



SALADS & SOUP

PANZANELLA 22

local heirloom tomato, cucumber,
focaccia croutons, olives, red wine
vinaigrette

NOLITA CAESAR 22

baby gem lettuce, focaccia crouton,
cured egg yolk, Parmigiano Reggiano,
avocado caesar dressing, chives

TOMATO BISQUE 18

focaccia croutons, sun blushed
tomato, basil oil

ANTIPASTI

HOUSE BAKED FOCACCIA 4

sea salt, rosemary, extra virgin olive oil

FRITTO MISTO 28

fried calamari, shrimp, pickled fennel, pepperoncini,
remoulade

TOMINO 26

crispy tomino cheese, grilled zucchini, speck,
wild berry jam, toasted walnuts, rosato vinaigrette

HERB ROASTED BEETROOT 20

crispy prosciutto, citrus segments, Castelfranco
radicchio, tarragon vinaigrette

BEEF CARPACCIO* 26

aged parmesan, crisp capers, vino cotto, arugula

CICCHETTI 28

Chef's selection of artisan cheeses & cured meats,
truffle honey, marinated vegetables, focaccia

BURRATA 26

almond-peperonata, focaccia crostini, basil oil

PASTA & RISOTTO

SPAGHETTI & MEATBALLS 28

San Marzano tomato sauce, basil, Pecorino Romano

BRAISED SHORT RIB RIGATONI 28

San Marzano tomato sauce, Pecorino Romano

LINGUINE FRA DIAVOLO 34

charcoal linguine, Gulf prawns, calamari, mussels,
Calabrian chili, shellfish bisque

WILD MUSHROOM TORTELLINI 28

porcini cream sauce, Pecorino Romano,
crispy artichoke

BUTTERNUT SQUASH RISOTTO 32

crispy brussels sprouts, candied pumpkin seeds, sage

CAVATELLI 26

creamy pesto, semi-dried tomato, green peas,
toasted pine nuts, stracciatella, chili flakes

SPINACH, LEMON RICOTTA RAVIOLI 26

brown butter cream, Pecorino Romano, toasted
almonds

ENTRÉES

CHICKEN PARMIGIANA arugula & fennel salad, pickled onion, mozzarella, tomato sauce 38

PAN SEARED SALMON lemon farro, butter sauce, fennel & cucumber salad 46

BRANZINO Castelvetro olives, fingerling potatoes, white wine sauce 48

BEEF TAGLIATA* NY strip steak, heirloom tomato & arugula, Parmigiano Reggiano, fingerling potatoes, caper gremolata 64

EGGPLANT NAPOLITANA crispy eggplant, San Marzano tomato sauce, arugula & fennel salad, Parmigiano Reggiano 28

SIDES

STEAMED ASPARAGUS 9

extra virgin olive oil, sea salt

GRILLED BROCCOLINI 9

extra virgin olive oil, chili flakes

PASTA OF THE DAY 14

San Marzano tomato sauce, pecorino romano

GREEN SALAD 9

lemon vinaigrette

PIZZA

MARGHERITA	San Marzano tomato sauce, fior di latte mozzarella, basil, olive oil, Parmigiano Reggiano	30
DIAVOLA	San Marzano tomato sauce, fior di latte mozzarella, basil, salami picante, Parmigiano Reggiano	34
BRIE	chorizo cream, brie, Parmigiano Reggiano, balsamic glazed onions	32
FUNGHI	porcini cream sauce, roasted wild mushrooms, speck, marinated artichoke	34
QUATTRO FORMAGGI	fior di latte mozzarella, fontina, gorgonzola, Parmigiano Reggiano, fig jam	34
CAPRA	roasted pepper sauce, goat cheese, baby heirloom tomato, arugula, pickled onion	32
DATTERO	San Marzano tomato sauce, fior di latte mozzarella, Parmigiano Reggiano, capocollo, date jam	34
BREAKFAST LOVER	crispy potato, fennel sausage, bacon, mozzarella, chives, cured egg yolk, cilantro sour cream	36

DESSERT

TIRAMISU 16

coffee-soaked ladyfinger, espresso powder

STRAWBERRY CHEESECAKE 16

strawberry confit, vanilla mascarpone

VANILLA BEAN PANNA COTTA 16

forest berry coulis, almond biscotti

BOOZY ICE CREAM

DRUNKEN FIG 22

mascarpone gelato, fig-caramel sauce, lemon pistachio biscotti, crispy speck, Disaronno

PEAR-FECTLY TIPSY 18

pear sorbet, balsamic pearls, spiced cookie crumbles, Otima Porto

NIGHT CAP 20

pistachio gelato, bourbon biscuit, dark chocolate sauce, crushed pistachio, fresh raspberries, Buffalo Trace

SIGNATURE COCKTAILS

CETRIOLO COOLER 21

Luis 8 Gin, elderflower liqueur, cucumber, lime juice

SAVOIA 22

Don Julio Tequila, limoncello, Cointreau, lime juice

BASILICO 21

Luis 8 Gin, pineapple juice, lemon juice, simple syrup, bitters

SWEET VICTORIA 22

Tito's Vodka, peach liqueur, lemon juice, peach sweets

TRAMANTO 22

Don Julio Reposado, Aperol, pineapple juice, lime juice, simple syrup, Tajin, Montelobos Mezcal float

CHOCOLATE OLD FASHIONED 22

Maker's Mark, sweet vermouth, cacao liqueur, chocolate bitters, pistachio, chocolate-covered orange peel

FIG. 2. 24

Montelobos Mezcal, Aperol, lemon juice, fig syrup, citrus salt

NON-ALCOHOLIC

MESSICANA 18

Seedlip Notas de Agave, lime juice, maple syrup, pomegranate juice, tajin

IMPOSTORE 18

Lyre's Italian Spritz, lemon juice, strawberry, Fre sparkling brut

DOLCE MIELE 18

Seedlip Grove, pineapple, honey syrup, lemon juice