



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

glass \$12 / bottle \$56

WHITE

CATARRATTO, ALCESTI, SICILY 2020

PECORINO, PEHCORA, ABRUZZO 2019

VERMENTINO, AIA VECCHIA, TUSCANY 2021

summer fruits and green herbs; fresh with no oak

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

AGLIANICO, ROCCA DEL DRAGONE, CAMPANIA 2020

rich dark fruits; herbs and earth

red and blue berries, earthy herbs; low tannins

warming black fruit and strong 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

floral orchard fruit, herbs, honeyed savory notes

green apple, pear, quince; full with no oak

\$68

\$70

\$75

RED BY THE BOTTLE

DOLCETTO LE MARIE, LISSART, PIEDMONT 2020

NEBBIOLO, ERIQUE RIVETTO, PIEDMONT 2019

CANNONAU DI SARDEGNA, CANTINE DE ORGOSOLO 2018

SANGIOVESE-MERLOT, POLIZIANO, TUSCANY 2019

warm and plush body with spice and floral notes

violet, dark fruits and earth, smoky with bold tannins

juicy and warm; herbs with balanced tannins

violet, plum and herbs; full with rich tannins

\$68

\$95

\$72

\$84



CANNED BEERS \$6

VICTORY BROTHERLY LOVE HAZY IPA

PERONI NASTRO AZZURO PILSNER

ITALIAN SODAS \$4

San Pellegrino Aranciata

San Pellegrino Limonata



ANTIPASTI

GIGI'S MEAT + CHEESE PLATE \$17

napoli salami, crescenza cheese, local flower honey, seasonal jam, grilled rustic bread

STRACCIATELLA \$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

SEARED ARTICHOKE & BUFFALO MOZZARELLA \$17

marinated peppers, charred asparagus, olive oil, vincotto

GARLIC BREAD \$6

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

SIDE OF GRILLED COUNTRY BREAD \$3



INSALATE E VERDURE

CAESAR SALAD \$13

warm polenta croutons, charred broccolini, 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

SPRING GREENS SALAD \$13

gem & boston bibb lettuce, snap peas, english peas, ricotta salata, red onion, hazelnuts, robiola cheese dressing, lemon-shallot vinaigrette

ITALIAN MARKET OLIVES \$6

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

PAN SEARED GNOCCHI \$22

pancetta, asparagus, peas, mushrooms, roasted garlic butter, lemon

BUCATINI CACIO E PEPE \$21

cracked black pepper, butter, shaved pecorino, prosciutto

RIGATONI ALLA VODKA \$22

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

BRAISED SHORT RIB LUMACHE \$23

short rib ragu, fava beans, garlic greens, mushrooms, 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

BRONZINO ALLA PIASTRA \$24

fregola, charred asparagus and snap peas, castelvetrano olive gremolata

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