

SALUMI

CHOOSE 1/11 OR 4/18

PROSCIUTTO DI PARMA
FINOCCHIONA
COPPA PICCANTE
CACCIATORINI PICCANTE

FORMAGGI

CHOOSE 3/14

UBRIACO PROSECCO 
LA TUR 
QUADRELLO DI BUFALA 
OVIN SARDO 

THE MIX two salumi + two formaggi 16

VASI

TOMATO CONSERVA 9
parmigiano, basil

PEPPERONATA 13
blue crab, fennel, arugula

BEET PANZANELLA 11
fennel, pistachio, goat cheese

BURRATA CAPRESE 12
baby tomato, oil cured olive

TARTARE VENEZIANA 12
crispy farro, caper, pecorino

WHIPPED RICOTTA 10
roasted onion, rosemary

ARUGULA AND MUSHROOM 10
crispy shallot, parmigiano

ESCAROLE CAESAR 11
piquillo pepper, white anchovy

INSALATE

ANTI PASTI

MOMMY'S MEATBALLS 10
sage, pine nut, veal jus

CRISPY PORK BELLY 11
apricot mostarda, oregano

GLAZED SHORT RIBS 13
golden raisin, caper, pine nut

CRISPY ARTICHOKEs 10
black olive, lemon yogurt

AGGRODOLCE PORK RIBS 13
green apple, pistachio

CHARRED OCTOPUS 14
grapefruit, black olive

PEA SOUP 8
roasted garlic, parmigiano

ROASTED SCALLOPS 15
apple, smoked bacon, almond

LE PASTE

CHOOSE 4/45

GARGANELLI 13
lamb ragu, black olive, pine nut

CORONE 11
pea, shallot, truffle

NASTRINI 16
lobster, chanterelle, basil

FIONDETTE 12
pork sugo, asparagus, oregano

LE PIZZE

MARGHERITA 13
fior di latte, san marzano tomato

QUATTRO FORMAGGI 14
ricotta, scamorza, marinated tomato

POLPETTE DIAVOLO 15
meatball, pistachio, hot pepper

PORCHETTA 15
provolone, rapini, pickled onion

MUSHROOM AND ZUCCHINI 15
fontina, truffle

POTATO AND GORGONZOLA 15
leek, smoked bacon, thyme

BURRATA 19
escarole, scallion aggrodolce

PEPPERONI 14
chile, oregano, mozzarella

ROMANA 16
white anchovy, piquillo pepper, green olive

IRLANDA 15
rosemary ham, brussels sprout, aged balsamic

SUSAGE AND PEPPERS 14
pepperonata, fennel

PROSCIUTTO AND ARUGULA 17
scamorza, pecorino

ADD ON

egg 2 prosciutto 5 baby arugula 3 white anchovy 5

CUCINA PREFERITI

ALLOW THE KITCHEN TO
PREPARE YOU A SELECTION OF THEIR FAVORITES

35 per person for the table - add wine pairing 15

18% gratuity will be added to parties of 6 or more

sparkling glass/bottle

PROSECCO-DOM BERTIOL 12/57
Veneto, Italy

CAVA-SEGURA VIUDAS RESERVA 7/32
Penedès, Spain

LAMBRUSCO-CAVICCHIOLI 9/42
Emilia Romagna, Italy

MOSCATO D'ASTI-VILLA ROSA 10/47
Piemonte, Italy

vino bianco glass/carafe/bottle

TREBBIANO D'ABRUZZO-FARNESE 7/20/33
Abruzzo, Italy

FALANGHINA-ROCCA DEL DRAGONE 11/32/53
Campania, Italy

TORRONTES-SAN HUBERTO 9/26/43
La Rioja, Argentina

CHARDONNAY-E! 11/32/53
Sicilia, Italy

RIESLING-FRITZ ZIMMER 10/29/48
Pfalz, Germany

SAUVIGNON BLANC-STONEBURN 10/29/48
Marlborough, New Zealand

ARNEIS-FRATELLI POVERO 12/35/58
Piemonte, Italy

CHARDONNAY/SAUVIGNON BLANC-CLARA BENEGAS 10/29/48
Mendoza, Argentina

vino rosso glass/carafe/bottle

MONTEPULCIANO D'ABRUZZO-COLLEGIATA 7/20/33
Abruzzo, Italy

SANGIOVESE-LUIANO 11/32/53
Toscana, Italy

PRIMITIVO-PASSITIVO 13/38/62
Puglia, Italy

BARBERA D'ASTI-CANTINE POVERO 10/29/48
Piemonte, Italy

VALPOLICELLA-TENUTA MONTICELLO 12/35/58
Veneto, Italy

AGLIANICO-ROCCA DEL DRAGONE 11/32/53
Puglia, Italy

CHIANTI-CASPAGNOLO 11/32/53
Toscana, Italy

SUPER TUSCAN BLEND-ZINGARI 13/38/62
Toscana, Italy

COCKTAILS

ADORNI 8
gin, aperol, cava

BAFFI 7
wild turkey 81, lemon, thyme

DINALE 11
cava, cucumber, basil

FRIGO 6
white wine, campari, orange soda

SOLARI 9
limecello, amaro, cava, mint

la bandiera carafe

CHOOSE 1/21 OR 3/60

VERDE
white wine, rum, cucumber, lime

BIANCO
cava, vodka, white grapefruit

ROSSO
lambrusco sangria, rosemary

BIRRE

draft

PERONI 4

ALLAGASH WHITE 5

DOGFISH HEAD 60 MINUTE IPA 5

SEASONAL MP

large format

BIRRIFICIO BRUTON CRAFT BEER 25oz

BIANCA 24

MOMUS 25

bottle

BOTTLE TREE IMPERIAL RED ALE 7

KIND BEERS PALE ALE 7

MENABREA BIONDA 7

COTTRELL SAFE HARBOR BLONDE 7

AMSTEL LIGHT 6

BEVERAGES

SPARKLING WATER 5 STILL WATER 5 ARANCIATA 4 LIMONATA 4 ICED TEA 2 SODA 2

along the banks...

consuming raw or undercooked eggs, beef, lamb, milk products, pork, poultry, seafood or shellfish may increase your chances of foodborne illness.