



SALUMI E FORMAGGI 3

SELECTION OF THREE \$19.00

prosciutto di parma, finocchiona, coppa, bresaola, salami picante, stracciatella, parmigiano reggiano, taleggio, gorgonzola dolce, ricotta salata

SELECTION OF FIVE \$30.00

prosciutto di parma, finocchiona, coppa, bresaola, salami picante, stracciatella, parmigiano reggiano, taleggio, gorgonzola dolce, ricotta salata

GRAND BOARD FULL SELECTION \$59.00

with pear mostarda, honeycomb, marcona almonds, giardiniera. prosciutto di parma, finocchiona, coppa, bresaola, salami picante, stracciatella, parmigiano reggiano, taleggio, gorgonzola dolce, ricotta salata

ANTIPASTI 11

OYSTERS* \$22.00

half dozen, cucumber basil mignonette

BURRATA AVAILABLE OPTIONS

tomato compote, pesto, grilled focaccia \$19.00

ADD PROSCIUTTO: \$6.00

OCTOPUS \$26.00

crispy potatoes, tonnato sauce, squid ink aioli

LOBSTER RAVIOLI \$24.00

baby leeks, foraged mushrooms, tomato brodo

FRITTO MISTO \$22.00

calamari, shrimp, zucchini, fennel, calabrian aioli

PIZZELLE \$19.00

herb and black pepper pizzelle, stracciatella, prosciutto, pear compote, marcona almonds, balsamic glaze

MUSSELS \$19.00

your choice of : fra diavolo, calabrian chile, garlic white wine, lemon cream, prosciutto

POLPETTE \$19.00

beef and pork meatballs, signature pomodoro sauce, whipped ricotta, fresh basil

ARANCINI \$19.00

mushroom and taleggio, lemon aioli

CRESPELLE	\$21.00
savory crepe, herb braised chicken thigh, pine nut, lemon butter sauce	
EGGPLANT PARMESAN	\$16.00
crispy eggplant, signature pomodoro, mozzarella	
ZUPPA E INSALATA 5	
ITALIAN WEDDING	\$11.00
meatballs, vegetables, ancini de pepe	
TOMATO CARPACCIO	\$18.00
thin sliced tomato, fresh mozzarella, prosciutto, greens, balsamic, pesto vinaigrette	
CAESAR	\$15.00
romaine, parmesan, olive tapenade, ciabatta croutons	
ARUGULA	\$15.00
parmesan, toasted pine nuts, cherry tomatoes, lemon vinaigrette	
BEETS E CHICORY	\$15.00
roasted beets, chicory, lemon vinaigrette, goat cheese, beet agrodolce, pistachio	
PASTA 8	
LINGUINE ALLA VONGOLE	\$33.00
littleneck clams, white wine and garlic sauce, calabrian chile	
SEAFOOD SCAMPI	\$45.00
spaghetti, shrimp, clams, mussels, calamari, lemon garlic brodo	
RIGATONI BOLOGNESE	\$33.00
cast iron baked, slow braised beef and pork ragù, mascarpone	
CAVATELLI E SALSICCA	\$32.00
sweet italian sausage, broccoli rabe, pecorino romano, calabrian chile	
SCALLOP E GNOCCHI	\$42.00
nduja sausage, potato gnocchi, white bean, tuscan kale, tomato	
BUCATINI	\$32.00
braised octopus, tomato sugo, calabrian chile	
GNOCCHI GENOVESE	\$25.00
potato gnocchi, pesto alla genovese, pine nuts, pecorino romano	
CACIO E PEPE	\$24.00
spaghetti, goat cheese, pink peppercorn	

ENHANCEMENTS 4

TENDERLOIN*	\$25.00
SHRIMP	\$18.00
SCALLOPS	\$18.00
MAINE LOBSTER TAIL	\$18.00

SECONDI 9

BONE-IN VEAL	\$67.00
Your choice of milanese (crispy potatoes, arugula, tomato, pickled onion) or parmesan (tomato, mozzarella, spaghetti)	
VEAL OSSO BUCO	\$65.00
saffron risotto, herb gremolata	
ROASTED HALF CHICKEN CACCIATORE STYLE	\$34.00
linguine, tomato, mushroom, olive, bell peppers	
CIOPPINO	\$54.00
maine lobster tail, shrimp, mussels, clams, calamari, tomato brodo	
SALMON*	\$39.00
winter vegetable misto, sun dried tomato pesto	
SWORDFISH	\$39.00
zucchini, potato, caper and tomato butter	
BRANZINO	\$41.00
grilled artichokes, arugula, pickled onion, tomato, lemon vinaigrette	
FILET MIGNON*	\$62.00
10oz, mushroom sugo, grilled asparagus	
NEW YORK STRIP*	\$64.00
14oz, broccoli rabe, creamy polenta, barolo reduction	

CONTORNI 5

GRILLED ASPARAGUS	\$13.00
BROCCOLI RABE & SAUSAGE	\$14.00
CRISPY YUKON POTATOES	\$12.00
SAUTEED MUSHROOMS	\$15.00
CREAMY POLENTA	\$12.00

DOLCI 7

SIGNATURE TORTA CIOCCOLATO	\$15.00
hazelnut, praline and caramel	
BABA NAPOLETANO LIMONCELLO	\$14.00
tender brioche cake, ‘minestrone di tutti-frutti’ limoncello drizzle, citrus sorbet, whipped cream	
KEY LIME PIE	\$15.00
toasted meringue, citrus sorbet	
MILLEFOGLIE ALLA CREMA	\$13.00
light & flaky puff pastry, vanilla cream custard, salted caramel, hazelnut, stracciatella ice cream	
VANILLA CRÈME BRÛLÉE	\$14.00
vanilla bean infusion, served with biscotti	
TIRAMISU	\$13.00
layers of espresso-dipped ladyfingers and mascarpone, coffee ice cream	
STREGA AFFOGATO	\$11.00
vanilla gelato topped with fresh espresso, amaretti cookie crumble	

LIBATIONS 3

CHOCOLATE MARTINI	\$18.00
stoli vanilla, mozart milk & white chocolate	
IRISH COFFEE	\$16.00
jameson, baileys, coffee, whipped cream	
SWEET SORRENTO	\$18.00
sogno di sorrento crema lemoncello, sobieski, lemon, vanilla syrup, dehydrated orange	

CHOOSE YOUR ESPRESSO MARTINI 3

THE CLASSIC	\$18.00
sobieski, stoli vanilla, black button bourbon cream, borghetti, espresso	
THE MEDITERRANEAN	\$18.00
galliano ristretto, amaro nonino, pedro ximenez sherry, espresso	
LATE NIGHT WITH ORVILLE	\$18.00
maker's mark, borghetti, espresso, popcorn syrup, chocolate bitters	

CAFFE 5

COFFEE	
ESPRESSO	
AMERICANO	

CAPPUCCINO	
LATTE	
SCOTCH 17	
BALVENIE DOUBLE-WOOD 12 YR	\$18.00
CHIVAS REGAL	\$17.00
GLENFIDDICH 12 YR	\$16.00
GLENFIDDICH 14YR	\$18.00
GLENFIDDICH 21 YR	\$66.00
GLENLIVET 12 YR	\$17.00
GLENLIVET 18 YR	\$26.00
GLENLIVET FOUNDER’S RESERVE	\$18.00
GLENLIVET NADURRA 16 YR	\$25.00
GLENMORANGIE QUINTA RUBAN 12 YR	\$20.00
JOHNNIE WALKER BLUE	\$66.00
JOHNNIE WALKER PLATINUM	\$25.00
LAGAVULIN 16 YR	\$19.00
LAPHROIAG 10 YR	\$18.00
MACALLAN 12 YR	\$18.00
MACALLAN 18 YR	\$47.00
OBAN 14 YR	\$19.00
BOURBON 7	
ANGEL’S ENVY BOURBON	\$17.00
BLANTONS	\$18.00
BULLEIT BOURBON	\$16.00
KNOB CREEK BOURBON	\$16.00
MIDDLETON VERY RARE	\$40.00
RED BREAST 12 YR	\$16.00
WOODFORD RESERVE	\$17.00

RYE 5

ANGEL’S ENVY RYE	\$20.00
BULLEIT RYE	\$17.00
KNOB CREEK RYE	\$17.00
WHISTLE PIG 10 YR RYE	\$20.00
WHISTLE PIG THE BOSS HOG	\$56.00

COGNAC & ARMAGNAC 12

ARMANGAC LARRESSINGLE VSOP	\$15.00
ARMAGNAC LARRESSINGLE XO	\$23.00
COURVOISIER XO	\$44.00
HENNESSY PARADIS IMPERIAL	\$375.00
HENNESSEY PRIVILEGE VSOP	\$23.00
HENNESSEY XO	\$59.00
REMY MARTIN 1738	\$17.00
REMY MARTIN VSOP	\$19.00
REMY MARTIN XO	\$54.00
TESSERON XO LOT 90 OVATION	\$50.00
TESSERON XO LOT 53 PERFECTION	\$90.00
TESSERON XO LOT 29	\$160.00

REMY MARTIN LOUIS XIII “THE PERFECT POUR” 1

REMY MARTIN LOUIS XIII “THE PERFECT POUR”	AVAILABLE OPTIONS
	1/2 oz: \$175.00
	1 oz: \$350.00
	2 oz: \$550.00

AMARI 6

AMARO DELL’ETNA	\$15.00
AMARO MONTENEGRO	\$16.00
AMARO NONINO QUINTESSENTIA	\$17.00
AVERNA AMARO	\$15.00

FERNET BRANCA	\$15.00
RABARBARO ZUCCA AMARO	\$14.00
CORDIALS 11	
APEROL	\$16.00
BAILEY’S	\$15.00
BLACK BUTTON	\$14.00
CAMPARI	\$16.00
CHAMBORD	\$15.00
DISARONNO AMARETTO	\$15.00
GRAND MARNIER	\$16.00
MELETTI LIMONCELLO	\$15.00
SAMBUCA	\$15.00
SAMBUCA BLACK	\$15.00
STREGA	\$15.00
GRAPPA 3	
GRAPPA COSTELLO BANFI	\$13.00
GRAPPA MICHELE CHIARLO	\$15.00
GRAPPA TIGNANELLO	\$15.00
PORT 3	
TAYLOR 10	\$13.00
TAYLOR 20	\$19.00
TAYLOR 30	\$36.00
ITALIAN INSPIRATIONS 4	
NEGRONI THREE WAYS	\$18.00
classic - citadelle gin, campari, carpano, sweet vermouth. golden - citadelle gin, contratto, italicus. perfect - citadelle gin, campari, amaro montenegro, dry & sweet vermouth	
SIN & SPICE SPRITZ	\$18.00
cinnamon spiced port syrup, aperol, la luca prosecco	

JEREMY'S MIDNIGHT MANHATTAN	\$18.00
maker's mark bourbon, amaro montenegro, black walnut bitters *, smoked tableside	
ITALIAN PALOMA	\$18.00
bribon blanco tequila, contratto liqueur, lime, pink grapefruit, thyme	

SIGNATURES 10

SPARKLING PEAR	\$18.00
grey goose la poire, st. elder, pear purée, laluca prosecco	
STREGA SANGRIA	\$18.00
traditional red / strawberry lemongrass white [enjoy by the glass or by the pitcher]	
SPICY CUCUMBER MARGARITA	\$18.00
ghost tequila, lime, agave nectar, cucumber, cayenne and paprika salted rim	
BERRY BOURBON SMASH	\$18.00
evan williams bourbon, réal blackberry, lemon, mint	
BLOOD ORANGE & BUBBLES	\$18.00
solerno blood orange liqueur, blood orange juice, sugar, laluca prosceeo	
APPLE BOURBON MULE	\$18.00
evan williams bourbon, apple cider, lemon juice, ginger beer	
BELLA LUNA	\$18.00
bribon tequila, aperol, réal passionfruit, lime	
POM & CRANBERRY MEZCAL MARGARITA	\$18.00
bribon blanco, peloton mezcal, cranberry, pomegranate, lime, sugar	
ESPRESSO MARTINI	\$18.00
sobieski, stoli vanilla, black button bourbon cream, borghetti, espresso	
SEAPORT MAI TAI	\$18.00
bacardi 8 aged rum, myers’s platinum, orgeat*, lime, pineapple, cranberry, orange, réal passionfruit	

NON-ALCOHOLIC 2

LAST ONE STANDING	\$12.00
enroot strawberry lavender rosemary tulsi cold brew tea, raspberry, blackberry, lemon, sugar	
BLACKBERRY BURLESQUE	\$12.00
enroot raspberry mint, white peony cold brew tea, reàl blackberry purée, lime, mint, ginger beer	

SPARKLING 3

RUFFINO SPARKLING ROSÉ 187 ML, VENETO	\$16.00
LALUCA PROSECCO VENETO	\$14.00

POMMERY BRUT 187 ML. CHAMPAGNE

\$25.00

WHITE & ROSÉ 9

BERTANI PINOT GRIGIO VENETO	\$14.00
THE CROSSINGS SAUVIGNON BLANC MARLBOROUGH	\$14.00
DOMAINE DE LA PERRIER SAGET SANCERRE LOIRE	\$18.00
CHATEAU MIRAVAL ROSÉ CÔTES DE PROVENCE	\$17.00
TRIMBACH CLASSIC RIESLING ALSACE	\$16.00
CHALK HILL CHARDONNAY SONOMA	\$15.00
JEAN-MARC BROCARD CHARDONNAY CHABLIS	\$16.00
FLOWERS CHARDONNAY SONOMA	\$23.00
TERRE NERA ETNA BIANCO CARRICANTE SICILY	\$17.00

RED 11

BOEN PINOT NOIR CALIFORNIA	\$15.00
KING ESTATE INSCRIPTION PINOT NOIR OREGON	\$17.00
HESS SELECT CABERNET SAUVIGNON CALIFORNIA	\$15.00
JUSTIN CABERNET SAUVIGNON PASO ROBLES	\$19.00
ZUCCARDI Q MALBEC UCO VALLEY	\$14.00
BRANCAIA ROSSO TOSCANA RED BLEND TUSCANY	\$15.00
ORIN SWIFT 'ABSTRACT' RED BLEND NAPA	\$25.00
IL POGGIONE ROSSO DI MONTALCINO TUSCANY	\$19.00
CHARLES KRUG MERLOT NAPA	\$14.00
QUILT CABERNET SAUVIGNON NAPA	\$20.00
BORGIO SCOPETO CHIANTI CLASSICO TUSCANY	\$14.00

PREMIUM WINES 10

CASTELLO DI FONTERUTOLI TOSCANO PHILIP CABERNET SAUVIGNON TUSCANY	\$25.00
CASALI DEL BARONE BAROLO PIEDMONT	\$29.00
COL D'ORCIA NEARCO SUPER TUSCAN MONTALCINO	\$29.00

LE VOLTE DELL'ORNELLAIA SUPER TUSCAN TUSCANY	\$25.00
THE PRISONER PINOT NOIR SONOMA	\$24.00
FLOWERS PINOT NOIR SONOMA	\$30.00
VIBERTI BUAN PADRE BAROLO PIEDMONT	\$35.00
VILLA POGGIO SALVI BRUNELLO DI MONTALCINO TUSCANY	\$28.00
ADAPTATION BY ODETTE CABERNET SAUVIGNON NAPA	\$35.00
CASTELLO DI BOSSI BERARDO CHIANTI RISERVA TUSCANY	\$29.00