

SPUNTINI

MARINATED OLIVES & CACIO DI ROMA

· 16 ·

MARINATED BABY PEPPERS

oil-braised tuna · 12

ANCHOVY STUFFED PICKLED PEPPERS

· 21 ·

GNOCO FRITTO

mortadella & 36-month
white cow Parmigiano
· 13 ·

ARANCINI

alla bolognese
· 15 ·

GRISSINI

Prosciutto di Parma
& truffle butter
· 11 ·

FOCACCIA DI RECCO

FOCACCIA DI RECCO *stracchino cheese* · 26

ADDITIONS:

36-month white cow Parmigiano · 8 / Prosciutto di Parma · 9

White Alba Truffle · 60/3g

FROM THE MOZZARELLA BAR

FETT'UNTA · 8

NANCY'S FAVORITE TRIO

mozzarella di bufala, Cantabrian anchovies,
semi-dried tomato & cruschi peppers with fett'unta · 42

SMOKED MOZZARELLA DI BUFALA

Prosciutto di Parma · 33

MOZZARELLA DI BUFALA & CONDIMENTI

basil pesto, romesco,
black olive tapenade & caperberry relish · 32

BURRATINA PUGLIESE

cruschi peppers, garlic toast & Capezzana olive oil · 31

MOZZA CAPRESE

basil pesto & slow roasted tomatoes on the vine · 18

BURRATA & BACON

marinated escarole & caramelized shallots · 24

BURRATA & BRAISED LEEKS

mustard vinaigrette & breadcrumbs · 18

BURRICOTTA & WALNUTS

radicchio, honeycomb & fried rosemary · 22

ANTIPASTI

BUTTER LETTUCE*

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

NANCY'S CAESAR*

egg, leek & anchovy crostini · 24

LITTLE GEM LETTUCE

green goddess & candied pepitas · 19

SHAVED BRUSSELS SPROUTS

Douro almonds, pecorino & mint · 16

GRILLED OCTOPUS

potato, celery, scallion & lemon · 24

RED ENDIVE & FENNEL

anchovy date dressing & Parmigiano Reggiano · 19

CINCO JOTAS JAMON IBERICO & PROSCIUTTO DI PARMA

Roman artichokes & cracked black pepper · 33

Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne illness.

11/18/24

PRIMI

PICI

semi-dried tomatoes, basil & garlic · 21

TORTELLINI

mortadella, grana padano cream · 23

MEZZE MANICHE

alla carbonara · 21

SPAGHETTI ALLA CALABRESE

Cantabrian anchovies & olive oil croutons · 24

RICOTTA & EGG RAVIOLO

browned butter · 16

CORZETTI STAMPATI

eggplant, taggiasca olives & ricotta · 21

FONDUTA RAVIOLI

25yr Aceto Balsamico Tradizionale di Modena · 32

ORECCHIETTE

fennel sausage & Swiss chard · 24

GARGANELLI

ragù bolognese · 23

TAGLIATELLE

oxtail ragù · 29

SECONDI

PAN SEARED SEA TROUT*

roveja peas, red cabbage & egg · 34

WHOLE BRANZINO ALLA PIASTRA*

herb salad & charred lemon · 42

POLLO ALLA DIAVOLA SU CROSTONE*

roasted onions & chicken jus · 39

BRAISED LAMB NECK

Anson Mills polenta, preserved lemon &
Castelvetrano olives · 45

GRILLED SHORT RIBS*

scallion & salsa verde · 88

DUCK AL MATTONE*

brussels sprouts & pear mostarda · 58

GRILLED BEEF TAGLIATA*

rucola, Parmigiano Reggiano & aceto balsamico · 39

45 OZ. GRILLED TOMAHAWK PORKCHOP*

fennel pollen · 92

24 OZ. GRILLED PORCINI-RUBBED RIBEYE*

fingerling potatoes, rosemary · 98

finish with 25yr Aceto Balsamico · add \$30

50 OZ. BISTECCA ALLA FIORENTINA*

dry-aged, bone-in porterhouse · 175

CONTORNI

MARKET LETTUCES

radish & herbs
· 14 ·

ROASTED MARKET SQUASH

braised spigarello, sicilian pine nuts
& ricotta salata
· 16 ·

ROASTED MARKET CARROTS

dill yogurt, cumin & coriander
· 14 ·

SWEET POTATOES

crispy prosciutto
& scallion crème fraîche
· 14 ·

CHARRED BROCCOLINI

garlic & lemon-mustard vinaigrette
· 16 ·

ROASTED CAULIFLOWER

bagna cauda
· 16 ·

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 apricot pâte de fruit · 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
dolce 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,
Toschi Nocello & espresso · 18*

BEVANDE ANALCOLICHE

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

VIBRANTE SOUR
Martini Vibrante, lemon, vegan "egg white" · 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*

LE BOLLICINE (5 oz. glass)

PROSECCO *Flor*
Veneto | NV..... 14

LAMBRUSCO DI SORBARA *Cleto Chiarli*
"Vecchia Modena" Emilia | 2023..... 16

CHAMPAGNE *Gaston Chiquet*
1^{er} Cru "Brut Tradition" France | NV..... 26

VINO BIANCO (250 ml)

VERMENTINO *ColleMassari*
"Melacce" Toscana | 2023 21

TIMORASSO *Mariotto*
"Derthona" Piemonte | 2021 28

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

GRECO DI TUFO *Guido Marsella*
Campania | 2021..... 32

VINO ROSATO (250 ml)

CERASUOLO D'ABRUZZO *Torre dei Beati*
Abruzzo | 2023 26

VINO ROSSO (250 ml)

NERELLO MASCALESE BLEND *Le Casematte*
"Peloro Rosso" Terre Siciliane, Sicily | 2021..... 23

LAGREIN *Cantina Andriano*
"Rubeno" Alto Adige | 2022 26

SANGIOVESE *Ciacchi Piccolomini*
Rosso di Montalcino, Toscana | 2022..... 30

CABERNET SAUVIGNON *Vigneto due Santi*
"Zonta" Breganze, Veneto | 2020 32

NEBBIOLO *Cantina Massara*
Barolo del Comune di Verduno Piemonte | 2019..... 42

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*