



## 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 \$68

floral orchard fruit, herbs, honeyed savory notes \$70

green apple, pear, quince; full with no oak \$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 \$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

*SEASONAL CRAFT BEER* \$7

*PERONI NASTRO AZZURO PILSNER* \$6

## 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

**TUFOLE RIGATE** \$24  
chicken + fennel sausage, artichoke, snap peas,  
stracciatella, ramp-pistachio pesto,  
sourdough bread crumb

**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