

# Sette Osteria - Logan Circle

1634 14th St NW Logan Circle 20009-4368 · +12022901178 · Updated: Jan 14, 2026

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## FEATURED ITEMS 3

### Bread Basket

\$4.99

fresh housemade focaccia from our pizza oven

### Salumiere / Cured Meat Board

\$22.99

Prosciutto Di Parma, soppressata, coppa, mortadella w/pistachios, olives, grilled bread

### Tavolozza di Formaggi / Cheese Board

\$21.99

Grana, taleggio, cacio di roma, gorgonzola, fig jam, honey, grilled bread

## ZUPPE / SOUPS 2

### Gamberetti e Fagioli

\$12.99

cannellini bean soup, shrimp

### Zuppa di Lenticchie

\$11.99

lentil soup

## ANTIPASTI CALDI / HOT APPETIZERS 6

### Cozze

\$15.99

Blue bay mussels with the choice of: Bianco e timo: white wine, herbs. Alla zafferano: saffron broth. Alla napoletana: light spicy tomato sauce

### Salsiccia alla Griglia

\$17.99

grilled Italian sausage, sautéed broccoli rabe, Dijon aioli

### Calamarata

\$19.99

grilled calamari, mixed greens, tomatoes, olives, capers

### Calamari & Zucchine Fritti

\$18.99

fried calamari & zucchini, spicy tomato sauce

### Vongole e Cozze

AVAILABLE OPTIONS

fresh little neck clams, mussels, with the choice of: white wine and herbs or light spicy tomato sauce

\$26.99

Clams Only: \$32.99

### Verdure alla Griglia

\$14.99

grilled seasonal vegetables

## ANTIPASTI FREDDI / COLD APPETIZERS 6

<b>Burrata alla Caprese</b>	<b>\$19.99</b>
Burrata, tomatoes, oregano, basil, balsamic	
<b>Carpaccio di Manzo</b>	<b>\$17.99</b>
thin slices of raw beef tenderloin, arugula, parmesan	
<b>Carpaccio di Pesce NOT AVAILABLE</b>	<b>\$19.99</b>
swordfish, Atlantic salmon, Ahi tuna, arugula, lemon dressing	
<b>Carpaccio di Bresaola</b>	<b>\$17.99</b>
thin slices of air dry beef, arugula, parmesan, balsamic	
<b>Prosciutto e Burrata</b>	<b>\$22.99</b>
Burrata, prosciutto di parma, bell peppers	
<b>Burrata</b>	<b>\$23.99</b>
Creamy fresh burrata cheese, tricolor tomatoes, arugula & avocado, balsamic	

## INSALATE / SALADS 8

<b>Insalata di Rucola e Finocchio</b>	<b>\$12.99</b>
arugula, shaved fennel, parmigiano reggiano, lemon dressing	
<b>Insalata Greca</b>	<b>\$13.99</b>
tomatoes, english cucumber, lettuce, onions, feta cheese, olives, capers, oregano	
<b>Insalata di Barbabietole</b>	<b>\$14.99</b>
organic red beets, arugula, caramelized walnuts, goat cheese crostino, balsamic	
<b>Insalata di Indivia Belga</b>	<b>\$15.99</b>
Belgium endive, arugula, walnuts, pear, gorgonzola dolci	
<b>Insalata Mista</b>	<b>\$11.99</b>
organic mixed field greens, onions, cherry tomatoes, balsamic dressing	
<b>Insalata di Cesare</b>	<b>AVAILABLE OPTIONS</b>
romaine lettuce, croutons, parmesan, classic dressing	
	\$11.99
	Add Anchovies: \$1.99
<b>Insalata Caponata Napoletana</b>	<b>\$13.99</b>
assorted tomato salad, cucumber, basil, onions, oregano, crunchy bread	
<b>Insalata di Spinaci</b>	<b>\$13.99</b>
baby spinach, mushrooms, caramelized walnuts, lemon vinaigrette	

## CICCHETTI / SMALL PLATES 6

<b>Bruschette Miste</b>	<b>\$12.99</b>
fresh tomatoes, mushrooms, black olives tapenade	
<b>Suppli e Crocchette</b>	<b>\$12.99</b>
arancini stuffed with mozzarella, potato croquette	

<b>Panzerotti</b>	<b>\$12.99</b>
mini calzone stuffed with mozzarella, ricotta	
<b>Polpette di Manzo al Forno</b>	<b>\$12.99</b>
beef meatballs, brussels sprouts, fresh tomato sauce	
<b>Crostini di Gamberetti e Spinaci</b>	<b>\$12.99</b>
shrimp, sautéed spinach, grilled bread	
<b>Crostini di Prosciutto e Rucola</b>	<b>\$12.99</b>
Prosciutto Di Parma, arugula, grilled bread, balsamic	

## PASTAS 18

<b>Penne All'arrabbiata</b>	<b>\$16.99</b>
spicy tomato sauce, garlic	
<b>Penne alla Margherita</b>	<b>\$16.99</b>
fresh tomato sauce, fresh basil, mozzarella	
<b>Penne alla Russa</b>	<b>\$18.99</b>
fresh tomato vodka sauce, salmon, asparagus	
<b>Spaghetti con Polpette di Manzo</b>	<b>\$20.99</b>
spaghetti, fresh tomato sauce, beef meatballs	
<b>Capellini con Pomodoro e Basilico</b>	<b>\$16.99</b>
angel hair pasta, fresh tomato sauce, garlic, basil	
<b>Fettuccine Alfredo (Homemade Pasta)</b>	<b>\$19.99</b>
homemade fettuccine in a parmesan cream sauce	
<b>Fettuccine alla Bolognese (Homemade Pasta)</b>	<b>\$22.99</b>
homemade fettuccine, house-made bolognese sauce (beef+veal), parmigiano reggiano	
<b>Carbonara</b>	<b>\$21.99</b>
spaghetti, onions, pancetta, black pepper, egg	
<b>Cavatelli All'indivolata (Homemade Pasta)</b>	<b>\$22.99</b>
egg free homemade cavatelli, Italian sausage, fresh tomato sauce, parmesan, broccoli rabe	
<b>Gnocchi alla Sorrentina (Homemade Pasta)</b>	<b>\$21.99</b>
homemade potato dumplings, tomato sauce, mozzarella	
<b>Scialatelli (Homemade Pasta)</b>	<b>\$22.99</b>
egg free homemade short basil fettuccine, tomato sauce, smoked mozzarella, eggplant, bell peppers	
<b>Ravioli Della Nonna (Homemade Pasta)</b>	<b>\$22.99</b>
homemade ravioli filled with pumpkin, amaretti, butter sage sauce	
<b>Lasagna Classica (Homemade Pasta)</b>	<b>\$22.99</b>
homemade classic meat lasagna, fresh tomato sauce, mozzarella, parmigiano reggiano	

<b>Linguine Della Paranza NOT AVAILABLE</b>	<b>\$26.99</b>
linguine, shrimp, calamari, fresh tomato sauce	
<b>Spaghetti Alle Vongole -</b>	<b>\$30.99</b>
spaghetti in olive oil, garlic, baby clams	
<b>Strozzapreti con Pesto (Homemade Pasta)</b>	<b>\$23.99</b>
egg free homemade Strozzapreti pasta, shrimp, diced tomatoes, pesto sauce	
<b>Cannelloni di Ricotta e Spinaci (Homemade Pasta)</b>	<b>\$21.99</b>
cannelloni filled with spinach and ricotta, fresh tomato sauce, parmigiano reggiano, fresh mozzarella	
<b>Cacio e Pepe (Homemade Pasta)</b>	<b>\$19.99</b>
homemade tagliolini, parmigiano, pecorino, black pepper, olive oil	

## SECONDI / ENTREES <sup>1</sup>

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<b>Melanzane alla Parmigiana</b>	<b>\$19.99</b>
eggplant, tomato sauce, basil, mozzarella, baked in our pizza oven	

## CARNE / MEAT <sup>8</sup>

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<b>Pollo alla Milanese</b>	<b>\$23.99</b>
Milanese style breaded chicken breast, cherry tomatoes, arugula, parmigiano reggiano	
<b>Pollo alla Parmigiana</b>	<b>\$26.99</b>
crispy chicken breast, tomato sauce, fingerling potatoes, fresh mozzarella, broccoli rabe, parmigiano reggiano	
<b>Battuta di Pollo</b>	<b>\$21.99</b>
pounded, grilled chicken breast, mixed greens, cherry tomatoes	
<b>Veal Marsala</b>	<b>\$30.99</b>
veal scaloppini, sauteed spinach, rosemary roasted potatoes, marsala wine, mushroom sauce	
<b>Veal Piccata</b>	<b>\$30.99</b>
veal scaloppini, capers, white wine, sautéed spinach, rosemary roasted potatoes, fresh lemon, caper sauce	
<b>Tagliata di Manzo</b>	<b>\$30.99</b>
grilled skirt steak, horseradish sauce, crispy fries	
<b>Filetto di Manzo</b>	<b>\$34.99</b>
grilled filet mignon, spinach, rosemary fingerling potatoes, brandy peppercorn sauce	
<b>Lamb shank risotto</b>	<b>\$27.99</b>
Braised Lamb shank, Arborio rice, mushrooms	

## PESCE / FISH <sup>4</sup>

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<b>Salmone alla Griglia</b>	<b>\$28.99</b>
grilled fillet of Atlantic salmon, seasonal vegetables, olives, capers	

<b>Filetto di Branzino</b>	<b>\$30.99</b>
pan seared Mediterranean sea bass, spinach, tomatoes, olives, capers, balsamic	
<b>Grigliata</b>	<b>\$30.99</b>
grilled seafood assortment (salmon, calamari, shrimp), arugula, cherry tomatoes, olives, capers	
<b>Branzino all forno</b>	<b>\$32.99</b>
Whole boneless Mediterranean Seabass, seasonal vegetables.	

## CONTORNI / SIDES 9

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### Grilled Asparagus

### Sautéed Brussels Sprouts

### Sautéed Mushrooms

### Side Marinated Olives

### Side Pasta

penne or capellini

### Small Salad

mista or caesar

### Rosemary Fingerling Potatoes

### Crispy Parmesan & Herb Fries

### Sautéed Spinach

## FLATBREAD 4

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<b>Pollo</b>	<b>\$15.99</b>
organic chicken, provolone cheese, sundried tomatoes	
<b>Prosciutto</b>	<b>\$15.99</b>
Prosciutto Di Parma, fresh mozzarella	
<b>Carne</b>	<b>\$18.99</b>
skirt steak, spinach, sundried tomatoes, mozzarella, gorgonzola	
<b>Funghi</b>	<b>\$16.99</b>
wild mushroom ragout, spinach, truffle oil	

## CALZONE 2

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<b>Calzone</b>	<b>\$16.99</b>
fresh mozzarella, mushrooms, ham	
<b>Calzone Vegeteriano</b>	<b>\$17.99</b>
fresh mozzarella, ricotta, mushrooms, zucchini, eggplant, roasted peppers	

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**WOOD FIRED PIZZA (12")** 16

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<b>Marinara*</b>	<b>\$13.99</b>
San Marzano tomato sauce, roasted garlic, oregano. With san marzano tomato sauce	
<b>Margherita Classica</b>	<b>\$14.99</b>
San Marzano tomato sauce, fresh mozzarella, basil. With san marzano tomato sauce	
<b>Napoletana*</b>	<b>\$15.99</b>
San Marzano tomato sauce, anchovies, capers, oregano. With san marzano tomato sauce	
<b>Greca</b>	<b>\$16.99</b>
San Marzano tomato sauce, fresh mozzarella, feta, onions, olives, cherry tomatoes. With san marzano tomato sauce	
<b>Sofia</b>	<b>\$16.99</b>
San Marzano tomato sauce, fresh mozzarella, gorgonzola, dolci. With san marzano tomato sauce	
<b>Salami</b>	<b>\$16.99</b>
San Marzano tomato sauce, fresh mozzarella, pepperoni, mushrooms. With san marzano tomato sauce	
<b>Quattro Stagioni</b>	<b>\$17.99</b>
San Marzano tomato sauce, fresh mozzarella, artichokes, mushroom, sausage, Italian ham. With san marzano tomato sauce	
<b>Vegetariana*</b>	<b>\$16.99</b>
San Marzano tomato sauce, roasted bell peppers, eggplant, zucchini. With san marzano tomato sauce	
<b>Capricciosa*</b>	<b>\$17.99</b>
San Marzano tomato sauce, Italian sausage, artichokes, mushrooms, baked egg. With san marzano tomato sauce	
<b>Regina</b>	<b>\$19.99</b>
San Marzano tomato sauce, Burrata, basil.	
<b>Bresaola</b>	<b>\$17.99</b>
San Marzano tomato sauce, fresh mozzarella, arugula, beef bresaola carpaccio, parmigiano reggiano. With san marzano tomato sauce	
<b>Indiavolata</b>	<b>\$15.99</b>
Fresh mozzarella, Italian sausage, broccoli rabe. Without san marzano tomato sauce	
<b>Caciottaro</b>	<b>\$16.99</b>
Four cheeses: mozzarella, gorgonzola, taleggio, grana. Without san marzano tomato sauce	
<b>Verdona</b>	<b>\$15.99</b>
Ricotta cheese, spinach, olives, capers, mozzarella. Without san marzano tomato sauce	
<b>Di Prosciutto e Rucola</b>	<b>\$16.99</b>
Prosciutto Di Parma, fresh mozzarella, arugula, lemon oil. Without san marzano tomato sauce	
<b>Contadina</b>	<b>\$16.99</b>
Smoked mozzarella, eggplant, roasted bell peppers, onions. Without san marzano tomato sauce	

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**KID'S MENU** 4

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<b>Chicken Tenders</b>	<b>\$10.99</b>
lightly golden fried, crispy fries	
<b>Grilled Cheese Sandwich</b>	<b>\$10.99</b>
served with crispy fries	
<b>Penne Pasta</b>	<b>\$9.99</b>
penne pasta, basil tomato sauce	
<b>Mini Pizza</b>	<b>\$12.99</b>
kids margherita	

## FROM OUR BRUNCH MENU 4

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<b>Egg White Omelet</b>	<b>\$18.99</b>
3 eggs, spinach, roasted peppers, zucchini, mushrooms	
<b>Smoked Salmon Platter</b>	<b>\$18.99</b>
toasted bagel, Norwegian smoked salmon, cream cheese, onion, capers	
<b>Frittata</b>	<b>\$16.99</b>
pan faced omelet, mozzarella, diced tomatoes, spinach	
<b>Uovo Cotto</b>	<b>\$15.99</b>
baked eggs, san marzano tomato, feta cheese, bacon, wheat toast	

## INSALATE GRANDI / ENTREE SALADS 2

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<b>Sette Insalata</b>	<b>\$25.99</b>
6 oz. grilled skirt steak, crispy fries, mixed greens, balsamic dressing	
<b>Insalata di Mare</b>	<b>\$26.99</b>
salmon, calamari, shrimp, mixed green, cherry tomatoes, olives, capers	

## PANINI / ITALIAN SANDWICHES 7

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<b>Tacchino Sandwich not available</b>	<b>\$10.99</b>
roasted turkey slices, lettuce, tomato, bacon, mayo, wheat toast	
<b>Ortolano</b>	<b>\$13.99</b>
grilled vegetables, provolone cheese, mint aioli sauce	
<b>Caprese</b>	<b>\$13.99</b>
vine ripe tomato, fresh mozzarella, basil, pesto sauce	
<b>Meatball Sandwich</b>	<b>\$14.99</b>
beef meatballs, provolone cheese, tomato sauce	
<b>Classico</b>	<b>\$13.99</b>
Prosciutto Di Parma, arugula, fresh mozzarella	

<b>Sette Burger</b>	<b>\$13.99</b>
angus ground beef, caramelized onions, lettuce, tomato, american cheese	
<b>Parmigiana</b>	<b>\$16.99</b>
breaded chicken breast, fresh mozzarella, tomato, tomato sauce	

## BRUNCH COCKTAILS 4

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<b>Bloody Mary</b>	<b>\$8.99</b>
homemade spiced bloody mary, distilled vodka	
<b>Mimosa</b>	<b>\$7.99</b>
sparkling wine, orange juice	
<b>Bellini</b>	<b>\$7.99</b>
sparkling wine, peach nectar	
<b>Kir Royale</b>	<b>\$7.99</b>
sparkling wine, chambord	

## FEATURED ITEM 1

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<b>Bread Basket</b>	<b>\$4.99</b>
fresh housemade focaccia from our pizza oven	

## CHEF'S FAVORITES 8

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<b>Sette Brunch Toast</b>	<b>\$14.99</b>
Wheat toast topped with avocado, diced tomato, mozzarella, scallions, topped with two eggs sunny side up, bacon	
<b>Nutella Flatbread</b>	<b>\$14.99</b>
banana, strawberries, nutella, caramel sauce	
<b>Smoked Salmon Platter</b>	<b>\$17.99</b>
toasted bagel, norweigan smoked salmon, cream cheese, onion, capers, crispy fries or house salad	
<b>Italian Toast</b>	<b>\$15.99</b>
fried eggs, spinach, Prosciutto Di Parma, hollandaise sauce	
<b>Crab Cake Sandwich</b>	<b>\$21.99</b>
jumbo lump crabmeat, lettuce, tomato, tartar sauce, crispy fries or house salad	
<b>Brunch Flatbread</b>	<b>\$17.99</b>
san marzano tomato sauce, italian sausage, artichokes, mushrooms, baked eg	
<b>Uovo Cotto</b>	<b>\$14.99</b>
baked eggs, san marzano tomato, feta cheese, bacon, wheat toast	
<b>Egg N' Bacon Flatbread</b>	<b>\$17.99</b>
fresh mozzarella, bacon, egg, Italian sausage	

## EGGS 9

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<b>Eggs Benedict</b>	<b>\$16.99</b>
poached eggs, ham, hollandaise sauce	
<b>Eggs Florentine</b>	<b>\$16.99</b>
poached eggs, tomato, spinach, hollandaise sauce	
<b>Norweigan Eggs Benedict</b>	<b>\$18.99</b>
poached eggs, smoked salmon, hollandaise sauce	
<b>Crab Cake Eggs Benedict</b>	<b>\$21.99</b>
poached eggs, lump crabmeat, hollandaise sauce	
<b>Brunch Burger</b>	<b>\$15.99</b>
grilled angus ground beef, 1 sunny side up egg, bacon	
<b>American</b>	<b>\$14.99</b>
2 eggs (any style), wheat toast, choice of bacon or ham	
<b>Breakfast Sliders</b>	<b>\$15.99</b>
2 beef sliders, poached eggs, bacon, hollandaise sauce	
<b>Steak &amp; Eggs</b>	<b>\$23.99</b>
2 eggs (any style), 6 oz. grilled skirt steak, wheat toast	
<b>Classic</b>	<b>\$13.99</b>
one sunny side up egg, cream cheese, vine ripe tomato, toasted bagel	

## OMELETS 12

<b>Ham</b>	<b>\$16.99</b>
3 eggs, ham, green & red peppers, diced tomatoes, jalapenos, cheddar cheese	
<b>Granchio</b>	<b>\$17.99</b>
3 eggs, crabmeat, shallots, monterey jack cheese	
<b>Funghi</b>	<b>\$16.99</b>
3 eggs, tomatoes, onions, green peppers, wild mushrooms	
<b>Prosciutto</b>	<b>\$16.99</b>
3 eggs, prosciutto, sauteed spinach, diced tomatoes, onions	
<b>Egg White</b>	<b>\$16.99</b>
3 eggs, spinach, roasted peppers, zucchini, mushrooms	
<b>Frittata</b>	<b>\$15.99</b>
pan faced omelet, mozzarella, diced tomatoes, spinach	
<b>Contadina</b>	<b>\$16.99</b>
3 eggs, smoked mozzarella, eggplant, roasted bell peppers, onions	
<b>Smoked Salmon</b>	<b>\$17.99</b>
3 eggs, capers, onions, norweigan smoked salmon, diced tomatoes	

<b>Greca</b>	<b>\$16.99</b>
3 eggs, feta cheese, olives, onions, diced tomatoes	
<b>Sette</b>	<b>\$18.99</b>
3 eggs, shrimp, avocado, diced tomatoes, monterey jack cheese	
<b>Salsiccia</b>	<b>\$17.99</b>
3 eggs, italian sausage, jalapeños, spinach, onions, american cheese, mushrooms	
<b>Pollo</b>	<b>\$17.99</b>
3 eggs, prosciutto, chicken, swiss cheese	

## SWEETS 2

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<b>Pancakes</b>	<b>\$13.99</b>
seasonal fruits, maple syrup	
<b>French Toast</b>	<b>\$13.99</b>
French toast, seasonal fruits, maple syrup	

## SIDES 6

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<b>2 Eggs Any Style</b>	<b>\$5.99</b>
<b>Bacon</b>	<b>\$5.99</b>
<b>Italian Sausage</b>	<b>\$6.99</b>
<b>House Salad</b>	<b>\$6.99</b>
<b>Seasonal Fruits</b>	<b>\$6.99</b>
<b>Crispy Fries</b>	<b>\$6.99</b>

## WITH SAN MARZANO TOMATO SAUCE 11

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<b>Marinara (No Cheese)</b>	<b>\$14.99</b>
San Marzano tomato sauce, roasted garlic, oregano	
<b>Margherita Classica</b>	<b>\$16.99</b>
San Marzano tomato sauce, fresh mozzarella, basil	
<b>Napoletana (No Cheese)</b>	<b>\$16.99</b>
San Marzano tomato sauce, anchovies, capers, oregano	
<b>Greca</b>	<b>\$18.99</b>
San Marzano tomato sauce, fresh mozzarella, feta, onions, olives, cherry tomatoes	
<b>Sofia</b>	<b>\$17.99</b>
San Marzano tomato sauce, fresh mozzarella, gorgonzola dolci	

<b>Salami</b>	<b>\$18.99</b>
San Marzano tomato sauce, fresh mozzarella, pepperoni, mushrooms	
<b>Quattro Stagioni</b>	<b>\$19.99</b>
San Marzano tomato sauce, fresh mozzarella, artichokes, mushroom, sausage, Italian ham	
<b>Vegetariana (No Cheese)</b>	<b>\$17.99</b>
San Marzano tomato sauce, roasted bell peppers, eggplant, zucchini	
<b>Capricciosa (No Cheese)</b>	<b>\$19.99</b>
San Marzano tomato sauce, Italian sausage, artichokes, mushrooms, baked egg	
<b>Regina</b>	<b>\$20.99</b>
San Marzano tomato sauce, Burrata, basil	
<b>Bresaola</b>	<b>\$18.99</b>
San Marzano tomato sauce, fresh mozzarella, arugula, beef bresaola carpaccio, parmigiano reggiano	

## WITHOUT SAN MARZANO TOMATO SAUCE <sup>5</sup>

<b>Indiavolata</b>	<b>\$17.99</b>
fresh mozzarella, italian sausage, broccoli rabe	
<b>Caciottaro</b>	<b>\$18.99</b>
four cheeses: mozzarella, gorgonzola, taleggio, grana	
<b>Verdona</b>	<b>\$17.99</b>
ricotta cheese, spinach, olives, capers, mozzarella	
<b>Di Prosciutto e Rucola</b>	<b>\$18.99</b>
Prosciutto Di Parma, fresh mozzarella, arugula, lemon oil	
<b>Contadina</b>	<b>\$18.99</b>
smoked mozzarella, eggplant, roasted bell peppers, onions	

## HOUSEMADE DESSERT <sup>6</sup>

<b>Torta di Ricotta e Mascarpone</b>	
Italian cheesecake with wild berries sauce. Suggested Liqueur Pairing: Macallan \$12	
<b>Tortino al Cioccolato</b>	
Warm chocolate cake baked to order, vanilla gelato. Suggested Port Pairing: Taylor \$10	
<b>Panna Cotta</b>	
Cream flan, caramelized cherry and almonds. Suggested Liqueur Pairing: Frangelico	
<b>Tartufo al cioccolato</b>	<b>\$12.00</b>
Chocolate shell filled with chocolate gelato and zabaglione covered in cocoa powder Suggested Port Pairing: Fonseca Bin 27	
<b>Tiramisu Classico</b>	
Traditional lady fingers, espresso, mascarpone cream. Suggested Port Pairing: Taylor \$20	

## Sette Delizie

Bites of Foccaccia with Nutella spread. Suggested Dessert Wine Pairing: "Nivole"

### COFFEE 4

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<b>Espresso</b>	<b>\$3.25</b>
The classic italian shot	
<b>Espresso Macchiato</b>	<b>\$3.75</b>
Shot of espresso & frothed milk	
<b>Cappuccino</b>	<b>\$4.25</b>
Long shot of espresso with frothed milk & steamed milk	
<b>Latte Macchiato</b>	<b>\$4.50</b>
Long shot of espresso with steamed milk topped with frothed milk	

### DESSERT WINES 3

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<b>Chocolate Zinfandel, Maryland, USA</b>	<b>\$14.00</b>
<b>Vin Santo, Castello D'albola, Tuscany, IT</b>	<b>\$14.00</b>
<b>Moscato D'asti, Michele Chiarlo "Nivole", IT</b>	<b>\$12.00</b>

### WHISKEY 7

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<b>J.W. Black</b>	<b>\$11.00</b>
<b>J.W. Blue Label</b>	<b>\$35.00</b>
<b>Dewars</b>	<b>\$9.50</b>
<b>Jameson</b>	<b>\$9.50</b>
<b>Bushmills</b>	<b>\$9.50</b>
<b>Canadian Club</b>	<b>\$10.00</b>
<b>Crown Royal</b>	<b>\$10.00</b>

### PORT 3

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<b>Fonseca</b>	<b>\$9.00</b>
<b>Taylor 10yr</b>	<b>\$10.00</b>
<b>Taylor 20yr</b>	<b>\$13.00</b>

### COGNAC 3

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<b>Courvoisier VS</b>	<b>\$10.00</b>
<b>Hennessy VSOP</b>	<b>\$13.00</b>
<b>Remy Martin VSOP</b>	<b>\$13.00</b>

## LORENZO INGA 4

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### Prosecco

fragrant, fruity, delicate

### Gavi di Gavi

very fruity, persistent

### Pinot Noir

blackcurrant, wild berries

### Dolcetto

fruity, dry and fragrant

## GRAPPA MAROLO 4

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### Moscato

warm, inviting and luscious

### Barolo

fruity and elegant

### Brunello

fresh and alluring

### Chamomile

fresh & herbal

## ITALIAN LIQUEURS 10

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<b>Limoncello</b>	<b>\$9.00</b>
<b>Campari</b>	<b>\$9.00</b>
<b>Aperol</b>	<b>\$9.50</b>
<b>Sambuca Romana</b>	<b>\$9.50</b>
<b>Sambuca Dark</b>	<b>\$9.50</b>
<b>Fernet Branca</b>	<b>\$9.50</b>
<b>Amaretto Disaronno</b>	<b>\$9.50</b>
<b>Strega</b>	<b>\$9.50</b>

**Amaro Nonino** **\$10.00**

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**Averna** **\$10.00**

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## **SINGLE MALT SCOTCH** 8

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**Glenmorangie 10** **\$10.00**

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**Laphroaig 10** **\$12.00**

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**Macallan 12** **\$14.00**

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**Glenfiddich 12** **\$12.00**

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**Glenlivet 12** **\$12.00**

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**Glenlivet 18** **\$20.00**

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**Oban 14** **\$14.00**

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**Lagavulin 16** **\$16.00**

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## **SANGRIA** 1

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### **Sangria**

red or white wine, fresh fruits

#### **AVAILABLE OPTIONS**

Glass: \$10.00

Half Liter Carafe: \$20.00

## **COCKTAILS** 9

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### **Amaro**

Amaro Nonino, Rye whiskey, lemon peel

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### **Blu-Jito**

bluberry infused vodka, blueberries, mint

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### **Cipriani**

prosecco, white peach juice

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### **Montenegro Mule**

Montenegro, lime juice, ginger beer

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### **Passion fruit spicy margarita**

Thai chili infused mezcal, passion fruit chinook, tajin rum

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### **Moraxpres**

Vanilla vodka infused espresso, Khalua, caramel

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### **Aperol**

aperol, sparkling wine, orange slice

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## Carpano

bourbon, carpano antica, bitters, amarena cherry

## Negroni

Campari, vermouth, gin, orange twist

## BEERS 12

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<b>Peroni, Italy (Draft)</b>	<b>\$8.00</b>
<b>DC Brau "The Public", DC</b>	<b>\$8.00</b>
<b>Amstel Light, Netherlands</b>	<b>\$8.00</b>
<b>Leffe, Belgium</b>	<b>\$8.00</b>
<b>Stella Artois, Belgium</b>	<b>\$8.00</b>
<b>Estrella, Spain</b>	<b>\$8.00</b>
<b>Blue Moon USA</b>	<b>\$8.00</b>
<b>Dogfish Head, Delaware 90 Minute IPA</b>	<b>\$8.00</b>
<b>Buckler, Netherlands (Non/Alcoholic)</b>	<b>\$8.00</b>
<b>3 Stars ghost White IPA, DC</b>	<b>\$8.00</b>
<b>Flying dog snakedog IPA, MD</b>	<b>\$8.00</b>
<b>Atlas - District common - lager, DC</b>	<b>\$8.00</b>

## SAN PELLEGRINO 5

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<b>Limonata</b>	<b>\$3.50</b>
carbonated lemonade	
<b>Aranciata Rossa</b>	<b>\$3.50</b>
blood orange	
<b>Lursia Chinotto</b>	<b>\$4.50</b>
cola-like bittersweet & herbal	
<b>Lursia Gazzosa</b>	<b>\$4.50</b>
amalfi lemons & herbal	
<b>Cipriani Peach</b>	<b>\$4.50</b>
carbonated white peach juice	

## BUBBLES 2

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**Prosecco, Baby Prosecco, IT**

**AVAILABLE OPTIONS**

\$10.00

\$40.00

**Prosecco "Rose" Zardetto, IT**

**AVAILABLE OPTIONS**

\$12.00

\$44.00

**WHITE WINES** 23

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**Inzolia, Feudo Zirtari (IGT), Sicily, IT**

**AVAILABLE OPTIONS**

6oz: \$10.00

18oz: \$28.00

750ml: \$38.00

**Pinot Grigio, Placido, IT**

**AVAILABLE OPTIONS**

6oz: \$11.00

18oz: \$30.00

750ml: \$40.00

**Moscato D'asti, Lodali (DOCG), Piedmont, IT**

**AVAILABLE OPTIONS**

6oz: \$12.00

18oz: \$32.00

750ml: \$40.00

**Riesling, J.lohr, Monterey, CA**

**AVAILABLE OPTIONS**

6oz: \$12.00

18oz: \$32.00

750ml: \$40.00

**Soave, La Cappuccina (DOC), Veneto, IT**

**AVAILABLE OPTIONS**

6oz: \$13.00

18oz: \$34.00

750ml: \$42.00

**Sauvignon Blanc, Matua, New Zeland**

**AVAILABLE OPTIONS**

6oz: \$13.00

18oz: \$34.00

750ml: \$42.00

**Gavi, Principessa Gavia (DOCG), IT**

**AVAILABLE OPTIONS**

6oz: \$13.00

18oz: \$34.00

750ml: \$42.00

**Rose, Fleurs de prairie, Cotes de Provence, FR**

**AVAILABLE OPTIONS**

6oz: \$14.00

18oz: \$34.00

750ml: \$44.00

<b>Vermentino "Vila Solais" (DOC), Sardinia, IT</b>	<b>AVAILABLE OPTIONS</b>
	6oz: \$14.00
	18oz: \$34.00
	750ml: \$44.00
<b>Chardonnay, J.Lohr, CA</b>	<b>AVAILABLE OPTIONS</b>
	6oz: \$14.00
	18oz: \$34.00
	750ml: \$44.00
<b>Albarino, Licia, Riaux Baixas, Spain</b>	<b>AVAILABLE OPTIONS</b>
	6oz: \$14.00
	18oz: \$34.00
	750ml: \$44.00
<b>Greco di Tufo, Mastroberardino (DOC), Campania, IT</b>	<b>AVAILABLE OPTIONS</b>
	6oz: \$15.00
	18oz: \$36.00
	750ml: \$48.00
<b>Falanghina, Feudi di San Gregorio (DOC), Puglia, IT</b>	<b>AVAILABLE OPTIONS</b>
	6oz: \$15.00
	18oz: \$36.00
	750ml: \$48.00
<b>Rose, Les papilles, Cotes de Provence, Fr</b>	<b>\$58.00</b>
<b>Pinot grigio, Zenato, Veneto, It</b>	<b>\$48.00</b>
<b>Pinot grigio, Jermann, Friuli, It</b>	<b>\$55.00</b>
<b>Greco Di Tufo, Terredora di Paolo, Campania, It</b>	<b>\$48.00</b>
<b>Sauvignon Blanc, Mohua, New Zeland</b>	<b>\$45.00</b>
<b>Sauvignon Blanc, Duckhorn, Napa Valley, CA</b>	<b>\$69.00</b>
<b>Sancerre, Beauroy, Loire Valley, Fr</b>	<b>\$52.00</b>
<b>Sancerre "Rose" Les criottes, Loire Valley, Fr</b>	<b>\$58.00</b>
<b>Chardonnay, Cakebread, Napa Valley, CA</b>	<b>\$79.00</b>
<b>Chardonnay, Jermann, "Dreams" Friuli, It</b>	<b>\$120.00</b>

## RED WINES 39

<b>Nero D'avola, Corvo (IGT), Sicily, IT</b>	<b>AVAILABLE OPTIONS</b>
	6oz: \$10.00
	18oz: \$28.00
	750ml: \$38.00

**Tempranillo, Flaco, Spain**

**AVAILABLE OPTIONS**

6oz: \$12.00  
18oz: \$30.00  
750ml: \$40.00

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**Shiraz, Coppola, California**

**AVAILABLE OPTIONS**

6oz: \$12.00  
18oz: \$30.00  
750ml: \$40.00

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**Montepulciano D'abruzzo, Ze Becco (DOC), Abruzzo, IT**

**AVAILABLE OPTIONS**

6oz: \$14.00  
18oz: \$34.00  
750ml: \$44.00

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**Chianti, Morli Neri (DOCG), Tuscany, IT**

**AVAILABLE OPTIONS**

6oz: \$13.00  
18oz: \$32.00  
750ml: \$42.00

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**Sangiovese, Di Majo Norante (IGT), Umbria, IT**

**AVAILABLE OPTIONS**

6oz: \$13.00  
18oz: \$32.00  
750ml: \$42.00

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**Malbec, El Libre, Mendoza, Argentina**

**AVAILABLE OPTIONS**

6oz: \$13.00  
18oz: \$32.00  
750ml: \$42.00

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**Pinot Noir, Principato, IT**

**AVAILABLE OPTIONS**

6oz: \$13.00  
18oz: \$32.00  
750ml: \$42.00

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**Cabernet Sauvignon, Avalon, CA**

**AVAILABLE OPTIONS**

6oz: \$14.00  
18oz: \$34.00  
750ml: \$44.00

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**Super Tuscan, Villa D (IGT), Tuscany, IT**

**AVAILABLE OPTIONS**

6oz: \$15.00  
18oz: \$36.00  
750ml: \$48.00

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**Merlot, Souverain, Sonoma Valley, CA**

**AVAILABLE OPTIONS**

6oz: \$14.00  
18oz: \$34.00  
750ml: \$44.00

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<b>Barbera D'asti, Le Orme (DOCG), Piedmont, IT</b>	<b>AVAILABLE OPTIONS</b>
	6oz: \$14.00
	18oz: \$34.00
	750ml: \$46.00
<b>Zinfandel 7 Deadly Zins, CA</b>	<b>AVAILABLE OPTIONS</b>
	6oz: \$15.00
	18oz: \$36.00
	750ml: \$48.00
<b>Primitivo, Tormaresca (IGT), Puglia, IT</b>	<b>AVAILABLE OPTIONS</b>
	6oz: \$14.00
	18oz: \$34.00
	750ml: \$44.00
<b>Pinot noir, Fel, Anderson valley, Ca</b>	<b>\$59.00</b>
<b>Pinot noir, Adelsheim, Willamette Valley, Oregon</b>	<b>\$65.00</b>
<b>Pinot noir, Morgan, Santa Lucia, CA</b>	<b>\$75.00</b>
<b>Pinot noir, Mer Soleil "Reserve" Santa Lucia, CA</b>	<b>\$79.00</b>
<b>Cabernet Sauvignon, St Super, Napa Valley, CA</b>	<b>\$72.00</b>
<b>Cabernet Sauvignon, Franciscan, Napa Valley, CA</b>	<b>\$55.00</b>
<b>Cabernet Sauvignon, Groth, Napa Valley, CA</b>	<b>\$115.00</b>
<b>Zinfandel, Ridge Three Valleys, Sonoma County, CA</b>	<b>\$55.00</b>
<b>Zinfandel, Seghesio, Sonoma County, CA</b>	<b>\$79.00</b>
<b>Malbec, Felino, Mendoza, Argentina</b>	<b>\$55.00</b>
<b>Malbec, Bodega Privada, Mendoza, Argentina</b>	<b>\$58.00</b>
<b>Barolo, Rocche costamagna DOCG, Piedmont, It</b>	<b>\$69.00</b>
<b>Barolo, Vajra DOCG, Piedmont, It</b>	<b>\$88.00</b>
<b>Montepulciano D'Abruzzo, Bosco DOC, It</b>	<b>\$56.00</b>
<b>Super Tuscan Il Borro IGT, Tuscany, It</b>	<b>\$68.00</b>
<b>Merlot, Di Gudo "Delea" DOC, Switzerland</b>	<b>\$64.00</b>
<b>Dolcetto D'Alba, Coste &amp; Fossati DOC, Piedmont, It</b>	<b>\$65.00</b>
<b>Barbaresco, Castello di Neive DOCG, Piedmont, It</b>	<b>\$79.00</b>
<b>Rosso Di Montalcino, Lagerla DOC, Tuscany, It</b>	<b>\$54.00</b>
<b>Rosso Di Montalcino Altesino DOC, Tuscany, It</b>	<b>\$59.00</b>

<b>Chianti, Villa Nozzole DOCG, It</b>	<b>\$62.00</b>
<b>Amarone, Begali Lorenzo DOCG, Veneto, It</b>	<b>\$115.00</b>
<b>Brunello Di Montalcino, Le Coste DOCG, Tuscany, It</b>	<b>\$98.00</b>
<b>Brunello Di Montalcino, Scopone DOCG, Tuscany, It</b>	<b>\$110.00</b>
<b>Brunello Di Montalcino, Col D'Orcia DOCG, Tuscany, It</b>	<b>\$130.00</b>

## BOTTLED BEERS <sup>4</sup>

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**Dogfish Head, Delaware 90 Minute IPA**

**Amstel Light, Netherlands**

**Leffe Blonde**

**Estrella, Spain**

## DRAFT BEERS <sup>6</sup>

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**Blue Moon, Colorado**

**Peroni, Italy**

**Palm, Belgium**

**Stella Artois**

**Flying Dog Snakedog, Frederick, MD**

**DC Brau, "The Public", DC**

## ITALIAN SODAS <sup>3</sup>

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**Lurisia Chinotto**

**\$4.50**

cola-like bittersweet & herbal

**Luisia Gazzosa**

**\$4.50**

amalfi lemons & herbal

**Cipriani Peach**

**\$4.50**

carbonated white peach juice

## FROM THE BAR <sup>5</sup>

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**White wine**

**AVAILABLE OPTIONS**

Inzolia

\$6.00

\$20.00

\$27.00

## Red wine

Nero D'Avola

### AVAILABLE OPTIONS

\$6.00

\$20.00

\$27.00

## Sparkling wine

### AVAILABLE OPTIONS

\$6.00

\$20.00

\$27.00

## Beer

Peroni, Italy (Draft) Amstel Light Atlas District

**\$6.00**

## Cocktails

Sangria (white or red) / Bellini (Prosecco with peach juice) Mimosa (Prosecco with orange juice) / Mojito / Aperol Spritz

**\$8.00**

## FROM THE KITCHEN 12

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### Polpette al forno

Beef meatballs, Brussels sprouts, tomato sauce

**\$8.00**

### Zucchini fritti

Fried zucchini, tomato sauce

**\$7.00**

### Mixed olives

Mix of marinated olives, sweet garlic, lupine beans

**\$7.00**

### Caesar salad

Romaine lettuce, croutons, parmesan cheese

**\$7.00**

### Crispy fries

Crispy fries, parmesan & herbs

**\$7.00**

### Suppli' Al telefono

Rice balls stuffed with fresh mozzarella

**\$7.00**

### Sette sliders

Two Angus beef sliders, caramelized onions, American cheese

**\$8.00**

### Salsiccia Alla Griglia

Italian sausage, Dijon Aioli

**\$7.00**

### Gnocchi

Potato dumplings, mozzarella, tomato sauce

**\$8.00**

### Ravioli Della Nonna

Pumpkin ravioli, Amaretti, Butter sage sauce

**\$8.00**

### Mozzarella Alla Caprese

Fresh mozzarella, tomatoes, balsamic

**\$7.00**

**Calamari Fritti****\$8.00**

Fried calamari, tomato sauce

**WOOD FIRED PIZZA** 10**Marinara****\$12.00**

San Marzano tomato sauce, roasted garlic, oregano

**Napoletana****\$12.00**

San Marzano tomato sauce, anchovies, capers, oregano

**Greca****\$12.00**

San Marzano tomato sauce, fresh mozzarella, feta, onions, olives, cherry tomatoes

**Salami****\$12.00**

San Marzano tomato sauce, fresh mozzarella, pepperoni, mushrooms

**Quattro Stagioni****\$12.00**

San Marzano tomato sauce, fresh mozzarella, artichokes, mushrooms, sausage, Italian ham

**Indiavolata****\$12.00**

Fresh mozzarella, Italian sausage, broccoli rabe

**Prosciutto e rucola****\$12.00**

Prosciutto Di Parma, fresh mozzarella, arugula, lemon oil dressing

**Caciottaro****\$12.00**

Four cheeses: fresh mozzarella, gorgonzola, taleggio, grant

**Verdona****\$12.00**

Ricotta cheese, spinach, black olives, capers, fresh mozzarella

**Margherita Classica****\$12.00**

San Marzano tomato sauce, fresh mozzarella, Basil