

SOPRA SOTTO

ANTIPASTI

Olive Calde 🌿	8 ½
Selection of warm Mediterranean Olives	
Crostini Duo	14
Marinated white anchovies, salsa verde, house-made bread.	
Variety of mushrooms, salsa verde, pecorino romano, house made bread	
Frittura Mista	21 ½
Deep fried calamari and prawns	
Panzerotti Trio	17
Stuffed and fried pizza dough. Pomodoro e mozzarella, prosciutto e funghi, ricotta e salami	
Meatballs al Sugo	16
Beef, mortadella, pomodoro sauce, parmigiano, house made bread	
Formaggi e Salumi Board	23
Chef's selection of Italian cheeses and cured meats, fresh focaccia made in-house	
Rucola Salad 🌿	14 ½
Arugula, radicchio, fennel, shallots, and olives	
Toscana Salad 🌿	15
Tuscan kale, farro, roasted tomatoes, shaved pecorino	
Caesar Salad 🌿	14
Romaine lettuce, house-made Caesar dressing and croutons, grana cheese *add smoked pancetta +3	
Fresh Focaccia Made In-House	
1/2 focaccia	4
Whole focaccia	7

PASTA

Gnocchi in Sunday Sugo	25 ¾
Potato gnocchi made fresh in-house, braised beef short rib, tomato sauce, pecorino romano cheese	
Caserecce e Tartufo	23 ½
Short twists of pasta made fresh in-house, creamy truffle sauce featuring a variety of mushrooms, parmigiano *add smoked pancetta +3	
Spaghetti alla Carbonara	21 ½
Spaghetti, pecorino romano cheese, eggs, guanciale, black pepper	
Tagliatelle al Ragù	21
Long, flat pasta made fresh in-house, authentic Bolognese sauce, parmigiano	
Kid's Pasta	9 ¾
Penne with your choice of tomato sauce or butter *Bolognese sauce +2 ½	
<i>Gluten friendly option +2 ½</i>	

DOLCI

Affogato	8
Two shots of espresso, Dolce Amore vanilla gelato, cantucci	
Feature Gelato	9
Two scoops of Dolce Amore gelato.	
Tiramisu	10
Savoardi, espresso, mascarpone cream, crushed chocolate	

PIZZA

Handmade pizza from our wood-fired oven

Margherita 🌿	15 ½
San Marzano tomato sauce, mozzarella, grana, basil	
Vegetariana 🌿	20
Roasted zucchini, eggplant, red peppers, olives, parsley, mozzarella, grana	
Diavola	18 ½
San Marzano tomato sauce, mozzarella, spicy Italian salami, grana, basil	
Capricciosa	22 ¾
San Marzano tomato sauce, mozzarella, ham, artichokes, a variety of mushrooms, olives, basil	
Calzone Napoletano	21 ½
Stuffed with San Marzano tomato sauce, mozzarella, basil, ricotta, salami	
Salsiccia	20 ½
San Marzano tomato sauce, mozzarella, homemade spicy sausage, roasted red peppers, onions, grana	
Contadina	22 ¾
Taleggio cheese, smoked pancetta, cherry tomatoes, a variety of mushrooms, green onions	
Rucola e Prosciutto	22 ½
Arugula, cherry tomatoes, prosciutto crudo, mozzarella, grana	
Amalfi	21
San Marzano tomatoes, mozzarella, anchovy filets, Sicilian oregano, capers, olives, leeks, garlic	
Pesto	21 ½
Nut-free basil pesto, mozzarella, San Marzano tomatoes, smoked pancetta, grana	
'Nduja	23
Mozzarella, smoked provolone, 'nduja, black kale, sweet corn	

Add-ons from 2 – 4

*Gluten friendly option +3 ½
Vegan Mozzarella +3*

RED

	6 oz. bottle	
Montepulciano/Sangiovese, Feudo Antico (Abruzzo)	8	
Negramaro, Lucarelli (Puglia)	10	40
Valpolicella Rio Albo, Ca'Rugate (Veneto)	12	48
Chianti Classico, Tenuta di Arceno (Toscana)	13 ½	54
Fortissimo, La Stella (Osoyoos, BC)	15	60
Cannonau di Sardegna, Argiolas (Sardegna)		60
Rosso di Montalcino, Tenuta di Collosorbo (Toscana)		66
Vietti Barbera, D'Alba Tre Vigne (Piemonte)		70
Barolo, Fontanafredda (Piemonte)		90
Brunello di Montalcino, Tenuta di Collosorbo (Toscana)		115
Amarone della Valpolicella Classico, Tommasi (Veneto)		120

WHITE

	6 oz. bottle	
Trebbiano/Chardonnay, Feudo Antico (Abruzzo)	8	
Verdicchio dei Castello di Jesi, Umani Ronchi (Marche)	10	40
Vivace Pinot Grigio, La Stella (Osoyoos, BC)	11 ½	46
Chardonnay, Castello di Monsanto (Toscana)		65
Ribolla Gialla, Jermann Vinnæ (Friuli)		90

SPARKLING + ROSÉ

	6 oz. bottle	
Prosecco, Benvolio (Friuli)	10	40
Sparkling Rosé, Santa Margherita (Veneto)	11	44
Lambrusco, Medici Ermete (Emilia Romagna)	11	45
Rosé, Stemmari (Sicilia)	10	40
Ferrari Trento Brut (Alto-Adige)		65

DRAFT

	14 oz.
Peroni (Italy)	7 ½
Talisman Pale Ale, Strage Fellows	7

BOTTLE

Menabrea (Italy)	7
Corona (Mexico)	7
Kronenbourg 1664 Blanc (France)	7 ½
Heineken 0.0% non-alcoholic (Holland)	6

NON-ALCOHOLIC

San Pellegrino Sparkling Water	6 ½
Ginger Beer	4
Pop – <i>Coca Cola, Diet Coke, Sprite, Ginger Ale</i>	3
Juice – <i>please ask your server</i>	3
Italian Soft Drinks – <i>Limonata, Aranciata, Chinotto</i>	3

COFFEE + TEA

Espresso	3
Macchiato	3 ½
Americano	3
Latte	4
Cappuccino	4
Tea	3

DIGESTIVI

Amaro Lucano	8	Grappa Alexander	9
Amaro Montenegro	8	Grappa Nonino Sauvignon	12
Amaro Mia Amata	8	Grappa Nonino Chardonnay	15
Amaro Nonino	9	Grappa Nonino Riserva	20
Cynar	8	Prosecco	
Fernet Branca	8	Stambecco Maraschino	10
Limoncello	8		

COCKTAILS

Cin Cynar	14
Cynar, sweet vermouth, Prosecco	
Cosmopolitan	12
Vodka, Triple Sec, cranberry juice, lime juice, simple syrup	
Paper Plane	15
Amaro Nonino, bourbon, Aperol, lemon juice	