



HOUSE COCKTAILS

Italian Lemonade – vodka, house squeezed lemonade, thyme syrup glass \$10 carafe \$20

Sangria Rossa – red wine, apple brandy, rosemary simple, citrus glass \$10 carafe \$20

Mulberry Street Sazerac – rye whiskey, luxardo maraschino, bitters, absinthe wash \$13

Negroni – gin, campari, sweet vermouth \$13



SPARKLING

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

APEROL SPRITZ \$12 traditional street beverage w/ sparkling wine



WINE BY THE GLASS & BOTTLE

glass \$11 / bottle \$48

WHITE

VERDICCHIO, LE SALSE, MARCHE 2019

CORTESE DI GAVI, MASERA, PIEDMONT 2020

CATARRATTO, RALLO CIELLO, SICILY 2019

orchard fruits with green notes; saline and refreshing

pears, flowers and lime; fresh with sea notes

herbal orchard fruits; nutty and earthy, unfiltered

RED

NERO D'AVOLA, ALCESTI, SICILY 2019

SANGIOVESE, BUCCIA NERA, TUSCANY 2018

AGLIANICO, MACARICO, BASILICATA 2019

red berries and spice; fruity and balanced

rich dark fruits; herbs and earth

pepper spice, herbs and plums; crunchy and mineral



WINE BY THE CARAFE

glass \$11 / carafe \$28

PINOT GRIGIO, CIELO, VENETO 2020

bright citrus and floral notes; crisp and refreshing

PINOT NOIR, CIELO, VENETO 2018

dark berries and plums; lively with no oak

WHITE BY THE BOTTLE



SOAVE, TAMELLINI, VENETO, 2019

FALANGHINA, ANTONIO CAGLIANO, CAMPANIA 2019

CARRICANTE-CATARRATTO, MURGO, SICILY 2017

floral orchard fruit; textured and round

ripe apples, coastal herbs; crisp minerality

honeyed stone fruit; savory and smoky

\$68

\$70

\$68

RED BY THE BOTTLE



DOLCETTO D'ALBA, AZELIA, PIEDMONT 2018

REFOSCO, RONCHI DI CIALLA, FRIULI 2017

SANGIOVESE-MERLOT, POLIZIANO, TUSCANY 2019

CANNONAU DI SARDEGNA, ORGOSOLO, SARDINIA 2018

blueberries, cherries and black spice; rich and fruity

herbal black fruit; concentrated yet lean

violet, plum and herbs; full and firm with rich tannins

baking spice, coastal herbs and juicy black fruit

\$70

\$80

\$84

\$68

BEERS & CIDER \$6.50

TROEGS Sunshine Pilsner

VICTORY Classic Lager

JACK'S Hard Cider

ITALIAN SODAS \$3.50

San Pellegrino Aranciata

San Pellegrino Limonata



SEPTEMBER 18TH-30TH

▪ **restaurant week dinner** ▪

\$40 per person

not including beverages, tax or gratuity

---First Course---

Stracciatella

pulled burrata, italian mixed olives, sea salt, grilled country bread, olive oil

White Bean + Fennel Sausage Soup

kale, calabrian chile, roasted chicken broth, orzo, parmesan

Italian Shaved Salad (v*)

shaved fennel, radish, brussel sprouts,
with gem + radicchio lettuces, zesty italian dressing, bread crumbs, pecorino

B+V+P Meatballs

soft taleggio polenta, san marzano gravy, fontina

Wild Mushroom Arancini

crispy risotto, buffalo mozzarella, truffle aioli

---Second Course---

Grilled Swordfish + Calamari Spiedini

cauliflower-butternut fregola, raisin-caper piccata sauce, toasted almonds, salmoriglio

Tonight's Macaroni

Nonna's 4 hour pork gravy, broccoli rabe, parmesan, basil, olive oil breadcrumbs

Rigatoni + Chicken Sausage

broccoli pesto, fennel soffrito, parmesan, pine nut bread crumbs

Seared Cauliflower "Steak" Siciliana (v*)

crispy fingerlings, pickled raisins, capers, toasted almond

Braised Shortrib Radiatore

sauteed mushrooms, garlic greens, whipped ricotta, fresh horseradish

---Third Course---

Honey-Yogurt Panna Cotta

brandied cherries, marcona almonds

Tiramisu

espresso soaked lady fingers, marsala zabaglione, caramelized cocoa nibs

(v*) can be made vegan



ANTIPASTI

ITALIAN MARKET OLIVES \$6

STRACCIATELLA \$12

hand pulled burrata, Italian mixed olives, sea salt, grilled country bread, olive oil

WILD MUSHROOM ARANCINI \$11

crispy risotto balls, buffalo mozzarella, truffle aioli

B+V+P MEATBALLS \$13

fontina stuffed meatballs, soft taleggio polenta, san marzano gravy

WHITE BEAN AND FENNEL SAUSAGE SOUP \$10

kale, calabrian chile, roasted chicken broth, orzo, parmesan

GARLIC BREAD \$5

sarcone's seeded loaf, roasted garlic butter, sea salt, confit garlic head

SIDE OF GRILLED COUNTRY BREAD \$2



INSALATE E VERDURE

CHARRED BROCCOLINI CAESAR \$12

warm polenta croutons, gem lettuce, radicchio, parmesan, lemon-anchovy dressing

SHAVED SALAD \$12

shaved fennel, radish, brussel sprouts, with gem + radicchio, zesty Italian dressing, bread crumbs, pecorino

EGGPLANT PARMIGIANA \$14

japanese eggplant, burrata, marinara, basil-walnut pesto

BROCCOLI RABE + WHITE BEANS \$8

marinated white beans, lemon, chili flake, garlic butter

NONNI'S

SPAGHETTI & MEATBALLS \$21

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

MACARONI E GNOCCHI

PAN SEARED GNOCCHI \$21

pancetta, autumn squash, rainbow chard, mushrooms, parmesan, garlic butter

RIGATONI ALLA VODKA \$20

house ground garlic sausage, local greens, buffalo mozzarella, crispy prosciutto

SHORT RIB RADIATORE \$22

braised short rib, beech mushrooms, whipped ricotta, fresh horseradish

CAMPANELLE NERO \$19

squid ink pasta with seared shrimp, peas, capers, fennel soffrito, calabrian chili breadcrumbs

SUNDAY GRAVY

...TILL WE RUN OUT \$25

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
TIM KANE chef de cuisine

consuming raw and uncooked foods may cause foodborne illness



PESCI & CARNI

BRONZINO ALLA PIASTRA \$23

roasted autumn squash, wild mushrooms, farro, pickled raisin-caper piccata sauce, lemon

CHICKEN PARMIGIANA \$21

marinara, basil, burrata, shaved radish and fennel salad, served with tonight's macaroni

CHICKEN "AL MATTONE" \$24

roasted half chicken seared "under a brick" salt roasted fingerlings, marinated peppers, roasted brussels sprouts, lemon, garlic

STEAK TAGLIATA \$25

allium marinated hanger steak, fingerling potatoes, rosemary, arugula, shaved parmesan, aged balsamic



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

PEZONE LIMONCELLO \$10

PEZONE CHOCOLATE-CELLO \$10

TAYLOR FLADGATE TAWNY PORT \$10

FERNET BRANCA \$10

SIBONA GRAPPA \$18

BAILEY'S IRISH CREAM \$10

DISARONNO AMARETTO \$10

ROMANA SAMBUCA \$10

LA STOPPA, MALVASIA \$14