



HOUSE COCKTAILS

Lemon Thyme Collins – vodka, house squeezed lemonade, thyme syrup glass \$12 carafe \$24

Sangria Rossa – red wine, apple brandy, rosemary simple, citrus glass \$12 carafe \$24

Negroni – gin, campari, sweet vermouth \$14

Sazerac – rye, luxardo, absinthe rinse, peeled citrus \$16

Espresso Martini – “Roaster’s Daughter” special blend \$14



SPARKLING

PROSECCO, I CASTELLI, VENETO \$13 apples and floral blossoms; elegant bubbles

APEROL SPRITZ \$13 traditional street beverage with sparkling wine



WINE BY THE GLASS & BOTTLE

glass \$13 / bottle \$58

WHITE

TREBBIANO, PAOLO NOEMIA, UMBRIA 2024

CHARDONNAY, PENDO, TRENTO 2023

FRASCATI, PALLAVICINI, LAZIO 2023

fruity apples and orange citrus crisp and refreshing

ripe stone and tropical fruits; round and concentrated

romasn classic; honeyed apples with white flowers

RED

SANGIOVESE, BONIFACIO, TOSCANA 2024

BARBERA d’ASTI, POVERO, PIEDMONT 2024

SYRAH-MERLOT, SEIANO, LAZIO 2024

rich dark fruits; lively plush body

fresh berry fruit; very low tannins

floral dark fruit with baking spice



WINE BY THE CARAFE

glass \$12 / carafe \$32

PINOT GRIGIO, I CASTELLI, VENETO 2022

bright citrus and floral notes; crisp and refreshing

MONTEPULCIANO D’ABRUZZO, BELLA VITA 2022

lush dark fruits, flowers and sweet spice

WHITE BY THE BOTTLE

FALANGHINA, CAGGIOANO, CAMPANIA 2024

SOAVE, INAMA, VENETO 2023

CHARDONNAY, CALANCHI, LAZIO 2023

tropical fruits with coastal herbs; ripe and round \$68

apples and mineral; creamy body with almond \$76

stone fruits with lemon and stone; elegant \$65



RED BY THE BOTTLE

BARBERA D’ALBA, AZELIA, ITALY 2023

NERELLO MASCALESE, CAURU, SICILY 2022

NEBBIOLO, ERIQUE RIVETTO, PIEDMONT 2023

SANGIOVESE, POLIZIANO, TUSCANY 2024

berries w/ spice and very low tannins \$80

berris, dark flowers, stone and flint w/ a bit of tannins \$68

violet, dark fruits and earth, smoky with bold tannins \$95

dark rich fruit and leather w/ long oak tannins \$98



CANNED BEERS

SEASONAL CRAFT BEER \$13

PERONI NASTRO AZZURO PILSNER \$6

ITALIAN SODAS \$4

San Pellegrino Aranciata

San Pellegrino Limonata



ANTIPASTI

ITALIAN MARKET OLIVES \$6
rosemary, lemon, olive oil

CAULIFLOWER CACIO E PEPE \$14
roasted cauliflower, fontina fonduta,
pecorino, cracked black pepper

STRACCIATELLA \$14
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 \$14
fontina-stuffed meatballs,
soft taleggio polenta, san marzano gravy

GARLIC BREAD \$8
sarcone's seeded loaf, roasted garlic butter,
sea salt, confit garlic head

SIDE OF GRILLED COUNTRY BREAD \$4



INSALATE + VERDURE

ROMAINE + FENNEL CAESAR \$15
warm polenta croutons, lemon-anchovy dressing,
lots of parmesan

SPRING RADISH + FAVA BEAN SALAD \$15
watercress, warm farro, parmesan, mint,
carrot vinaigrette

EGGPLANT PARMIGIANA \$15
japanese eggplant, burrata, marinara,
basil-walnut pesto

BROCCOLI RABE + WHITE BEANS \$10
nonna's garlic butter, lemon, chili

ROASTED CARROTS + BEETS \$14
spiced honey yogurt, herbs, toasted pistachio,
pickled raisins + capers, salmoriglio

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, burrata
uncle sal's (vodka) sauce, crispy prosciutto

WILD MUSHROOM BUCATINI \$22
tuscan kale, mushroom ragu,
touch of cream, thyme, parmesan

LOBSTER FRA DIAVOLO \$27
conchiglie pasta, poached lobster, roasted
garlic, spicy tomato sauce

BRAISED SHORT RIB LUMACHE \$24
seared mushrooms, sauteed greens,
whipped ricotta, fresh horseradish

PAN-SEARED GNOCCHI \$24
pork pancetta, wild mushrooms,
asparagus, garlic greens,
basil, 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.



PESCI & CARNI

MEDITERRANEAN BRONZINO \$24
warm fregola, asparagus,
pickled raisins, capers, piccata sauce

LAMB RISOTTO \$29
trumpet mushrooms, braised lamb, english peas
young pecorino, herbs

CHICKEN PARMIGIANA \$24
san marzano marinara, basil, burrata,
served with spaghetti

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



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