

BREAD

{PANE}



TULIPS

{TULIPANI}

ANTIPASTI

POLPETTE {14.5}

housemade meatballs and sugo

MUSHROOM ARANCINI {13.5}

salsa rossa

BURRATA & HEIRLOOM TOMATO {16.5}

basil olive oil, black pepper

GRILLED OCTOPUS {18.5}

fava & gigante beans

SPINACH & MUSHROOM SOUP {7.5}

gnocchi parisienne

CASTELVETRANO OLIVES {7.5}

house-cured specialty

INSALATE

TUSCAN KALE SALAD {14.5}

purple cabbage, agrodolce currants, walnuts, grana, lemon-olive oil

ARUGULA SALAD {13.5}

avocado, oranges, gorgonzola, pistachios, prosecco vinaigrette

ADD TO ABOVE SALADS:

CHICKEN BREAST {4.5} STEAK {6.5} GRILLED SALMON {6.5}

COBB SALAD {17.5}

market greens, chicken breast, tomato, avocado, smoked bacon, egg, gorgonzola, white balsamic vinaigrette

STEAK TAGLIATA SALAD {19.5}

arugula, parmigiano, fries

ROASTED CHICKEN CAESAR {16.5}

gem lettuces, croutons, oven-roasted tomatoes, parmigiano

PASTA

BUCATINI {ALL'AMATRICIANA} {19.5}

san marzano tomatoes, guanciale, pepper flakes, grana padano

PAPPARDELLE {24.5}

spiced, braised leg of lamb, tomato, parmigiano

SPAGHETTI {AGLIO E OLIO} {18.5}

garlic, olive oil, chiles, scallions, breadcrumbs

CASARECCE BOLOGNESE {21.5}

veal bolognese, grana padano

RIGATONI {AI FUNGHI} {19.5}

porcini & crimini ragu, ricotta salata

CRESTE DI GALLO {CON SALSICCIA} {22.5}

'brooklyn cured' italian sausage, rapini pesto, pangrattato

Gluten-free penne available with all of the above

THE PERFECT LUNCH

SOUP & SANDWICH

{16.5}

SOUP &
CHOICE OF SANDWICH:

PASTRAMI

roasted peppers &
pickled vegetable, fontina cheese

CHICKEN

avocado, caramelized onions,
calabrian pepper mayo

CAPRESE

burrata, heirloom tomato, basil pesto

SALAD & PIZZA

{17.5}

LITTLE GEM LETTUICES &
CHOICE OF BRICK OVEN PIZZA:

MARGARITA

QUATTRO FORMAGGI

MORTADELLA

SPINACH & RICOTTA

MUSHROOM

ARUGULA & SPECK

BRICK OVEN PIZZA

BIANCO

QUATTRO FORMAGGI {16.5}

mozzarella, grana, fontina, gorgonzola, caramelized onions

MORTADELLA {SALAMI} {16.5}

parmigiano, fresno peppers, pistachios, fior di latte mozzarella

SPINACH {16.5}

ricotta, grana padano, garlic, preserved lemon, olive oil

HEN-OF-THE-WOODS MUSHROOM {17.5}

talleggio cheese, red pepper flakes, arugula

SMOKED COPPA SALUME {18.5}

ricotta, pepperonata, olives, oregano

ROSSO

MARGARITA {15.5}

san marzano tomatoes, fresh mozzarella, basil

ARUGULA & SPECK {SMOKED PROSCIUTTO} {17.5}

san marzano tomatoes, fresh mozzarella, grana padano

ITALIAN SAUSAGE & RAPINI PESTO {18.5}

fresh tomatoes, fontina & mozzarella, "brooklyn cured" sausage

BURRATA & NDUJA {SPREADABLE SPICED SALUMI} {19.5}

san marzano tomatoes, roasted onions, garlic, basil

BREAD
{PANE}



TULIPS
{TULIPANI}

by the glass

VINO BIANCO

white wine

CHARDONNAY, CLOS LACHANCE Central Coast, California {13}

PINOT GRIGIO, SALVALAI Veneto, Italy {11}

SAUVIGNON BLANC, BODEGA VOLCANES Leyda Valley, Chile {14}

GRUNER VELTLINER, STRASSERALER Kamptal, Austria {15}

VERDICCHIO CLASSICO, DEI CASTELLI DI JESSI Marche, Italy {14}

ORVIETO CLASSICO, ABBOCATO, BARBI Umbria, Italy {12}

PECORINO DOP, FEUDO ANTICO Abruzzo, Italy {12}

BIRRA

beer

MORETTI, LAGER Bergamo, Italy {8.5}

PERONI, LAGER Rome, Italy {8.5}

SMUTTYNOSE, BROWN ALE Hampton, New Hampshire {8.5}

SIXPOINT, SWEET ACTION Brooklyn, New York {9.5}

RADEBERGER, PILSNER Frankfurt, Germany {8.5}

FOUNDERS, ALL DAY IPA Grand Rapids, Michigan {8.5}

VINO FRIZZANTI & ROSATI

sparkling & rosé wine

PROSECCO DOC, TERRA DI MARCA NV Veneto, Italy {13}

LAMBRUSCO REGGIANO, MEDICI ERMETE NV Emilia Romagna, Italy {14}

COTES DE PROVENCE ROSE, POURCIEUX Provence, France {13}

BEVANDE E BIBITE

soft beverages

HARNEY & SONS ICED TEA {3.95}
Classic black, raspberry

SAN PELLEGRINO ITALIAN SODA {3.95}
Aranciata Rosso, Limonata, Chinotto

ORANGINA {3.95}

VINO ROSSO

red wine

CHIANTI DOCG, SONNINO Tuscany, Italy {13}

MONTEPULCIANO D'ABRUZZO, FEUDO ANTICO Abruzzo, Italy {12}

BARBERA D'ASTI, DAMILANO Piedmont, Italy {14}

AGLIANICO DEL TABURNO, NIFO Campania, Italy {12}

SUPER TUSCAN, ZIOBAFFA Tuscany, Italy {14}

MALBEC, GOUGUENHEIM Mendoza, Argentina {12}

CABERNET SAUVIGNON, HAYES VALLEY Central Coast, California {14}

BAROLO, CASCINA DEL TORCC, DOCG Piedmont, Italy {17}

PINOT NOIR, JEAN-FRANÇOIS COQUARD Lombardy, Italy {13}



join us for

HAPPY HOUR

EVERYDAY FROM 4:30 PM TO 6:30 PM
IN THE BAR & LOUNGE

\$8 APEROL SPRITZ • \$7 WINES • \$5 BEERS

HALF OFF SELECT BRICK OVEN PIZZAS