



## HOUSE COCKTAILS

*Italian Lemonade* – vodka, house squeezed lemonade, thyme syrup glass \$10 carafe \$20

*Sangria Rossa* – red wine, apple brandy, rosemary simple, citrus glass \$10 carafe \$20

*Sazerac* – Knob Creek rye, luxardo, absinthe rinse, peeled citrus \$15

*Negroni* – gin, campari, sweet vermouth \$13



## SPARKLING

*PROSECCO, CA FURLAN, VENETO* \$12 apples and floral blossoms; elegant bubbles

*APEROL SPRITZ* \$12 traditional street beverage with sparkling wine



## WINE BY THE GLASS & BOTTLE

glass \$12 / bottle \$56

### WHITE

*VERDICCHIO, LE SALSE, MARCHE 2020*

*PECORINO, PEHCORA, ABRUZZO 2019*

*VERMENTINO, AIA VECCHIA, TUSCANY 2021*

tree fruits and sea influenced savory notes

peach and tropical fruits; round and creamy

herbal orchard fruits; round with full body

### RED

*SANGIOVESE, MONTEREALE, MARCHE 2019*

*BARBERA D'ASTI, POVERO, PIEDMONT 2020*

*AGLIANICO, ROCCA DEL DRAGONE, CAMPANIA 2020*

rich dark fruits; herbs and earth

red and blue berries, earthy herbs; low tannins

warming black fruit and strong spice



## WINE BY THE CARAFE

glass \$12 / carafe \$32

*PINOT GRIGIO, CIELO, VENETO 2020*

bright citrus and floral notes; crisp and refreshing

*MONTEPULCIANO D'ABRUZZO, BELLA VITA 2020*

lush dark fruits, flowers and sweet spice

## WHITE BY THE BOTTLE

*CARRICANTE, TASCANTE, SICILY 2019*

*GRECHETTO, D'AMICO, LAZIO 2021*

*CHARDONNAY, ALOIS LAGEDER, ALTO ADIGE 2020*

coastal herbs; orchard fruits with smokey mineral

floral orchard fruit, herbs, honeyed savory notes

green apple, pear, quince; full with no oak

\$68

\$70

\$75

## RED BY THE BOTTLE

*DOLCETTO LE MARIE, LISSART, PIEDMONT 2020*

*NEBBIOLO, ERIQUE RIVETTO, PIEDMONT 2019*

*CANNONAU DI SARDEGNA, CANTINE DE ORGOSOLO 2018*

*SANGIOVESE-MERLOT, POLIZIANO, TUSCANY 2019*

warm and plush body with spice and floral notes

violet, dark fruits and earth, smoky with bold tannins

juicy and warm; herbs with balanced tannins

violet, plum and herbs; full with rich tannins

\$68

\$95

\$72

\$84



## CANNED BEERS \$6

*SWEETWATER HAZY IPA*

*PERONI NASTRO AZZURO PILSNER*

## ITALIAN SODAS \$4

*San Pellegrino Aranciata*

*San Pellegrino Limonata*



## ANTIPASTI

**STRACCIATELLA** \$13  
hand pulled burrata, italian mixed olives,  
sea salt, grilled country bread, olive oil

**WILD MUSHROOM ARANCINI** \$11  
crispy risotto balls, buffalo mozzarella,  
truffle aioli

**B+V+P MEATBALLS** \$13  
fontina stuffed meatballs,  
soft taleggio polenta, san marzano gravy

**GARLIC BREAD** \$6  
sarcone's seeded loaf, roasted garlic butter, sea salt,  
confit garlic head

**SIDE OF GRILLED COUNTRY BREAD** \$3

**ITALIAN MARKET OLIVES** \$6

## INSALATE E VERDURE

**CAESAR SALAD** \$13  
warm polenta croutons, charred broccoli,  
gem lettuce, radicchio, parmesan,  
lemon-anchovy dressing

**EGGPLANT PARMIGIANA** \$14  
japanese eggplant, burrata, marinara,  
basil-walnut pesto

**BROCCOLI RABE + WHITE BEANS** \$8  
marinated white beans, lemon, chili flake,  
garlic butter

**SOUTH PHILLY WEDGE** \$12  
cherry tomato, sharp provolone, red onion,  
pepperoncini, white goddess dressing,  
zesty italian dressing, olives, salami,  
olive oil bread crumbs

**SHAVED SALAD** \$14  
shaved brussels sprouts, radish, fennel, celery root,  
apples, hazlenuts, parmesan, lemon shallot dressing



## NONNI'S

### SPAGHETTI & MEATBALLS \$22

B+V+P fontina stuffed meatballs,  
braised pork marinara, parmesan, basil

## MACARONI E GNOCCHI

**CAMPANELLE NERO** \$24  
squid ink pasta with seared shrimp,  
capers, fennel soffrito,  
olive oil breadcrumbs

**TUFOLI RIGATE** \$24  
fennel sausage, chicken liver-foie ragu,  
marsala wine, truffle butter, sage,  
parmesan, lemon

**RIGATONI ALLA VODKA** \$22  
house ground garlic sausage,  
local greens, buffalo mozzarella,  
crispy prosciutto

**PAN SEARED GNOCCHI** \$22  
pancetta, butternut squash, kale, leeks,  
mushrooms, roasted garlic butter,  
parmesan, lemon

**WILD MUSHROOM BUCATINI** \$23  
seared wild mushrooms, roasted garlic  
cream, thyme, parmesan, lemon

**BRAISED SHORT RIB LUMACHE** \$23  
short rib ragu, brussels leaves, mushrooms,  
roasted celery root, whipped ricotta,  
breadcrumbs, fresh horseradish

## SUNDAY GRAVY

...TILL WE RUN OUT \$26

slowly braised beef shortrib, B+V+P meatball,  
garlic sausage & broccoli rabe  
in 4 hour san Marzano pork marinara.

we serve you the sunday gravy over  
tonight's macaroni with the meats on the side,  
nonna style.



## PESCI & CARNI

**CHICKEN "AL MATTONE"** \$24  
roasted half chicken seared "under a brick"  
salt roasted fingerlings, marinated peppers,  
roasted brussels sprouts, lemon-garlic white  
wine sauce

**BRONZINO OREGANATA** \$24  
wild mushroom farro, roasted cauliflower,  
seared brussels sprouts, pickled raisin,  
caper-lemon sauce, oregano breadcrumbs

**CHICKEN PARMIGIANA** \$24  
marinara, basil, burrata, served with spaghetti

MARCIE TURNEY chef/proprietor  
EVAN TURNEY culinary director  
BLAKE HORTON chef de cuisine

consuming raw and uncooked foods may cause foodborne illness



## DESSERT MENU

### *HAZELNUT CANNOLIS* \$9

hazelnut ricotta,  
dark chocolate ganache,  
toasted hazelnuts

### *TIRAMISU* \$8

espresso lady fingers,  
marsala zabaglione,  
candied cocoa nibs



## COFFEE & TEA

*LA COLOMBE* Corsica \$3.5

*LA COLOMBE* Decaf Monte Carlo \$3.5

*STEEP CAFÉ* hot teas \$3

## DESSERT WINE, CORDIALS & AMARO

*HOUSEMADE LIMONCELLO* \$12

*BAILEY'S IRISH CREAM* \$10

*HOUSEMADE ORANGECELLO* \$12

*DISARONNO AMARETTO* \$10

*TAYLOR FLADGATE TAWNY PORT* \$10

*ROMANA SAMBUCA* \$10

*FERNET BRANCA* \$10

*SIBONA GRAPPA* \$18