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
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

WHITE

VERDICCHIO, LE SALSE, MARCHE 2020  tree fruits and sea influenced savory notes
PECORINO, PEHORA, ABRuzzo 2019  peach and tropical fruits: round and creamy
VERMENTINO, AIA VECCHIA, TUSCANY 2021  herbal orchard fruits: round with full body

RED

SANGIOVESE, MONTEREALE, MARCHE 2019  rich dark fruits: herbs and earth
BARBERA D’ASTI, POVERO, PIEDMONT 2020  red and blue berries, earthy herbs: low tannins
AGLIANOICO, ROCCADEL DRAGONE, CAMPANIA 2020  warming black fruit and strong spice

WINE BY THE CARAFE

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  coastal herbs: orchard fruits with smoky mineral  $68
GRECHETTO, D’AMICO, LAZIO 2021  floral orchard fruit, herbs, honeyed savory notes  $70
CHARDONNAY, ALOIS LAGEDER, ALTO ADIGE 2020  green apple, pear, quince: full with no oak  $75

RED BY THE BOTTLE

DOLCETTO LE MARIE, LISSART, PIEDMONT 2020  warm and plush body with spice and floral notes  $68
NEBBIOLO, ERRIQUE RIVETTO, PIEDMONT 2019  violet, dark fruits and earth, smoky with bold tannins  $95
CANNONAU DI SARDEGNA, CANTINE DE ORGOSOLO 2018  juicy and warm: herbs with balanced tannins  $72
SANGIOVESE-MERLOT, POLIZIANO, TUSCANY 2019  violet, plum and herbs: full with rich tannins  $84

CANNED BEERS  $6
SWEETWATER HAZY IPA
PERONI NASTRO AZZURO PILSNER

ITALIAN SODAS  $4
San Pellegrino Aranciata
San Pellegrino Limonata
**ANTIPASTI**

**STRAZZIETTALIA $13**
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

**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**

**INSOLALE E VERDURE**

**CAESAR SALAD $13**
warm polenta croutons, charred broccoli, gem lettuce, radicchio, parmesan, lemon-anchovy dressing

**Eggplant Parmigiana $14**
japanese eggplant, burrata, marinara, basil-walnut pesto

**Broccoli Rabe + White Beans $8**
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

**SHAVED SALAD $14**
shaved brussels sprouts, radish, fennel, celery root, apples, hazelnuts, parmesan, lemon shallot dressing

**NONNI’S**

**SPAGHETTI & MEATBALLS $22**
B+V+P fontina stuffed meatballs, braised pork marinara, parmesan, basil

**MACARONI E GNOCCHI**

**Campanelle Nero $24**
squid ink pasta with seared shrimp, capers, fennel soffrito, olive oil breadcrumbs

**Tufoli Rigate $24**
fennel sausage, chicken liver-foie ragu, marsala wine, truffle butter, sage, parmesan, lemon

**Rigatoni Alla Vodka $22**
house ground garlic sausage, local greens, buffalo mozzarella, crispy prosciutto

**PAN SEARED GNOCCHI $22**
pancetta, butternut squash, 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 $23**
short rib ragu, brussels leaves, mushrooms, roasted celery root, 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” $24**
roasted half chicken seared “under a brick” salt roasted fingerlings, marinated peppers, roasted brussels sprouts, lemon-garlic white wine sauce

**Bronzino Oreganata $24**
wild mushroom farro, roasted cauliflower, seared brussels sprouts, pickled raisin, caper-lemon sauce, oregano breadcrumbs

**Chicken Parmigiana $24**
marinara, basil, burrata, served with spaghetti

**Marcie Turney** chef/proprietor
**Evan Turney** culinary director
**Blake Horton** chef de cuisine

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
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