \$10

TAYLOR FLADGATE TAWNY PORT \$10

ROMANA SAMBUCA \$10

FERNET BRANCA \$10

SIBONA GRAPPA \$18