



HOUSE COCKTAILS

- Blood Orange Basil Sour – vodka, blood orange puree, basil syrup, lime juice glass \$13 carafe \$26
- Sangria Rossa – red wine, apple brandy, rosemary simple, citrus glass \$12 carafe \$24
- Negroni – gin, campari, sweet vermouth \$14
- Italian Old Fashioned – bourbon, amaretto, cynar \$16
- Espresso Martini – “Roaster’s Daughter” special blend \$14



SPARKLING

- PROSECCO, I CASTELLI, VENETO \$13 apples and floral blossoms; elegant bubbles
- HUGO SPRITZ \$13 elderflower liqueur, mint, lime, sparkling wine



WINE BY THE GLASS & BOTTLE

glass \$13 / bottle \$58

WHITE

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|--------------------------------------|--|
| TREBBIANO, PAOLO NOEMIA, UMBRIA 2024 | fruity apples and orange citrus crisp and refreshing |
| CHARDONNAY, ZEMMER, TRENTINO 2023 | ripe stone and tropical fruits; round and concentrated |
| FRASCATI, PALLAVICINI, LAZIO 2023 | roman classic; honeyed apples with white flowers |

RED

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| SANGIOVESE, IL BASTARDO, TUSCANY, 2025 | rich dark fruits; lively plush body |
| PRIMITIVO, CANTELE, PUGILA 2024 | plums, black berries and purple flowers |
| BARBERA D’ASTI, GUIDO BERTA, PIEDMONT 2023 | berries w/ spice and very low tannins |



WINE BY THE CARAFE

glass \$12 / carafe \$32

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| PINOT GRIGIO, I CASTELLI, VENETO 2022 | MONTEPULCIANO D’ABRUZZO, SPINELLI 2024 |
| bright citrus and floral notes; crisp and refreshing | lush dark fruits, flowers and sweet spice |



WHITE BY THE BOTTLE

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| FALANGHINA, CAGGIANO, CAMPANIA 2024 | tropical fruits with coastal herbs; ripe and round | \$68 |
| SOAVE, INAMA, VENETO 2023 | apples and mineral; creamy body with almond | \$76 |
| GRECO, STATTI, CALABRIA 2024 | ripe stone fruits, coastal floral notes; full and fruity | \$82 |



RED BY THE BOTTLE

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| DOLCETTO D’ALBA, VIETTI, ITALY 2024 | rich and plush fruits; warming and ripe tannins | \$76 |
| NERELLO MASCALESE, TASCANTE, SICILY 2023 | berries, dark flowers, stone and flint w/ light tannins | \$78 |
| NEBBIOLO, ENRICO RIVETTO, PIEDMONT 2023 | violet, dark fruits and earth, smoky with bold tannins | \$95 |
| SANGIOVESE, POLIZIANO, TUSCANY 2024 | dark rich fruit and leather w/ long oak tannins | \$98 |

CANNED BEERS

- SEASONAL CRAFT BEER \$7
- PERONI NASTRO AZZURO PILSNER \$6

ITALIAN SODAS \$4

- San Pellegrino Aranciata
- San Pellegrino Limonata



ANTIPASTI

- ITALIAN MARKET OLIVES \$7**
rosemary, lemon, olive oil
- STRACCIATELLA \$15**
hand-pulled burrata, italian mixed olives, sea salt, grilled country bread, olive oil
- WILD MUSHROOM ARANCINI \$13**
crispy risotto balls, fior di latte, truffle aioli
- B+V+P MEATBALLS \$15**
fontina-stuffed meatballs, soft taleggio polenta, san marzano gravy

GARLIC BREAD \$9
sarcone's seeded loaf, roasted garlic butter, sea salt, confit garlic head

SIDE OF GRILLED COUNTRY BREAD \$5



INSALATE + VERDURE

- ROMAINE + FENNEL CAESAR \$15**
warm polenta croutons, lemon-anchovy dressing, lots of parmesan
- ROASTED HONEYNUT SQUASH \$16**
whipped yogurt, warm farro, balsamic vinaigrette, calabrian chili honey, almonds, sage
- EGGPLANT PARMIGIANA \$15**
japanese eggplant, burrata, marinara, basil-walnut pesto
- BROCCOLI RABE + WHITE BEANS \$10**
nonna's garlic butter, lemon, chili



NONNI'S
SPAGHETTI & MEATBALLS \$25

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



MACARONI + GNOCCHI

- SHRIMP SCAMPI LINGUINE \$24**
rock shrimp, Nonni's garlic butter, chili, capers, lemon
- RIGATONI ALLA VODKA \$23**
house ground garlic sausage, fior di latte, uncle sal's (vodka) sauce, crispy prosciutto
- AUTUMN SQUASH BUCATINI \$22**
heirloom squash, roasted garlic, leeks, touch of cream, lemon, provolone picante

- CHICKEN CASARECCE \$23**
house chicken sausage, kennett square mushrooms, marsala jus, mustard greens, chicken fat pangrattato
- BRAISED SHORT RIB LUMACHE \$24**
seared mushrooms, sautéed greens, whipped ricotta, fresh horseradish
- PAN-SEARED GNOCCHI \$24**
pork pancetta, wild mushrooms, butternut squash, garlic greens, parmesan



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 executive chef/proprietor
MICHAEL BARNISIN chef de cuisine
20% gratuity on parties 5 or more
consuming raw and uncooked foods may cause a foodborne illness + ruin a good time



PESCI & CARNI

- MEDITERRANEAN BRONZINO \$24**
warm fregola, autumn squash, raisin-caper piccata sauce
- PORK LOIN SALTIMBOCCA \$26**
pumpkin risotto, roasted garlic butter, crispy prosciutto, sage, lemon
- CHICKEN PARMIGIANA \$24**
san marzano marinara, basil, burrata, served with spaghetti



DESSERT MENU

HAZELNUT CANNOLIS \$10

hazelnut ricotta,
dark chocolate ganache,
toasted hazelnuts

TIRAMISU \$9

espresso lady fingers,
marsala zabaglione,
candied cocoa nibs



COFFEE & TEA

LA COLOMBE Corsica \$4

LA COLOMBE Decaf Monte Carlo \$4

STEEP CAFÉ hot teas \$4

DESSERT WINE, CORDIALS & AMARO

HOUSEMADE LIMONCELLO \$12

TAYLOR FLADGATE TAWNY PORT \$10

FERNET BRANCA \$10

BAILEY'S IRISH CREAM \$10

DISARONNO AMARETTO \$10

ROMANA SAMBUCA \$10

SIBONA GRAPPA \$18