

DINNER

ANTIPASTI

CICCHETTI VENEZIANI \$4

VENETIAN-STYLE CROSTINI
DAILY SELECTION (SEE BOARD)

TRAMEZZINI \$8

VENETIAN-STYLE TRIANGULAR SANDWICH
DAILY SELECTION (SEE BOARD)

SUPPLÌ AL TELEFONO \$12

FRIED RICE BALLS, TOMATO & MOZZARELLA (VT)

GNOCCHI ALLA ROMANA \$14

BAKED ROMAN GNOCCHI, BROWN BUTTER,
CRISPY SAGE, PARMIGIANO REGGIANO (VT)

CROCCHETTE CACIO E PEPE \$14

CACIO E PEPE POTATO CROQUETTES (VT)

GRANDMA MEATBALLS \$16

HOUSE MARINARA, TOAST

FRITTO MISTO \$16

CALAMARI, SHRIMP, ZUCCHINI, CHERRY PEPPERS,
TARTARE SAUCE

MARINATED OLIVES (V) \$6

AFFETTATI E FORMAGGI

BURRATA NOSTRANA \$18

HEIRLOOM TOMATO, BASIL, BALSAMIC, TOAST (VT)

TAGLIERE MEDITERRANEO \$28

CHEF'S SELECTION OF IMPORTED CHARCUTERIE AND
CHEESE, ACCOMPANIMENTS, BREAD

(V) FOR VEGAN | (VT) FOR VEGETARIAN
GLUTEN FREE BREADS AND PASTA AVAILABLE

INSALATE

CHICORY SALAD \$16

RADICCHIO, CASTELFRANCO, ARUGULA,
SHALLOTS-THYME VINAIGRETTE, GRANA PADANO (VT)

ADD ANCHOVY +3 | ADD CHICKEN +5 | ADD SHRIMP +6

CAESAR SALAD \$16

ROMAINE HEARTS, CROUTONS,
PARMIGIANO REGGIANO, CAESAR DRESSING (VT)

ADD ANCHOVY +3 | ADD CHICKEN +5 | ADD SHRIMP +6

PRIMI

LASAGNETTA DI CARNE \$23

RAGÙ, BECHAMEL, TOMATO, PARMIGIANO

EGGPLANT PARMIGIANA \$23

EGGPLANT, SUGO, BASIL, GRANA PADANO (VT)

SPAGHETTONI \$24

BASIL-PISTACHIO PESTO, PEPERONCINO ROSSO,
TOASTED PINE NUTS, BREADCRUMBS (V)

PAPPARDELLE \$24

RAGÙ ALLA BOLOGNESE, PARMIGIANO REGGIANO

RIGATONI \$24

CHOICE OF: AMATRICIANA | ARRABBIATA (V) |
IN BIANCO (VT) | CARBONARA |
SPICY VODKA SAUCE (VT)

BIGOLI IN SALSÀ \$25

TRADITIONAL PASTA DISH FROM VENICE
WITH ANCHOVY, ONION, PARSLEY, WHITE WINE

ADD SHRIMP +6

SECONDI

CHICKEN MILANESE \$29
BROWN BUTTER CAPER, LEMON,
ARUGULA, FENNEL

POLPO \$25
CHARRED OCTOPUS,
POTATO, OLIVE, GREMOLATA

TONNO SCOTTATO \$27
SEARED TUNA, GARLIC
GREEN BEANS, VINCOTTO

LOMBATELLO \$36
GRASS-FED HANGER STEAK,
SAUTÉED BROCCOLINI, SAUCE AU POIVRE

CONTORNI

BROCCOLI \$14
STEAMED CROWNS, GREEN VELLUTATA,
CHILI FLAKES, BREADCRUMBS (v)

POTATOES \$12
FRIED FINGERLINGS, GARLIC AIOLI, SEA SALT (VT)

SPINACH \$12
SAUTÉED SPINACH, BUTTER, GARLIC,
PARMIGIANO REGGIANO (VT)

CAPONATA \$12
ROASTED EGGPLANT, PEPPER, AND ONION,
OLIVES, CAPERS, PINE NUTS, BASIL (v)

DOLCI

CHOCOLATE MOUSSE \$10
TIRAMISU CLASSICO \$10
PANNA COTTA ALLA FRUTTA \$10

DOPO CENA

CAFFÈ SHAKERATO
VIRGIN ESPRESSO MARTINI \$6
AFFOGATO AL CAFFÈ
GELATO DROWNED
WITH A SHOT OF HOT ESPRESSO \$10
CAFFÈ CORRETTO
SHOT OF ESPRESSO
TOPPED WITH SAMBUCA OR GRAPPA \$12

BEVANDE

FRESH JUICE ASK THE STAFF \$8
ITALIAN SODA ASK THE STAFF \$7
KIDS JUICE ASK THE STAFF \$5
COCA COLA \$5
GINGER BEER \$5
PHONY NEGRONI \$10
ACQUA TONICA \$5
ACQUA FRIZZANTE \$7
ACQUA MINERALE NATURALE \$7

FOR OUR SELECTION OF AFTER-DINNER SPIRITS
PLEASE CHECK OUT THE DRINK MENU