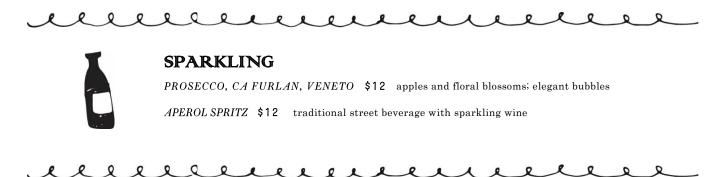


Italian Lemonade – vodka, house squeezed lemonade, thyme syrup glass \$11 carafe \$22 Sangria Rossa – red wine, apple brandy, rosemary simple, citrus glass \$11 carafe \$22 Sazerac – Knob Creek rye, luxardo, absinthe rinse, peeled citrus \$15 Negroni – gin, campari, sweet vermouth \$13



#### WINE BY THE GLASS & BOTTLE

glass \$12 / bottle \$56

#### WHITE

VERDICCHIO, LE SALSE, MARCHE 2021 PECORINO, PEHCORA, ABRUZZO 2021 VERMENTINO, AIA VECCHIA, TUSCANY 2021

## RED

SANGIOVESE, MONTEREALE, MARCHE 2019 BARBERA D'ASTI, POVERO, PIEDMONT 2020 SYRAH-MERLOT, SEIANO, LAZIO 2021 tree fruits and sea influenced savory notes peach and tropical fruits; round and creamy herbal orchard fruits; round with full body

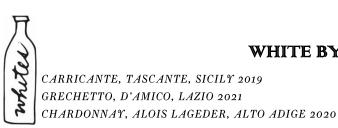
rich dark fruits; herbs and earth red and blue berries, earthy herbs; low tannins floral dark fruit with pepper spice



# 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

coastal herbs; orchard fruits with smokey mineral	\$68
floral orchard fruit, herbs, honeyed savory notes	\$70
green apple, pear, quince; full with no oak	\$75

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# RED BY THE BOTTLE

DOLCETTO LE MARIE, LISSART, PIEDMONT 2020 NEBBIOLO, ERIQUE RIVETTO, PIEDMONT 2021 AGLIANICO, CAGGIANO, CAMPANIA 2018 SANGIOVESE-MERLOT, POLIZIANO, TUSCANY 2022

warm and plush body with spice and floral notes
\$68
violet, dark fruits and earth, smoky with bold tannins
\$95
spicy black fruit and tobacco, rich and powerful
\$90
violet, plum and herbs; full with rich tannins
\$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, enlish 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

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# **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

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# 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.

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



**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 brocolli, roasted sunchokes, castelvetrano olives, spring onion salsa verde, oregano breadcrumbs

CHICKEN PARMIGIANA \$24

marinara, basil, burrata, served with spaghetti





# 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 HOUSEMADE ORANGECELLO \$12 TAYLOR FLADGATE TAWNY PORT \$10 FERNET BRANCA \$10 BAILEY'S IRISH CREAM \$10 DISARONNO AMARETTO \$10 ROMANA SAMBUCA \$10 SIBONA GRAPPA \$18