

DINNER

SMALL PLATES

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

THREE MEATBALLS, HOUSE MARINARA, TOAST

GAZPACHO \$13

CLASSIC GAZPACHO, TOAST (V)

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, ANYTHING BREAD

SALADS

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, FOCACCIA CROUTONS,
PARMIGIANO REGGIANO, CAESAR DRESSING (VT)

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

PANZANELLA SALAD \$16

TOMATO, BELL PEPPER, RED ONION,
CUCUMBER, MINT, FOCACCIA CROUTONS,
ORANGE-BASIL VINAIGRETTE (V)

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

VEGGIES

CAULIFLOWER \$14

GLAZED IN SALSA AGRODOLCE (V)

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,
MALDON SALT, PARMIGIANO REGGIANO (VT)

CAPONATA \$12

SICILIAN SIDE DISH MADE OF ROASTED EGGPLANT,
PEPPER, AND ONION,
OLIVES, CAPERS, PINE NUTS, BASIL (V)

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

PRIMI

LASAGNETTA DI CARNE \$23

RAGÙ, BECHAMEL, TOMATO, PARMIGIANO

EGGPLANT PARMIGIANA \$23

EGGPLANT, SUGO, BASIL, GRANA PADANO (VT)

SPAGHETTONI \$24

BASIL-PISTACHIO PESTO, PEPPERONCINO 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 SALSA \$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, POTATOES, OLIVES, VINCOTTO

TONNO SCOTTATO \$27

SEARED TUNA, SUMMER BEAN SALAD

LOMBATELLO \$36

GRASS-FED HANGER STEAK, BROCCOLINI,
SAUCE AU POIVRE

DOLCI

LAVA CAKE \$10
TIRAMISU CLASSICO \$10
MARITONZO CON PANNA \$10
CANNOLI SICILIANI \$10
PANNA COTTA ALLA FRUTTA \$10
GELATO ASK THE STAFF \$8
SORBETTO ASK THE STAFF (v) \$8

DOPO CENA

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

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