

V-VEGETARIAN | VG-VEGAN | GF-GLUTEN FREE | IF YOU HAVE A FOOD ALLERGY, PLEASE NOTIFY US  
20% GRATUITY AUTOMATICALLY CHARGED TO PARTIES OF 6 OR MORE GUESTS

## ANTIPASTI

**PIATTO DEL SALUMIERE (GF)** ASSORTED CURED MEATS & CHEESES FOR 2 / FOR 4 **20/36**

**PROSCIUTTO DI PARMA (GF)** SEASONAL FRUIT **20**

**CARPACCIO DI BRESAOLA (GF)** DRIED CURED BEEF, MUSHROOM CONFIT, ARUGULA, SHAVED PARMIGIANO **19**

**FINOCCHIO (V, VG)** FENNEL SALAD, CITRUS FRUIT **18**

**FRITTO MISTO CALAMARI, SHRIMP, PESCE, VEGETABLES, SPICY AIOLI 26**

**POLPETTINE BEEF MEATBALLS, ARRABBIATA SPICY TOMATO SAUCE, RICOTTA 20**

**CARCIOFINI (V)** FRIED BABY ARTICHOKE HEARTS, SPICED BREAD CRUMBS **18**

**INSALATA DI CESARE (V)** ROMAINE, CAESAR DRESSING **16**

**INSALATA DI RUCOLA (V, GF)** ARUGULA, CHERRY TOMATO, PARMIGIANO, LEMON **15**  
ADD GRILLED CHICKEN **9** / ADD GRILLED SHRIMP **12**

## PRIMI

**TROFIE (V)** PESTO, STRING BEANS, PINE NUTS, POTATOES **29**

**BUCATINI ARRABBIATA (V, VG)** SPICY TOMATO SAUCE **27**

**BLACK LINGUINE** SQUID INK PASTA, HEAD-ON PRAWNS, SPICY TOMATO SAUCE\* **32**

**CALAMARATA** SEAFOOD MEDLEY, LOBSTER SAUCE **34**

**ORECCHIETTE** SAUSAGES, BROCCOLI RABE, CHILI FLAKES **30**

**GARGANELLI** WAGYU BOLOGNESE, PARMIGIANO **30**

**SPAGHETTI CARBONARA** SMOKED PANCETTA (PORK), PECORINO, BLACK PEPPER **29**

**PAPPARDELLE ALLA FIESOLANA** TOMATO, PANCETTA (PORK), CREAM **30**

**LASAGNA** WAGYU BOLOGNESE, TOMATO & BÉCHAMEL SAUCE **32**

**TAGLIOLINI ALLE VONGOLE** CLAMS **29**

\*GLUTEN FREE OR WHOLE WHEAT PASTA AVAILABLE  
\$2 SUPPLEMENT (EXCLUDING LASAGNA & GNOCCHI).

## SECONDI

**BRAISED LAMB SHANK** PUTTANESCA SAUCE, POTATOES **48**

**PARMIGIANA DI MELANZANE (V)** EGGPLANT, MOZZARELLA, TOMATO **30**

**BRODETTO DI PESCE (GF)** LOBSTER TOMATO BROTH, CLAMS, MUSSELS, SHRIMP, CALAMARI **34**

**POLLO ALLA MILANESE** ARUGULA & CHERRY TOMATO SALAD **32**

**PESCE DEL DI'** FISH OF THE DAY\* **MP**

**SCALOPPINE DI POLLO** GRILLED VEGETABLES, WHITE WINE, LEMON, CAPERS **32**

**TAGLIATA\* (GF)** SLICED BLACK ANGUS NY STRIP STEAK, HERBED SAUTÉED POTATOES, BRANDY PEPPERCORN SAUCE **68**

**GRILLED SEASONAL VEGETABLE PLATE (V, VG, GF) 26**

## CONTORNI

**SAUTEED SPINACH (V, VG, GF) 12**

**ROASTED BRUSSELS SPROUTS, PANCETTA (PORK) (GF) 14**

**HERBED SAUTÉED POTATOES (V, VG, GF) 10**

**SAUTÉED STRING BEANS (V, VG, GF) 12**

**SAUTÉED BROCCOLI RABE (V, VG, GF) 14**

## NEGRONI

**NEGRONI DA CLAUDIO** TANQUERAY GIN, CAMPARI, CARPANO ANTICA FORMULA **20**

**NEGRONI SBAGLIATO** CAMPARI, CALISSANO, PROSECCO **20**

**NEGRONI VERDE** TANQUERAY GIN, GRINTA AMARO DI ERBE, BIANCO VERMOUTH **20**

**MEZCAL NEGRONI** VIDA MEZCAL, CAMPARI, CARPANO ANTICA FORMULA **22**

**BOULEVARDIER** TEMPLETON RYE WHISKEY, CAMPARI, CARPANO ANTICA FORMULA **22**

**NEGRONI DA LINDA** TITO'S VODKA, CAPPELLETTI, CINZANO BIANCO VERMOUTH **20**

**SOLERA AGED 3 MONTHS NEGRONI** TANQUERAY GIN, CAMPARI, CARPANO ANTICA FORMULA, LOVE + TIME **24**

## CRAFT COCKTAILS

**DA CLAUDIO SPRITZ** APEROL, PROSECCO, HOUSE-SPARKLING WATER **18**

**FUOCO** JALAPEÑO-INFUSED TEQUILA, LIME, PINEAPPLE, AGAVE, SPICY SALT RIM **20**

**NOCINO OLD FASHIONED** MAKER'S MARK BOURBON, NOCINO, CINNAMON, CHOCOLATE BITTERS **22**

**TRAMONTO ROSSO** PLANTERAY RUM, BLOOD ORANGE, LEMON, THYME **21**

**MULO SPEZIATO** BULLEIT BOURBON, APPLE CIDER, LEMON, GINGER BEER **22**

**INVERNO ROSA** TITO'S VODKA, MONTENEGRO AMARO, CRANBERRY, LIME **21**

## SOFT DRINKS

(NON-ALCOHOLIC)

**CAMILLUCCIA** MANGO, AGAVE, FRESH LEMON JUICE, ICED TEA **10**

**DOLCE CHICCA** GRENADINE, FRESH LEMON JUICE, GINGER ALE **10**

**SEBASTIANO ROCKS** CINNAMON & SPICE, YUZU, FRESH LIME JUICE, GINGER BEER **10**

**COKE, DIET COKE, GINGER ALE** **5**

**SAN PELLEGRINO** ARANCIATA ROSSA, LIMONATA **5**

## BIRRA

**DRAFT** | PERONI (ITALY) **10**, MONTAUK IPA (NY) **10**

### ITALIAN ARTISANAL BEER

**BIRRA DOLOMITI** FABBRICA DI PEDAVENA, VENETO LAGER BEER, LIGHT & GOLDEN, FULL & BALANCED **9**

**BIRRA DOLOMITI ROSSA** FABBRICA DI PEDAVENA, VENETO AMBER, CARAMEL & ROASTED MALT, CREAMY **10**

**ISAAC** BIRRERIA LE BALADIN, PIEDMONT LIGHT, UNFILTERED, PEACH, MELON, WHITE FLOWERS **13**

**TORRENTE** BIRRIFICIO DEL DUCATO, EMILIA-ROMAGNA | PALE ALE, TROPICAL FRUIT, DRY & HERBACEOUS BITTERNESS **16**