

T A G L I E R I

SALUMI E/O FORMAGGI

chef's selection of italian cold cuts and cheeses
6 / 22

OLIVE E SOTTACETI

mixed olives, garlic
chili pepper, housemade pickles
taralli bread
9

CRUDO

MARKET OYSTERS

daily selection of oysters, house condiments
4 each

YELLOWTAIL ARANCIA

orange, fresno pepper, parsley, evoo
16

TONNO ROSSO

ahi tuna, sweet pepper coulis
calabrian chili peppers, cucumber, pinenuts
carasau bread
25

CARPACCIO DI MANZO

parmigiano reggiano, arugula
truffled dwarf peaches
25

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C O T T O

WINGS PICCANTI

rosemary, spicy pepper sauce, honey
smoked salt, gorgonzola dolce
16

POLPETTE ALLA PIZZAIOLA

beef meatballs, capers, san marzano fior di latte
polenta bianca
15

MANZO AI FERRI

NY strip, goffredo potatoes, red onion, tomato
salsa verde
35

PESCESPADA

peppers and swordfish spiedino
onions, caper emulsion
21

CARCIOFI

steamed artichokes, minted robiola goat cheese
12

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F R I T T O

TRUFFLED FRIES

house-made fries, parsley, parmigiano reggiano
15

OLIVE ALL'ASCOLANA

veal stuffed losada green olives, herbed mayonnaise
12

CALAMARI FRITTI

cruschi peppers, garlic mayonnaise
16

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house-made fries, parsley, parmigiano reggiano
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cruschi peppers, garlic mayonnaise
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I N S A L A T E

TUSCAN KALE

tuscan kale, romaine, pecorino toscano
black olive croutons, red wine caesar

14

MOZZARELLA

arugula, fresh tomatoes, basil
balsamic vinaigrette, evoo, ciabatta

14

NIZZARDA

seared tuna, romaine
seasonal greens, taggiasca, anchovies, egg
green beans, cherry tomatoes
fingerling potatoes, citronette

23

add chicken breast 8
add salmon 12
add shrimp 12
add white anchovy 6

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P A N E & C O

PIZZETTA PICCANTE

buffalo mozzarella, salami piccante, san marzano

16

NOSTRO BURGER

angus beef, caciocavallo, avocado
steak tomato, boston lettuce, calabrese, mustard sauce

26

SERVED WITH FRIES OR SALAD

TOAST PIERINO

prosciutto cotto, fontina, sourdough toast

18

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P A S T A

GNOCCHI E FORMAGGIO

house made gnocchi, taleggio
parmigiano & mozzarella
robiola di caprino, oregano

15

LASAGNE DI GRAZIA

classic beef lasagna, parmigiano reggiano

15

RAVIOLI ALL'AMATRICIANA

guanciale, san marzano
pecorino romano, calabrian chili pepper

15

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house made gnocchi, taleggio
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v i n o 



VINI SPUMANTI

prosecco

domus picta, extra dry, treviso
18/70

sparkling champagne rosé

henriot, brut france
40/125

VINI BIANCHI

pinot grigio

betulle, friuli colli orientali, italy
16/ 60

txakolina

gaintza, basque country, spain
16/ 60

sauvignon blanc

groth , napa valley
21/80

chardonnay

lamy, burgundy, france
18/70


VINI ROSATI

provence rosé

whispering angel, provence, france
21/80

happy canyon rosé

liquid farm, mourvedre rose
santa barbara
18/70

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VINI ROSSI

pinot noir
melville
sta. rita hills, california
18/75

grigliolino
vicara
piedmonte, italy
16/60

monastrell
enrique mendoza, la tremenda
alicante, spain
18/70

nerello mascalese blend
colosi, salina rosso
sicily, italy
18/70

aglianico
giornata, french camp vineyard
paso robles, california
20/80

cabernet
paul hobbs crossbarn
napa valley, california
25/95

CORAVIN ICON WINE

ornellia
supertuscan
toscana, italy
80/320

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c o c k t a i l s



TUSCAN SPRITZ

ketel one vodka, aperol
clementine juice, lemon, prosecco
18

BLACK SMOKE

mezcal, activated charcoal,
lime, jalapeno agave
16

IL BACIO

liquid farm rose, plantation rum,
pineapple, grapefruit, angostura bitters
18

LA LA LUPE

el tesoro tequila, ginger cordial, st.
germain, lime, agave
orange bitters
16

BOULEVARDIER

bulleit rye, campari, carpano antica
20

SAZERAC

hennessy vsop, demerara
peychaud's bitters, angostura bitters,
absinthe
18

b e e r



Peroni \$7

Stella \$9

Corona \$9

Stone Delicious IPA \$9

Victory Pilsner \$9

Coronado Orange Wit \$9

Menabrea Amber \$10

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