



ANTIPASTI 11

Gnocco Fritto \$17.00

24-month Black Label Prosciutto di Parma with fried dough

Arancini \$13.00

Lightly fried four cheese risotto balls

Piatto di Formaggi e Salumi \$22.00

Platter of assorted cheese and cured meats

Schiacciata \$17.00

Pizza stuffed with mortadella, robiola cheese, truffle oil

Romeo's Favorite (Schiacciata) \$19.00

Pizza stuffed with arugula, prosciutto, mozzarella, olive oil, peperoncino

Melanzana \$15.00

Layers of eggplant, mozzarella, house tomato sauce, Grana Padano, basil

Rollatini \$15.00

Thinly sliced eggplant filled with buffalo ricotta, parmigiana and basil with house tomato sauce

Polpettine \$16.00

Pan seared veal and beef meatballs, house tomato sauce

Carciofi \$15.00

Crispy fried artichokes, Grana Padano, parsley

Montanara \$16.00

Fried small pizzas, house tomato sauce, Grana Padano, basil

Prosciutto E Mozzarella \$18.00

Prosciutto and Buffalo Mozzarella (GF)

INSALATE 4

Cavolfiore \$16.00

Roasted cauliflower, caramelized onion, black currants, pine nuts, breadcrumbs

Insalata del Mercato \$15.00

Market greens, red onions, radish, lemon and extra virgin olive oil

Rughetta **\$16.00**

Arugula, crispy pancetta, shaved parmesan, fennel, light balsamic dressing

Caesar Salad **\$16.00**

Romaine, grana padano, light house Caesar dressing, croutons

PIZZA 4

Margherita **\$17.00**

Fior di latte mozzarella, house tomato sauce, basil

Rafele **\$19.00**

Prosciutto di Parma, buffalo mozzarella, arugula, Grana Padano

Funghi e Fontina **\$17.00**

Mix of mushrooms, Fontina cheese, truffle oil

Marinara **\$16.00**

House tomato sauce, garlic, oregano

HOUSE-MADE PASTA 8

Spaghetti Frutti Di Mare **\$23.00**

Spaghetti, clams, shrimp, scallops, cherry tomatoes

Tagliolini ai Funghi **\$18.00**

Tagliolini, mixed mushrooms, truffle paté, Grana Padano

Gnocchi alla Sorrentina **\$20.00**

Gnocchi, melted mozzarella, house tomato sauce, basil, Grana Padano

Pappardelle Bolognese **\$21.00**

Ribbon pasta, slowly braised pork and beef in a classic bolognese sauce

Ravioli di Spinaci **\$20.00**

Spinach and buffalo ricotta Ravioli, house tomato sauce, basil

Paccheri All' Amatriciana **\$19.00**

Paccheri, pork cheek, tomato sauce, pecorino cheese

Spaghetti Filetto di Pomodoro **\$18.00**

Spaghetti, house tomato sauce, garlic, basil, olive oil

Tonnarelli Cacio e Pepe **\$19.00**

Tonnarelli, Pecorino Romano, black pepper, Roman style

ENTRÉES 8

Tagliata di Manzo **\$31.00**

Grilled grass-fed New York strip loin, salsa verde, arugula, shaved Grana Padano

Maiale	\$29.00
Pan-seared pork chop, sautéed escarole, garlic, pepper	
Galletto Arrosto	\$27.00
Roasted organic chicken, Italian herbs, roasted fennel and roasted beets	
Zuppa di Pesce	\$31.00
Fish stew, house tomato sauce, garlic, peperoncino	
Branzino alla Griglia	\$30.00
Grilled branzino, Italian herbs, white wine, rosemary potatoes, spinach	
Pollo Milanese	\$22.00
Lightly breaded chicken breast served with mixed green salad	
Pollo Alla Parmigiana	\$22.00
Lightly breaded chicken breast, melted mozzarella, roasted potatoes	
Fritto Misto	\$26.00
Fried Calamari, shrimp, zucchini, fennel, sage, lemon	

SIDES 4

Patate	\$9.00
Roasted with rosemary, sea salt	
Spinaci	\$9.00
Pan seared spinach, garlic, olive oil	
Finocchio Brasato	\$9.00
Braised fennel, mixed herbs	
Brussel Sprouts	\$9.00
Brick-oven roasted, parmesan crust	

DOLCI 4

Cheesecake	\$9.00
Our famous Italian style cheesecake	
Tiramisu	\$9.00
Layers of Mascarpone cheese, ladyfingers, espresso	
Tortino Di Chocolate	\$9.00
Chocolate lava cake with vanilla ice cream	
Gelato & Sorbet	\$9.00
flavors change daily	

EGGS 5

Frittata di Spinaci	\$12.00
Spinach, mozzarella omelette	
Pizzaiola	\$13.00
Poached eggs, house tomato sauce, melted mozzarella, toasted bread, oregano, olive oil	
Salmon Eggs Benedict	\$14.00
Poached eggs, smoked salmon, homemade focaccia, hollandaise sauce	
Florentine	\$15.00
Poached eggs, prosciutto di Parma, mozzarella, spinach, homemade focaccia	
Pancakes	\$15.00
Fresh seasonal fruit, maple syrup	

HOME-MADE PASTA 9

Spaghetti Pomodoro	\$14.00
Spaghetti, house tomato sauce, garlic, basil, olive oil	
Fettuccine Bolognese	\$18.00
Fettuccine, slowly braised pork and beef Bolognese sauce	
Tagliolini	\$17.00
Tagliolini, pancetta, mix mushrooms, touch of crème	
Tonnarelli Cacio e Pepe	\$18.00
Fusilloni, Pecorino Romano, black pepper, Roman style	
Paccheri All' Amatriciana	\$18.00
Paccheri, pork cheek, tomato sauce, pecorino cheese	
Spaghetti alla Carbonara	\$18.00
Spaghetti, Italian pork belly, egg, pecorino cheese	
Spaghetti Vongole	\$19.00
Spaghetti, clams, parsley, extra virgin olive oil	
Ravioli di Spinaci	\$18.00
Spinach and buffalo ricotta Ravioli, house tomato sauce, basil	
Orecchiette alla Barese	\$21.00
Orecchiette, broccoli rabe, shrimp, anchovies dressing	

PIZZE E FOCACCE 7

Margherita	\$15.00
Fior di latte mozzarella, house tomato sauce, basil	
Crispy Fried Egg Bolognese Pizza	\$16.00
Bolognese sauce, Calabrian red pepper, fried eggs	

Pizza Rafele	\$16.00
Prosciutto di Parma, buffalo mozzarella, arugula, Grana Padano	
Funghi e Gorgonzola	\$15.00
Mix of mushrooms, gorgonzola cheese, truffle oil	
Pizza Salsiccia	\$15.00
Homemade sausage, broccoli rabe, chili flakes	
Italian Style Hamburger	\$17.00
Homemade bread, mushrooms, melted fontina cheese, with roasted potatoes	
Focaccia con Vegetales	\$15.00
Mixed grilled market vegetables and buffalo mozzarella	

COCKTAILS 9

Rafele Sicuro	\$14.00
Signature Cocktail - 3 Kilos Vodka, St. Germain, muddled fresh mint and cucumber, lime juice	
P.T.O	\$14.00
Paid Time Off - House-infused Lemongrass Vodka, pineapple juice, sour mix, ginger syrup	
La Forte	\$14.00
The Strong One - Casamigos tequila, Cointreau, freshly muddled jalapeño, lime juice, agave, grapefruit juice	
Cynar Spritz	\$12.00
Cynar, Prosecco, sparkling water	
Italian Mule	\$14.00
Amaro Nonino, fresh muddled ginger, lemon juice, ginger beer	
Manhattan	\$13.00
Bulleit Rye, Angosta bitters, Antica Formula	
Old Fashioned	\$13.00
Made with Woodford Reserve	
Mezcal Negroni	\$14.00
Mezcal, Campari, Antica Formula	
Hot Toddy	\$14.00
Slane Triple Casket Irish Whiskey, freshly muddled mint, lemon and ginger, English breakfast tea, honey	

SPARKLING 2

Prosecco Treviso Brut DOC Casalini 2016	\$12.00
Lambrusco, Lombardia NV	\$11.00

WHITE 7

Pinot Bianco, Elena Walch 2017	\$11.00
Vermentino Pala I Fiori 2017	\$12.00
Pinot Grigio, Cantina Terlano 2016	\$13.00
Falanghina, Terredora di Paolo, Corte di Giso, Campania 2017	\$13.00
Gavi, La Rocca, Piemonte 2016	\$13.00
Chardonnay, Pierpaolo Pecorari, Venezia Guilia 2017	\$14.00
Sauvignon Blanc, Vette S Lorenzo, Friuli 2017	\$14.00

ROSE' 1

Bertani, Veneto 2016	\$12.00
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RED 8

Montepulciano D'abruzzo, Marramiero, Abruzzo 2016	\$12.00
Montecucco, Basile, Toscana 2014	\$12.00
Chianti, Lanciola, Toscana 2015	\$12.00
Valpolicella Classico Superiore, Buglioni, Veneto 2012	\$14.00
Montefalco, Arnaldo Caprai 2014	\$16.00
Barbera D'asti, Hilberg Pasquero, Piemonte 2014	\$15.00
Pergolaia, Supertuscan Caiarossa, Toscana 2013	\$17.00
Cerasuolo di Vittoria, Melovivo, Sicilia 2013	\$16.00

CHAMPAGNE AND SPARKLING 9

Prosecco Treviso Brut DOC Casalini 2017	\$38.00
Isotta Manzoni Rose, Cuvee Emilia, Treviso NV	\$45.00
Lamrusco, Lombardia NV	\$42.00
Altaneve Prosecco Superiore DOCG Valdobbiadene 2016	\$68.00
Franciacorta Bellavista Alma Gran Cuvee Brut	\$65.00
Franciacorta Brut Cuvee Prestige, Ca del Bosco NV	\$80.00
Veuve Clicquot, Veuve Clicquot NV	\$120.00
Dom Perignon, Moet & Chandon 2009	\$280.00

Cristal Brut, Louis Roederer 2009 **\$360.00**

ASSORTED REDS 2

Cabernet Sauvignon, Coppola's Inglenook, California 2013 **\$130.00**

Passito, Pantelleria, Sicilia 2016 **\$45.00**

NORD 12

La Rocca, Gavi, Piemonte 2017 **\$40.00**

Gavi, La Ghibellina, Piemonte 2016 **\$50.00**

Pinot Bianco, Elena Walch, Alto Adige 2017 **\$44.00**

Pinot Grigio, Cantina Terlano, Alto Adige 2017 **\$45.00**

Ribolla Gialla, Roncus, Friuli 2016 **\$48.00**

Roero Arneis, Bricco delle Ciliegie, Piemonte 2017 **\$49.00**

Sauvignon Blanc, Vette San Leonardo, Friuli 2017 **\$50.00**

Pinot Grigio, Collio Schiopetto 2016 **\$65.00**

Chardonnay, Pierpaolo Pecorari, Venezia Giulia 2016 **\$58.00**

Traminer Aromatica, Pierpaolo Pecorari, Venezia Giulia 2015 **\$45.00**

Petite Arvine, Ottin, Valle D'Aosta 2017 **\$65.00**

Vintage Tunina, Jerman, Friuli Venezia Giulia 2013 **\$110.00**

CENTRO 4

Vernaccia di San Gimignano Riserva, La Lastra, Toscana 2015 **\$57.00**

Verdicchio Riserva San Paolo, Pievalta, Marche 2013 **\$67.00**

Grechetto, Fiorfiore Roccafiore, Umbria 2015 **\$58.00**

Cervaro della Sala, Castello della Sala, Umbria 2014 **\$95.00**

SUD 8

Vermentino Pala I, I Fiori, Sardegna 2017 **\$41.00**

Falanghina, Terredora di Paolo Corte di Giso, Campania 2017 **\$42.00**

Greco di Tufo, Loggia della Serra, Campania 2017 **\$53.00**

Fiano di Avellino, Terredora di Paolo, Campania 2017 **\$51.00**

Vermentino, Stellato, Sardegna 2017	\$68.00
Chardonnay, Planeta, Sicilia 2016	\$72.00
Furore Bianco, Marisa Cuomo, Campania	\$70.00
Etna Bianco Pietramarina, Benanti, Sicilia 2013	\$110.00

GUEST VINEYARD: LANCIOLA 5

BTG Chianti Colli Fiorentini 2015	\$48.00
Tuscan Sangiovese Ricciotto Governo 2015	\$53.00
Chianti Classico Le Masse di Greve 2015	\$65.00
Chianti Classico Gran Selezione Le Masse di Greve 2011	\$90.00
Vin Santo Chianti Classico Occhio di Pernice 2008	\$92.00

MAIN 10

Cavolfiore	\$15.00
Roasted cauliflower, caramelized onion, black currants, pine nuts	
Melanzana*	\$14.00
Layers of eggplant, buffalo mozzarella and tomato puree, Grana Padano, basil	
Carciofi*	\$14.00
Crispy fried artichokes, Parmigiano Reggiano, parsley	
Penne ai Funghi	\$18.00
Gluten free penne pasta with mixed mushrooms and truffle oil	
Fettuccine Lamb Ragu	\$19.00
Gluten free fettuccine slowly braised lamb ragu, rosemary, thyme	
Penne Frutti di Mare	\$19.00
Gluten free pasta with mixed seafood	
Tagliata di Manzo	\$31.00
Grilled grass-fed New York strip loin, salsa verde, arugula, shaved Grana Padano	
Branzino alla Griglia	\$29.00
Grilled Branzino with Italian herbs and white wine	
Cotoletta di Maiale	\$29.00
Grilled pork chop with mixed greens and cherry tomatoes	
Zuppa di Pesce	\$31.00
Market fish stew with tomatoes, garlic and pepperoncino	

GELATI 3

Dark Chocolate	\$8.00
Vanilla	\$8.00
Lemon Sorbet	\$8.00

AMARI & LIQUEUR 25

Amaro Montenegro	\$13.00
Luxardo Amaro Abano	\$13.00
Amaro Ramazzotti	\$13.00
Amaro Lucano	\$13.00
Fernet Branca	\$13.00
Branca Menta	\$13.00
Cynar	\$13.00
Averna	\$13.00
Amaro Monte San	\$13.00
Costanzo	\$13.00
Amaro Nonnino	\$13.00
Frangelico	\$13.00
Borghetti	\$13.00
Liquore Strega	\$13.00
Amaretto di Saronno	\$13.00
Sambuca Molinari	\$13.00
Galliano	\$13.00
Chartreuse Green	\$14.00
Chartreuse Yellow	\$13.00
Chambord	\$12.00
Baileys	\$12.00
Limoncello	\$10.00
Tawny Porto, Taylor Fladgate, 10 Year Old	\$14.00
Tawny Porto, Taylor Fladgate, 20 Year Old	\$18.00

Passito di Pantelleria, Cantine Pellegrino, 2016

\$12.00

GRAPPE 3

Grappa Italiana Caffo \$14.00

Grappa Sibona \$14.00

Grappa Riserva Sibona \$15.00

COGNAC & RUM 5

Remy Martin VSOP Cognac \$18.00

Hennessy \$16.00

Gosling's Black Seal Rum \$13.00

Captain Morgan Spiced Rum \$12.00

Bumbu Rum \$14.00

SINGLE MALT 8

Glenfiddich, 12 Years Old \$15.00

Glenlivet, 12 Years Old \$15.00

Lagavulin, 16 Years Old \$17.00

Mccallan, 12 Years Old \$16.00

Glenkinchie, 12 Years Old \$14.00

Glenmorangie, 12 Years Old \$17.00

Glenmorangie, 10 Years Old \$15.00

Oban, 12 Years Old \$16.00

BLEND 5

Dewar's, White Label \$12.00

Johnnie Walker, Red Label \$12.00

Johnnie Walker, Black Label 12 Years \$13.00

Johnnie Walker, Gold Label \$20.00

Johnnie Walker, Blue Label \$45.00