

ITALIAN TAPAS

Birra-Style Pairings

- PUB FRIES ... 4
- SPICY MODENA FRIES ... 5
- BBQ CHICKEN WINGS .. 6
- CALAMARI FRITTI .. 7
- CALAMARI DIAVOLO .. 8
- GRILLED OCTOPUS .. 9
- BEER-SIDE PRETZEL .. 4
SERVED W/ "MUSTO" MUSTARD
- TRUFFLED MAC & CHEESE .. 8
+ CHICKEN 3 € + SHRIMP 4 €

START WITH ... *Veloce*

CHARCUTERIE & CHEESES HAND CRAFTED BY ARTISANS USING TIME HONORED TRADITIONS

CURED MEATS

SERVED ON A BOARD W. WARM CIABATTA BREAD

- CHARCUTERIE BOARD12
FOLLOWING THREE MEATS:
- SOPPRESSATA5
- TRUFFLE SALAMI5
- PROSCIUTTO DI SAN DANIELE ... 6

MOZZARELLA

SERVED ON A BOARD W. WARM CIABATTA BREAD

- CHEESE BOARD12
FOLLOWING THREE CHEESES
- FIOR DI LATTE5
made with fresh cows milk
- MOZZARELLA DI BUFALA5
made with buffalo milk
- DIAVOLETTA5
smoked mozzarella

MEAT & CHEESE BOARD
\$18.00
CHEF'S SELECTION

Original
MEDITERANEAN \$5
GRILLED HALLOUMI

First we eat THEN WE DO EVERYTHING ELSE

Mussels + Frites

- MARINARA in our homemade marinara sauce .. 10
or
- DELLA SPIGA white wine, creamy dijonaise .. 12

Salmon Tartare

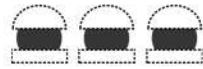
Salmon ceviche, red tobiko, avocado, chives, soya-lemon vinaigrette, crispy wonton .. 10

Carpaccio

- DI MANZO beef tenderloin, arugula, pecorino .. 6
or
- DI POLPO octopus, lemon, capers, arugula .. 8

Sliders

3 FOR €10



MINI BRIOCHE BUNS & ALL-BEEF-BALL

or try

Seared AHI TUNA Sliders

KIMCHI ORIENTAL SLAW, SEARED TUNA, WASABI MAYO



MEATBALLS
3 x BALLS

LOVINGLY PREPARED IN HOUSE USING ONLY THE FINEST QUALITY INGREDIENTS SOURCED FROM OUR FAVORITE PRODUCERS

CHOOSE A TYPE OF BALL AND SAUCE, THEN CHOOSE A LITTLE SOMETHING FOR YOUR BALLS TO SIT ON

ALL BALLS ARE SERVED W. WARM CIABATTA BREAD & SHAVED PARMESAN CHEESE ... € 9

- BEEF - PASTURE FED ANGUS BEEF... THAT'S IT
- VEAL - PISTACHIO, MUSCATELS, PARMESAN
- VEG - CAULIFLOWER, CHICKPEAS, CORIANDER

SAUCE

- RED Italian Tomato • WHITE Creamy
- GREEN Pesto Salsa Verde

SOTTO PALLE

Something for your Balls to sit on.

- HOMEMADE PASTA
- SUPER B POTATO SMASH
- SOMETHING VEG (MARKET SPECIAL)

Chicchetti & Italian Tapas

- ARANCINI .. 6
CACIO E PEPE, PECORINO, FONDUTA
- BRUSCHETTA .. 6
W/ RIPE TOMATO, CRISPY PROSCIUTTO, BASILICO
- FRIED RAVIOLI .. 7
W/ PARMESAN, POMODORO
- BURATTA .. 9
W/ ROASTED GRAPE TOMATOES, PESTO & BASIL
- SHORT RIB CROSTINI .. 8
W/ FIOR DI LATTE & CHIANTI REDUCTION
- FOCACCIA ITALICO .. 8
HUMMUS + OLIVE TAPENADE + PICO DE GALLO

Burgers

100 % beef

SICILIANO

Pepperoni, mushrooms, mozzarella spicy harissa & truffle oil ... 10

BIG TONY

pulled pork, mozzarella, grilled peppers sun dried tomato pesto ... 10

GODZILLA

gorgonzola cheese, sauteed portobello garlic aioli ... 12

TERRE & MER

spicy shrimp, caramelized onions, arugala Louisiana remoulade ... 12

MED BURGER

veal burger, grilled halloumi cheese tomato mint salsa, hummus ... 10

HUMANITY

our deconstructed veggie burger, fork and knife required .. 12

handheld

MALIBU

crispy fried chicken, tangy slaw, buffalo ranch mojo, country biscuit ... 12

LE CLUB

classic club: chicken, bacon, lettuce tomato, mayo .. 10

SALADS

PANZANELLA SALAD

GRILLED RUSTIC BREAD
TOMATOES, MINT, OLIVES
ONION, CUCUMBER
LABNEH, OREGANO .. 12

CAESAR SALAD

ROMAINE LETTUCE
CAESAR DRESSING
BACON
CROUTONS .. 10

MEDITERANEAN SALAD

MIXED GREENS
ONIONS
DROP PEPPERS
BALSAMICO .. 9

SALMON POKE BOWL

SALMON CEVICHE
PEPPERS, EDAMAME
CUCUMBER
SESAME, SUSHI RICE.. 12

500 CALORIE SALAD

ORGANIC QUINOA
BARLEY, VEG, MINT
WATERMELON RADISH
ALMONDS, AVOCADO. . 12

★ ADD : GRILLED CHICKEN .. 4 ADD : SAUTEED SHRIMP .. 5 ADD : SEARED AHITUNA .. 6 ★

BOMBOLONE
warm - sugar dusted
lemon filled
ITALIAN DOUGHNUTS

chocolate chip
CANNOLI
SICILIANO

<CRÈME BRULÉE>
BRUCIATA
WITH NUTELLA

TIRAMISU
"La Vita è Bella"
savoiardi - mascarpone
cocoa

nutella
Pizza
with fresh fruit

ARTISANAL PIZZA

BYOP

BUILD IT

LOVINGLY PREPARED IN OUR WOOD-FIRED PIZZA OVENS
AT 800 DEGREES (F°) USING ONLY THE FINEST INGREDIENTS.
THE WAY PIZZA WAS MEANT TO BE.

Pizza your way

CHOOSE YOUR SAUCE

ROSSO VS BIANCO
Italian Tomato Panna Fresca
€ 8

Add

ARUGULA • KALE • RAPINI • BASIL
BROCCOLI • ARTICHOKE • OLIVES
ROASTED PEPPERS • ROASTED GARLIC
SUN-DRIED TOMATOES • ROMA TOMATOES
PEPPERS • ONIONS • CAPERS
€ 2

Add

FIOR DI LATTE • MOZZARELLA • GORGONZOLA
HALLOUMI • GRANA PADANO • DIAVOLETTA
€ 3

Add

ITALIAN SAUSAGE • SOPRESSATA • PEPPERONI
GRILLED CHICKEN • ANCHOVIES • BACON
MEATBALLS • TRUFFLE SALAMI • PROSCIUTTO
€ 4

Add

TUNA • SALMON • SAUTEED SHRIMP • PORCHETTA
€ 5

ROSSO Italian Tomato

Margherita

fior di latte, basil, san marzano . . 12

Quattro Stagioni

prosciutto, artichokes, olives, kale, fior,
grana padano, san marzano . . 14

Americano

pepperoni, fior, mozzarella, mushrooms
peppers, san marzano . . 14

Diavola

spicy sopressata, fior di latte, basil,
san marzano . . 14

Salsiccia

Crumbled Italian sausage, roasted peppers,
peperoncini, fior, san marzano . . 15

BBQ

chicken, onions, sun-dried tomatoes,
peppers, mozzarella, bbq sauce . . 15



PROSECCO + APEROL + SODA

*The Spritz is a popular Italian ritual! a traditional
ice-breaker and symbol of a lively atmosphere.

BIANCO Panna Fresca

Tre Formaggi

fior di latte, mozzarella
gorgonzola, basil, truffle oil . . 12

Primavera

italian broccoli, mushrooms, artichokes,
kale, fior, truffle panna fresca . . 12

Pollo e Pesto

grilled chicken, pesto, sun-dried tomatoes,
mozzarella di bufala, basil . . 14

Rustica

mushrooms king & cremini, kale,
grana padano, truffle panna fresca . . 12

Carnivora

meatballs, bacon, Italian sausage,
kale, fior di latte, chili flakes . . 15

Figata

fig confit, prosciutto, gorgonzola,
arugula, balsamic glaze . . 14

CAMPARI

NEGRONI

CAMPARI + CINZANO ROSSO + HENDRICK'S GIN

*a classic Italian cocktail first created in 1919
for Count Camillo Negroni at Florence's Café Casoni.

OUR HOUSE FAVORITES

"TAGLIATA"
DI MANZO

sliced sirloin, cherry tomato,
arugula, parmesan 21

PIRI PIRI CHICKEN
"GRIGLIATA"

marinated & grilled chicken,
mediteranean quinoa pilaf 15

LINGUINE
"TETRAZZINI"

chicken, mushrooms, bruschetta,
white wine, alfredo sauce . . 12

"RAVIOLI"
QUATTRO FORMAGGI

four cheese blend, pesto, basil
pomodoro 12

FRESH PASTA

SKILLFULLY HAND-MADE BY OUR DEDICATED PASTA CHEF
"TAKING YOUR PASTA GAME TO A WHOLE NEW LEVEL"

SWEET POTATO
"GNOCCHI"

cremini, garlic, thyme, parsely . . 12

"CAVATELLI"
SAUSAGE & RAPINI
crumbled italian sausage,
rapini w/olive oil . . 14

MALFADA
"AI FUNGHI"
porcini, king, cremini mushrooms,
truffle cream sauce . . 12

"BEER-BATTERED"
FISH & CHIPS

haddock, pub fries,
Louisiana remoulade 10

"ATLANTICO"
GRILLED SALMON
sauteed rapini w/olive oil,
pine nuts, salsa fresca 15

LINGUINE
"DI MARE"
scallops, mussels, shrimp,
white wine, pomodoro . . 14

SPAGHETTI MEATBALLS
"CHITARRA"
pasta chitarra, all-beef meatballs,
pomodoro, parmesan . . 12



CALDO + FREDDO

ESPRESSO . . 3 . . doppio . . 4
CAPPUCCINO . . 4 . . doppio . . 5
CAFE LATTE . . . 5

AMERICANO . . . 4
MACCHIATO . . . 4
CAFE MOCHA . . . 6

FREDDO ESPRESSO . . . 6
FREDDO CAPPUCCINO . . . 6
COLD BREW . . . 7

ESPRESSO CORRETO w/sambucca . . . 7
CAFE AMARETTO w/amaretto liquor . . . 9
CAFE SPIRITO w/kahlua & whip cream . . . 9