



HOUSE COCKTAILS

- Italian Lemonade – vodka, house squeezed lemonade, thyme syrup glass \$12 carafe \$24
- Sangria Rossa – red wine, apple brandy, rosemary simple, citrus glass \$12 carafe \$24
- Negroni – gin, campari, sweet vermouth \$13
- Sazerac – rye, luxardo, absinthe rinse, peeled citrus \$15
- Espresso Martini – “Roaster’s Daughter” special blend \$12



SPARKLING

- PROSECCO, I CASTELLI, VENETO \$13 apples and floral blossoms; elegant bubbles
- APEROL SPRITZ \$13 traditional street beverage with sparkling wine



WINE BY THE GLASS & BOTTLE

glass \$13 / bottle \$58

ROSE

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| PINOT NOIR, CICLO, VENETO 2024 | light body, floral notes and red berries |
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WHITE

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| TREBBIANO, PAOLO NOEMIA, UMBRIA 2022 | fruity apples and orange citrus, crisp and refreshing |
| PECORINO, PEHCORA, ABRUZZO 2021 | peach and tropical fruits; round and creamy |
| VERMENTINO, ALA VECCHIA, TUSCANY 2022 | herbal orchard fruits; round with full body |

RED

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| SANGIOVESE, MONTEREALE, MARCHE 2022 | rich dark fruits; herbs and earth |
| BARBERA D’ASTI, POVERO, PIEDMONT 2022 | red and blue berries, earthy herbs; low tannins |
| SYRAH-MERLOT, SEIANO, LAZIO 2022 | floral dark fruit with pepper spice |



WINE BY THE CARAFE

glass \$12 / carafe \$32

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| PINOT GRIGIO, CIELO, VENETO 2022 | MONTEPULCIANO D’ABRUZZO, BELLA VITA 2022 |
| bright citrus and floral notes; crisp and refreshing | lush dark fruits, flowers and sweet spice |



WHITE BY THE BOTTLE

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| FALANGHINA, CAGGIOANO, CAMPANIA 2023 | tropical fruits with coastal herbs; ripe and round | \$68 |
| SOAVE, INAMA, VENETO 2022 | apples and mineral; creamy body with almond | \$76 |
| CHARDONNAY, CALANCHI, UMBRIA 2022 | stone fruits with lemon and stone; elegant | \$65 |



RED BY THE BOTTLE

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| DOLCETTO VIETTI, PIEDMONT 2022 | warm and plush body with spice and floral notes | \$68 |
| NEBBIOLO, ERIQUE RIVETTO, PIEDMONT 2021 | violet, dark fruits and earth, smoky with bold tannins | \$95 |
| AGLIANICO, ANTONIO CAGGLIANO, CAMPANIA 2016 | spicy concentrated fruit, mineral rich body | \$80 |
| BRUNELLO DI MONTALCINO, LISINI, TUSCANY 2019 | dark rich fruit and leather w/ long oak tannins | \$98 |

CANNED BEERS

- SEASONAL CRAFT BEER \$7
- PERONI NASTRO AZZURO PILSNER \$6

ITALIAN SODAS \$4

- San Pellegrino Aranciata
- San Pellegrino Limonata



ANTIPASTI

- ITALIAN MARKET OLIVES \$6
rosemary, lemon, olive oil
- MIXED RADISHES + FAVAS \$13
farro, tuscan pecorino, toasted hazelnuts, mint, basil, aged sherry vinaigrette
- STRACCIATELLA \$14
hand pulled burrata, italian mixed olives, sea salt, grilled country bread, olive oil
- WILD MUSHROOM ARANCINI \$13
crispy risotto balls, fior di latte, truffle aioli
- B+V+P MEATBALLS \$14
fontina stuffed meatballs, soft taleggio polenta, san marzano gravy
- GARLIC BREAD \$7
sarcone’s seeded loaf, roasted garlic butter, sea salt, confit garlic head
- SIDE OF GRILLED COUNTRY BREAD \$4



INSALATE + VERDURE

- ROMAINE + FENNEL CAESAR \$13
warm polenta croutons, lemon-anchovy dressing, lots of parmesan
- SPRING VEGGIE + PROSCIUTTO SALAD \$16
mixed leafy greens, peas, asparagus, red onion, soft herbs, prosciutto, robiola dressing
- EGGPLANT PARMIGIANA \$15
japanese eggplant, burrata, marinara, basil-walnut pesto
- BROCCOLI RABE + WHITE BEANS \$10
marinated white beans, lemon, chili flake, garlic butter
- ROASTED CARROTS + BEETS \$14
spiced honey yogurt, herbs, toasted pistachio, pickled raisins + capers, salmoriglio



NONNI’S SPAGHETTI & MEATBALLS \$25

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



MACARONI + GNOCCHI

- CASSARECCE + CLAMS \$24
spring onion, broccoli rabe, chili, littleneck clams, garlic butter, parsley
- RIGATONI ALLA VODKA \$23
house ground garlic sausage, local greens, fior di latte, crispy prosciutto
- GIGLI \$23
lightly smoked salmon, spring peas, tarragon, white wine, tomatoes, touch of cream, chives

- CONCHIGLIE NERO + SHRIMP \$23
squid ink pasta, rock shrimp, garlic, fennel soffrito, capers, lemon, olive oil bread crumbs
- BRAISED SHORT RIB LUMACHE \$24
short rib ragu, greens, favas, mushrooms, whipped ricotta, fresh horseradish
- PAN SEARED GNOCCHI \$24
pork pancetta, maitake mushrooms, asparagus, blistered cherry tomatoes, basil, parmesan



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.



MARCIE TURNEY chef/proprietor
TOM HARTSHORN chef de cuisine
20% gratuity on parties 5 or more
consuming raw and uncooked foods may cause foodborne illness



PESCI & CARNI

- MEDITERRANEAN BRONZINO \$24
warm fregola, roasted asparagus, favas, pickled raisins, capers, piccata sauce
- SEARED TUSCAN FILET SPIEDINI \$28
trumpet mushrooms, 12 yr balsamico, rosemary, crispy potatoes with celery-fennel salsa verde
- CHICKEN PARMIGIANA \$24
san marzano marinara, basil, burrata, served with spaghetti



DESSERT MENU

HAZELNUT CANNOLIS \$10

hazelnut ricotta,
dark chocolate ganache,
toasted hazelnuts

TIRAMISU \$9

espresso lady fingers,
marsala zabaglione,
candied cocoa nibs



COFFEE & TEA

LA COLOMBE Corsica \$4

LA COLOMBE Decaf Monte Carlo \$4

STEEP CAFÉ hot teas \$4

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