

# BEVANDE ALCOLICHE

## BELLO ORIGINALI

### BELLO | 18 ©

Gray Whale Gin, Italicus Bergamotto, Lime, Mediterranean Tonic, Basil Blossom

### CLEAR INTENTIONS | 18

Gran Dovejo Tequila, Balsamic Syrup, Orange Bitters, Basil Foam

### THE RYE PASSION | 18

Redemption high rye, Amaretto Disaronno, Passionfruit, Lemon, Demerara Syrup, Angostura

### SMOKIN PARADISE | 18

Amaras Verde Mezcal, Aperol, Pineapple, Lime, Rosemary Syrup, Angostura

### I'M IN LOVE | 20 ©

Amaras verde mezcal, Gray Whale Gin, Kleos Liquor, Honeydew Syrup, Lime

### TOMATO WHISPERS | 20 ©

Gray Whale Gin, Gray Whale Vodka, Tomato Water, Luxardo Bitter Bianco

### ONE THING LED TO ANOTHER | 22 ①

Plantarum Rum, Tuaca Brandy, Limoncello, Strawberry Basil Peach Cordial, Pineapple, Lemon, Angostura



## AGED IN CASK

### NEGRONI AL CIOCCOLATO | 20 ②

Gray Whale Gin, Campari, Sweet vermouth infused with white wine, chocolate bitters

### THE GODFATHER | 20 ②

Redemption Bourbon, Amaro Angeleno, Angostura, Rhubarb bitters

## ANALCOLICI

### EASY DOES IT (VIRGIN TIKI) | 16 ①

Strawberry Basil Peach Cordial, Lemon, Orange, Pineapple

### SOUTHERN HOSPITALITEA | 16 ②

Zero proof botanical, Apple cider, Cinnamon, Honey, Lemon

## BOLLICINE

### DUVAL-LEROY BRUT (NV) | 30 | 118

Vertus, France

## BIRRE ALLA SPINA

MENABREA ITALIAN | 10

STELLA ARTOIS BELGIAN LAGER | 10

SCULPIN IPA | 10

KONA BIG WAVE GOLDEN ALE | 10

ESTRELLA DAMM SPANISH LAGER | 10

## BIANCHI

SCARBOLO SAUVIGNON BLANC 2020 | 14 | 54  
Friuli-Venezia Giulia, Italia

MICHELE CHIARLO MOSCATO D'ASTI NIVOLE 2024 | 18 | 78  
Piemonte, Italia (375ml)

MARCO FELLUGA PINOT GRIGIO 2023 COLLIO DOC | 15 | 58  
Friuli-Venezia Giulia, Italia

SAINT MARTIN CHABLIS 2023 | 26 | 100  
Chablis, Burgundy, France

SCAIA, ROSATO | 12 | 44  
Veneto, Italia

ELENA WALCH PINOT GRIGIO 2024 DOC | 18 | 54  
Alto Adige, Italia

MOSCONE LANGHE CHARDONNAY DOC 2024 | 13 | 50  
Piemonte, Italia

L' INSOLITO DEL POZZO VERDICCHIO, 2022 | 22 | 84  
Marche, Italia

## ROSSI

AUSTIN HOPE CABERNET SAUVIGNON 2023 | 25 | 130  
Paso Robles, California

TRE LAME AGRICOLA GIRARDI PRIMITIVO 2023 | 14 | 54  
Puglia, Italia

PRIMARIUS PINOT NOIR 2022 | 15 | 58  
Willamette Valley, Oregon

CROGNOLO TENUTA SETTE PONTI 2023 | 20 | 78  
Toscana IGT, Italia

ENRICO SERAFINO BAROLO MONCLIVIO DOCG | 30 | 118  
Piemonte, Italia

TENUTE DI NOZZOLE CHIANTI RISERVA 2021 DOCG | 15 | 58  
Toscana, Italia

RENATO RATTI BAROLO MARCENASCO 2020 | 27 | 102  
Piedmont, Italia

PIANCORNELLO ROSSO DI MONTALCINO 2022 | 19 | 74  
Toscana DOC Italia

LA VALENTINA MONTEPULCIANO 2023 | 14 | 54  
D' Abruzzo, Italia

# CIBO

## PER INIZIARE

### BURRATA DI STEFANO | 28

Green Goddess Pesto, Roasted Shishito Peppers & Cherry Tomatoes, Taralli & Fleur de Sel

### FRITTURA DI CALAMARI | 24

Parsley, Lemon Wedge, Zucchini, Chili Crunch Aioli

### HAMACHI CRUDO | 32

Preserved Lemon Vinaigrette, Charred Treviso, Chives & Toasted Sesame

### MIDOLLO AL FORNO | 32

Bone marrow, Gemelli, Porcini Dust, Bread Crumbs, Balsamic

### POLPO | 31

Grilled Octopus, Nduja, Grilled Rapini

## PANINI

### PROSCIUTTO | 19

Prosciutto, Fior Di Latte, Zhug, Tomato

### CAPRESE | 16

Tomato, Burrata, Basil, EVOO

### SURF AND SAND | 21

Octopus, Pork Belly, Piquillo Peppers

## INSALATA

### CESAR | 24

Baby Gem Lettuce, Fresh Herbs, Lemon Anchovy Dressing, Lemon Zest & Crouton Gorgonzola

### INSALATA AL GORGONZOLA | 22

Treviso & Arugula, Lemon Dressing, Toasted Walnuts, Gorgonzola

### ADD PROTEIN TO ANY SALAD | 12

Chicken or Shrimp

## PIZZE

### DOLCE DIAVOLA | 28

Pomodoro, Di Stefano Fior di Latte, Calabrese Salame & Wildflower Honey

### MARGHERITA | 26

Pomodoro, Di Stefano Fior di Latte, Basil & Olive Oil

### PROSCIUTTO | 30

Pomodoro, Di Stefano Fior di Latte, Basil, Arugula & Prosciutto

### FIRST OF THE SEASON | 30

Heirloom Tomatoes, Sicilian Oregano, Fleur de Sel, Straciatella & Fresh Seasonal Herbs

## PASTE FATTE IN CASA

ADD Bianco "Italy" or Nero Pregiato to any dish | mkt price

### GEMELLI | 45

Twisted Pasta, Sausage, Salsa Rossa, Chile, Crispy Prosciutto & Micro Cilantro

### POMODORO | 26

Spaghetti, Blended Combination of Three Italian Tomato Varieties, Fresh Basil & EVOO

### LA NOSTRA BOLOGNESE | 40

Tagliolini, Braised Ragu & Parmigiano

### RAGU DI GAMBERI | 38

Spaghetti, Chopped Shrimp, Pachino, Crustacean Brodo, Parsley & Lemon Zest

## DOLCI

### TIRAMISU | 16

### HOMEMADE GELATO e SORBETTO | 16

Ask your server for selections

### YUZU PANNA COTTA | 16

### AFFOGATO | 18

### TORTA NOCCIOLE E CIOCCOLATO | 18

### ORANGE OLIVE OIL CAKE | 18

#### ALLERGY WARNING:

Kitchen operations share cooking and preparation areas. Cross contact with foods may occur. We are unable to guarantee specific menu items would not come in cross-contact with allergens.

Consuming raw or undercooked meats and shellfish can increase your risk of foodborne illness.

Modifications and substitutions are politely declined

A service charge of 20% will be added to parties of 6 or more.