

SPUNTINI

MARINATED OLIVES
& CACIO DI ROMA
· 16 ·

ARANCINI
alla Bolognese
· 15 ·

MARINATED
BABY PEPPERS
olive oil-braised tuna
· 12 ·

WARM SALTED DATES
speck
· 14 ·

GRISSINI
*Prosciutto di Parma
& truffle butter*
· 11 ·

FOCACCIA DI RECCO

FOCACCIA DI RECCO *stracchino cheese* · 26

ADDITIONS:

36-month White Cow Parmigiano Reggiano · 8 / *Prosciutto di Parma* · 9

FROM THE MOZZARELLA BAR

FETT'UNTA · 8

SMOKED MOZZARELLA DI BUFALA
Prosciutto di Parma · 33

MOZZARELLA DI BUFALA
& CANTABRIAN ANCHOVIES
garlic toast · 32

MOZZARELLA DI BUFALA & CONDIMENTI
*basil pesto, 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

BURRICOTTA & ARTICHOKEs
Sicilian pine nuts, currants & mint pesto · 29

BURRATA & BRAISED LEEKS
mustard vinaigrette & breadcrumbs · 18

BURRATA & CAVIAR*
Royal Daurenki caviar, chives, sieved egg & red onion · 52

ANTIPASTI

LITTLE GEM LETTUCE*
green goddess & candied pepitas · 19

NANCY'S CAESAR*
egg, leek & anchovy crostini · 24

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

SHAVED BRUSSELS SPROUTS
Douro almonds, pecorino & mint · 16

GRILLED OCTOPUS
potato, celery, scallion & lemon · 29

RED ENDIVE & FENNEL
anchovy date dressing & Parmigiano Reggiano · 19

CINCO JOTAS JAMON IBERICO
& PROSCIUTTO DI PARMA
Roman artichokes & cracked black pepper · 33

MARKET LETTUCES
radish & herbs · 14

PRIMI

PICI
semi-dried tomatoes, basil & garlic · 21

SUNCHOKE CAPPELLACCI
*morel mushrooms,
sunflower seeds, thyme* · 24

RICOTTA & EGG RAVIOLO*
browned butter · 16

CORZETTI STAMPATI
eggplant, taggiasca olives & ricotta · 21

SPAGHETTI ALLA CALABRESE
Cantabrian anchovies & olive oil croutons · 24

RIGATONI
alla carbonara · 23

ORECCHIETTE
fennel sausage & Swiss chard · 26

TAGLIATELLE
Bolognese · 24

MAFALDINE
oxtail ragù · 29

SECONDI

SEARED SEA TROUT*
*Fagiolina del Trasimeno, celery,
spring onion, olio nuovo* · 34

WHOLE BRANZINO ALLA PIASTRA*
herb salad & charred lemon · 42

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

CHICKEN ALLA DIAVOLA SU CROSTONE*
roasted onions & chicken jus · 39

GRILLED LAMB SAUSAGE
roasted cauliflower, garbanzo beans, toum · 32

HALF DUCK CONFIT
brussels sprouts & pear mostarda · 58

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

45 OZ. GRILLED TOMAHAWK PORKCHOP*
fennel pollen · 92

24 OZ. GRILLED PORCINI-RUBBED RIBEYE*
fingerling potatoes, rosemary · 98

50 OZ. BISTECCA ALLA FIORENTINA*
dry-aged, bone-in porterhouse · 175

CONTORNI

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

CHARRED BROCCOLINI
garlic & lemon-mustard vinaigrette
· 16 ·

SWEET POTATOES
*crispy prosciutto & scallion
crème fraîche*
· 14 ·

ROASTED DEWDROP CABBAGE
caraway vinaigrette & soft herbs
· 15 ·

ROASTED CAULIFLOWER
bagna cauda
· 16 ·

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 03/28/25

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 aperitivo -
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

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 *Bibbiano "Capannino" Chianti Classico*
Gran Selezione Toscana | 2019..... 39

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

NEBBIOLO *Marco Porello Barolo*
Piemonte | 2020..... 44

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