

Domenica

123 Baronne St 70112-2303 · +15046486020 · Updated: Jan 14, 2026

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COCKTAIL 8

Bellini	\$12.00
prosecco, seasonal fruit	
Coppelia	\$13.00
gin, sweet vermouth, meletti 1870, orange, lemon	
Jupiter	\$15.00
rye whiskey, marsala, amaro averna, black walnut bitters	
Domenica's Espresso Martini	\$16.00
tito's vodka, mr. black coffee amaro, porcini infusion, espresso	
Carraxu	\$14.00
mezcal, mirto, cynar, angostura	
Eclettica	\$14.00
vodka, grappa, finochietto, lemon, pear liqueur, black pepper	
Paulie's Follies	\$13.00
white rum, cantaloupe, lime, balsamic, angostura	
Vincenzo's Cup	\$15.00
tequila, passionfruit, braulio, lime	

SANGRIA & SPRITZ 2

IL Bruno	\$13.00
italicus, elderflower, prosecco, mint	
Watermelon Rose'-Gria	\$13.00
honeysuckle vodka, aperol, white wine	

BIRRA 10

Peroni, Pale Lager	\$7.00
Paradise Park, Lager	\$6.00
Gnarly Barley 'Jucifer' IPA	\$8.00
Menabrea Bionda, Blonde Lager	\$8.00

Menabrea, Amber / Red Lager	\$8.00
Abita Amber, Amber	\$6.00
Nola Blonde, American Ale	\$8.00
Holy Roller IPA	\$6.00
Birra Dolomiti, Rossa	\$9.00
Parish Canebrake, Wheat Ale	\$8.00

DIGESTIF 10

Montenegro, Amaro	\$9.00
Cardamaro, Amaro	\$7.50
Ramazotti, Amaro	\$8.00
Averna, Amaro	\$9.00
Fernet-Branca, Amaro	\$9.00
Limoncello, House-Made Liqueur	\$11.00
Romana Sambuca, Sambuca	\$9.00
Nardini Mandorla, Grappa	\$8.00
Nardini White, Grappa	\$8.00
Disaronno, Amaretto	\$12.00

SPUMANTE 2

Glera, Sommariva Prosecco Superiore Brut, Veneto NV	\$13.00
Pinot Nero, Chardonnay, Rotari Brut Rosé, Trentino, Alto-Adige NV	\$13.00

BIANCO 8

Vermentino, Angelo Negro, Onorata Favorita, Piemonte '21	\$15.00
Cortese, Gavi la Scolca, Piemonte '21	\$14.00
Arneis, Demarie Roero Arneis, Piemonte '21	\$14.00
Chardonnay, Nozzole, Le Bruniche, Toscana '21	\$14.00
Falanghina, Vicus, Irpinia, Campania '21	\$13.00
Pinot Grigio, Vigneti del Sole, Veneto '21	\$12.00

Pinot Bianco, Vigneti Le Monde, Friuli '20 \$11.00

Sauvignon Blanc, Bollini, Trentino Alto-Adige '21 \$12.00

ROSATO 2

Syrah, Castagnoli, Sotto ai Muri, Toscana '21 \$14.00

Sangiovese, La Spinetta, 'Il Rosé di Casanova' Toscana '21 \$12.00

ROSSO 11

Merlot, Cab Franc, Cab Sauv, Petit Verdot, Arceno 'Il Fauno di Arcanum,' Toscana '19 \$17.00

Montepulciano d'Abruzzo, Marso 'Bove,' Abruzzo '17 \$16.00

Sangiovese, Cab Sauv, Borgo Scopeto, Toscana '18 \$16.00

Barbera d'Asti, Vietti 'Tre Vigne,' Piemonte '20 \$15.00

Nebbiolo, Demarie 'Langhe,' Piemonte \$14.00

Pinot Nero, Wilhelm Walch 'Prendo,' Trentino Alto-Adige '21 \$14.00

Cabernet Sauvignon, Feudo Principi di Butera, Sicily \$14.00

Nero d'Avola, Vino Lauria 'Zio Paolo,' Sicilia \$14.00

Sangiovese, Bindi Sergardi 'La Boncia' Chianti, Toscana \$14.00

Corvina Blend, Tommasi 'Rafael' Valpolicella Classico, Superiore, Veneto \$13.00

Sangiovese, Banfi 'Stilnovo' Governo all'uso Toscano \$13.00

DOLCE 3

Moscato, Chiarlo 'Nivole' Moscato d'Asti, Piemonte \$14.00

Brachetto, Elio Perrone 'Bigaro Rose,' Piemonte \$14.00

Brachetto Blend, La Pergola 'Birbèt,' Piemonte \$14.00

SALUMI 6

Prosciutto Di Parma, Aged 16 Months \$15.00

served with aged balsamic & torta fritta

Culatello, Aged 18 Months \$25.00

'the king of salami' served with mostarda & torta fritta

Coppa, Aged 6 months \$20.00

house-cured pork shoulder served with mostarda & tigelle

Bresaola, Aged 3 Months	\$15.00
house-cured served with citrus marinated olives & tigelle	
Salami Gentile, Aged 3 Months & N'duja, Aged 6 Months	\$14.00
house-cured served with citrus marinated olives & tigelle	
Chicken Liver Pate	\$12.00
black truffle & moscato gele'e served with seasonal marmellata & tigelle	

SOFT 2

O'Banon

Capriole Farm, IN-pasteurized goat's milk-aged in bourbon & chestnut leaves

Quadrello di Bufala

Lombardia-buffalo milk-sweet & rich

HARD 3

Parmigiano Reggiano

Parma, IT-raw cow's milk-nutty

Pecorino Moliterno

Sardinia, IT-sheep's milk-aged 5 months with black truffle

Castelrosso

cow's milk from the Piedmont region of Italy

BLUE 1

Blu del Moncenisio

Piedmonte, IT-pasteurized cow's milk-rich & spicy

PIZZE 8

Margherita

tomato, basil, fresh mozzarella

\$17.00

Clam

garlic, olive oil, parmigiano reggiano

\$23.00

Calabrese

spicy salami, mozzarella, capers, olives, tomato

\$19.00

Prosciutto

tomato, fresh mozzarella, arugula

\$23.00

White

house ricotta, mozzarella, roasted garlic, basil

\$18.00

Tutto Carne	\$21.00
spicy salami, bacon, fennel sausage, tomato	
Mortadella	\$22.00
roasted garlic, burrata, red onion, pistachio	
Quattro Formaggi	\$18.00
ricotta, mozzarella, grana padano, fontina	

AFFETTATI MISTI 1

Affettati Misti	\$80.00
chef's selection of house-cured salumi & imported cheese with seasonal accompaniments tigelle bread	

ANTIPASTI 5

Roasted Cauliflower	\$20.00
sea salt & whipped feta	
Meatballs	\$14.00
polenta & pecorino romano	
Short Rib Arancini	\$20.00
black truffle, fontina, pecorino moliterno fonduta	
Octopus Carpaccio	\$22.00
fennel & citrus	
Burrata con Panna	\$22.00
chestnut mushrooms & winter truffle	

INSALATE & ZUPPE 5

Caesar Salad	\$14.00
little gem & crostini	
Insalata Verde	\$14.00
Local Appetite Farm greens, parmesan reggiano, roasted shishito pepper, sunflower seed crunch	
Roast Chicken Kale Salad	\$20.00
parmesan reggiano & pine nuts	
Chopped Salad	\$18.00
romaine lettuce, marinated olives, spicy salami, aged provolone, red onion	
Mushroom Vellutata	\$16.00
take box farm mushrooms, beluga lentils, pecorino moliterno	

PRIMI 6

Squid Ink Tagliolini	\$24.00
blue crab & herbs	
Tagliatelle	\$22.00
slow cooked rabbit & porcini mushrooms	
Spaghetti Carbonara	\$17.00
Little Brown Farm egg, guanciale, pecorino romano	
Rigatoni	\$14.00
arrabbiata, basil, parmigiano reggiano	
Bucatini all'Amatriciana	\$16.00
guanciale & pecorino romano	
Tonnarelli Cacio e Pepe	\$25.00
black truffle & pecorino romano	

SECONDI 2

Lasagne	\$27.00
pasta verde, bechamel, mozzarella, pork ragu	
Focaccia Farcita	\$19.00
prosciutto cotto, heirloom tomato, caciocavallo, garlic aioli	

DOLCI 5

Banana Zuppa Inglese	\$11.00
banana cake, bananas, caramel, peanut brittle	
Gianduja Budino	\$11.00
chocolate pudding, coconut cream, chocolate bark	
Tiramisu	\$13.00
espresso, coffee liqueur, mascarpone cream	
Affogato	\$9.00
vanilla gelato, espresso shot, biscotti	
Seasonal Gelati e Sorbetti	\$9.00

VENETO 2

NV Le Vigne di Alice 'Osé' Rosé Brut Prosecco	\$56.00
2021 Le Vigne di Alice Doro Nature Brut Prosecco Superiore	\$65.00

LIGURIA 1

2017 Punta Crena 'Pettiroso Allegro, Rosato' Rossese/Crovino	\$56.00
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LOMBARDIA ¹

NV Ca' del Bosco Cuvee 'Prestige' Franciacorta	\$88.00
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EMILIA ROMAGNA ²

NV Bertolani 'Dolce Fiore' Lambrusco	\$46.00
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2022 Cleto Chiarli 'Vecchia Modena' Lambrusco di Sorbara Secco	\$44.00
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FRIULI-VENEZIA GIULIA ¹

2020 Scarbolo 'IL Ramato' Pinot Grigio	\$53.00
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ABRUZZO ¹

2021 Tiberio 'Cerasuolo d'Abruzzo' Montepulciano d'Abruzzo	\$65.00
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PIEMONTE ¹

2021 Vigneti Massa 'Derthona' Timorasso	\$72.00
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FRIULI VENEZIA GIULIA ¹

2021 Scarpetta Frico, Friulano/Chardonnay	\$40.00
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CAMPANIA ³

2020 Rocca del Principe 'Fiano di Avellino'	\$65.00
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2020 Fattoria Pagano, Falanghina	\$48.00
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2022 Setaro Campanelle, Falanghina	\$65.00
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SICILIA ¹

2020 Tenuta di Fessina 'Etna Bianco' Carricante	\$65.00
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SARDEGNA ¹

2021 Cardedu di Sardegna Nuo, Vermentino	\$65.00
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TRENTINO ALTO-ADIGE ¹

2019 Elena Walch 'Ludwig' Pinot Noir	\$135.00
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VALLE D'AOSTE ²

2020 Grosjean 'Torrette' Petite Rouge	\$64.00
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2019 La Cantina di Nadi Cuneaz 'Les Gosses' Rosso, Petit Rouge **\$90.00**

TOSCANA 16

2020 Ormanni, Chianti Classico **\$62.00**

2016 Carpineto Chianti Classico Riserva **\$90.00**

2017 Felsina 'Rancia' Chianti Classico Riserva **\$120.00**

2018 Castello Di Ama Chianti Classico Gran Selezione **\$165.00**

2016 Bindi Sergardi 89 Mocenni Chianti Classico Gran Selezione **\$180.00**

2017 Caparzo Brunello di Montalcino **\$120.00**

2016 Sassetti Livio, Brunello di Montalcino Reserva **\$280.00**

2020 Montepeloso 'A Quo' Sangiovese **\$64.00**

2019 Podere Le Boncie 'Chiesamonti' Sangiovese **\$120.00**

2019 Brancatelli 'Valle delle Stelle' Cabernet Sauvignon/Cabernet Franc **\$58.00**

2019 Collazzi Toscana Rosso IGT, Cabernet Sauvignon/Cabernet Franc/Merlot **\$110.00**

2020 Gaja 'Ca' Marcanda Promis' Merlot/Syrah/Sangiovese **\$160.00**

2019 Antinori 'Tignanello' Sangiovese/Cabernet Sauvignon/Cabernet Franc **\$325.00**

2018 San Guido 'Sassicaia Bolgheri' Cabernet Sauvignon/Cabernet Franc **\$500.00**

2017 Castello di Ama 'L'Apparita' Merlot **\$400.00**

2018 Tua Rita 'Redigaffi' Merlot **\$500.00**