

FROM THE MOZZARELLA BAR

FETT'UNTA · 8

MOZZARELLA DI BUFALA
& CANTABRIAN ANCHOVIES
garlic toast · 32

SMOKED MOZZARELLA DI BUFALA
Prosciutto di Parma · 33

MOZZARELLA DI BUFALA & CONDIMENTI
*basil pesto, salsa romesco,
black olive tapenade & caperberry relish · 32*

MOZZA CAPRESE
basil pesto & slow roasted tomatoes on the vine · 18

BURRATA & BACON
marinated escarole & caramelized shallots · 24

PIZZE

MARGHERITA *tomato, mozzarella di bufala & basil · 24*

POTATO *shaved & crushed potato, pecorino & rosemary · 22*

SPICY TOMATO *Sicilian oregano · 22*

PEPPERONI *tomato & fior di latte · 25*

NAPOLETANA *tomato, mozzarella di bufala, olives, anchovies, chiles & fried capers · 26*

BRAISED RAPINI *fennel sausage, cacio di Roma & fennel pollen · 25*

SPUNTINI

ARANCINI
alla Bolognese · 15

GRISSINI
Prosciutto di Parma & truffle butter · 11

MARINATED BABY PEPPERS
olive oil-braised tuna · 12

INSALATE

LITTLE GEM LETTUCE
green goddess & candied pepitas · 19

SHAVED BRUSSELS SPROUTS
Douro almonds, pecorino & mint · 16

BUTTER LETTUCE*
*Trufflebert Farms hazelnuts, bacon, egg,
gorgonzola dolce & sherry vinaigrette · 25*

ROASTED CHICKEN SALAD
*radicchio, napa cabbage,
Castelvetro olives & mustard dressing · 26*

NANCY'S CHOPPED SALAD
*provolone, salami, pepperoncini
& oregano vinaigrette · 22*

MARKET LETTUCES
radish & herbs · 14

PRIMI

PICI
semi-dried tomatoes, basil & garlic · 21

RIGATONI
alla carbonara · 23

CORZETTI STAMPATI
eggplant, taggiasca olives & ricotta · 21

ORECCHIETTE
fennel sausage & Swiss chard · 26

TAGLIATELLE
Bolognese · 24

MAFALDINE
oxtail ragù · 29

PANINI

TUNA MELT
olive oil-braised tuna & cheddar · 21

MORTADELLA PIADINA
ricotta & Sicilian pistachios · 22

ROASTED EGGPLANT PIADINA
zhug, amba yogurt, fennel & herb salad · 18

CHICKEN MILANESE PANINO
caper aioli, tricolore salad · 23

THE MELROSE SMASH BURGER
*dry-aged beef, New American cheese, Calabrian chili aioli,
grilled onions & pickles, sage & rosemary fries · 23*

SECONDI

GRILLED BEEF TAGLIATA*
*hanger steak, arugula
& aceto balsamico
· 39 ·*

GRILLED YELLOWTAIL SPIEDINI
*zucchini, fresh bay leaf
& insalata di fregola sarda
· 38 ·*

HALF DUCK CONFIT
*brussels sprouts
& pear mostarda
· 58 ·*

CONTORNI

ROASTED MARKET CARROTS
*dill yogurt, cumin & coriander
· 14 ·*

ROASTED CAULIFLOWER
*bagna cauda
· 16 ·*

CHARRED BROCCOLINI
*garlic & lemon-mustard vinaigrette
· 16 ·*

FRIED SMASHED POTATOES
*garlic aioli
· 14 ·*

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 03/24/25

APERITIVI

*Best before a meal while gathering with friends & family.
Served on the rocks with a small splash of soda and a specially
paired small bite.*

ANTICA - STELLARE PRIMO APERTIVO DI VINO
*light and bright wine-based red bitter apertivo -
served with sundried apricot · 15*

9 DI DANTE - ROSÉ VERMOUTH
*bright citrus with balanced herbal botanicals -
served with amarini cherries · 16*

ANTICA - BITTERS BIANCO
*floral with pronounced bitterness -
served with a skewered anchovy & piparra pepper · 16*

COCCHI - VERMOUTH DI TORINO EXTRA DRY
*crisp, clean, and herbaceous - served with a gorgonzola
dulce stuffed gordal olive · 17*

BORDIGA - VERMUT ROSSO
*light, yet savory, red vermouth -
served with douro almonds · 16*

FRED JERBIS - VERMUT 25
*earthy and complex vermouth made with
25 distinct botanicals - served with a balsamic onion · 18*

COCKTAILS

ROSA SPRITZ
Cocchi Rosa, grapefruit, rosemary & Prosecco · 16

GORDON'S CUP
Malfy Gin, cucumber, lime & salt · 17

SCULACCIONE
Cazadores Blanco, Campari, grapefruit & lime · 17

NEGRONI CLASSICO
*Bombay Gin, Campari,
Cinzano Rosso & Cocchi Torino vermouths · 16*

NORTHWEST OLD FASHIONED
Woodinville Rye, burnt sugar & bitters · 18

ESPRESSO MARTINI
*Wheatley Vodka, Borghetti Caffè,
Frangelico, Averna & espresso · 18*

BEVANDE ANALCOLICHE

LYRE'S - AMALFI SPRITZ
sparkling non-alcoholic bittersweet spritz · 13

ST. AGRESTIS
phony negroni · 14

PERONI
non-alcoholic pilsner · 8

VINO AL BICCHIERE E QUARTINO

*/kwar-tino/ noun: a carafe containing 250ml of wine which is
equivalent to one-third of a standard bottle*

WOMAN WINEMAKER OF THE WEEK

selected by General Manager Danya Miltiadou

MANZONI BIANCO *by Elisabetta Foradori*
"Fontanasanta" Dolomiti Trentino | 2023..... 41

LE BOLLICINE (5 oz. glass)

PROSECCO *Flor*
Veneto Brut | NV 14

LAMBRUSCO *Venturini Baldini*
"Rubino del Cerro" Emilia Romagna | NV..... 17

FRANCIACORTA *Barone Pizzini*
"Animante" Brut Nature Lombardia | NV..... 26

VINO BIANCO (250 ml)

FRIULANO *"Luisa" Tenuta Luisa*
Friuli | 2023..... 22

VERDICCHIO *di Castelli di Jesi Classico*
Superiore Riserva *Vignamata*
"Ambrosia" Marche | 2021 23

PINOT GRIGIO *Venica & Venica*
"Jesera" Friuli | 2023 35

CHARDONNAY BLEND *Bastianich*
"Vespa Bianco" Friuli | 2018 30

CATARRATTO *Castellucci Miano*
Sicilia | 2023..... 23

VINO ROSATO (250 ml)

CHIARETTO *Selva Capuzza*
"San Donino" Lombardia | 2022..... 22

VINO ROSSO (250 ml)

SCHIOPETTINO *Bastianich*
"Vini Orsone" Friuli | 2022..... 24

SANGIOVESE *La Mozza*
"I Perazzi" Toscana | 2022..... 28

CABERNET BLEND *Ronco dei Tassi*
"Cjarandon Riserva" Friuli | 2019 33

NEBBIOLO *Alessandro Veglio Barolo*
Piemonte | 2019..... 42

SYRAH *Ciacci Piccolomini*
"Fabivs" Sant Antimo" Toscana | 2020 32

BEERS

PILSNER *Peroni Nastro Azzuro bottle* 8

LAGER *Menabrea Ambrata bottle* 9

BELGIAN STRONG GOLDEN ALE
Brewer's Art Beazly *can* 9

HAZY IPA *DC Brau Joint Resolution bottle*..... 9