



# LUNCH + DINNER

## ANTIPASTI

- GIARDINIERA.....\$5  
seasonal pickled vegetables
- SPICY OLIVES.....\$6  
chili flakes
- FRIED MOZZ STIX.....\$9  
marinara, parm
- CHICKEN CUTLET.....\$11
- GARLIC BREAD.....\$12  
melted mozz, warm tomato sauce
- ARANCINI.....\$13  
porcini, fonduta
- EGGPLANT ROLLATINI.....\$13  
ricotta, mozz, robiolona, parm, marinara, basil
- FRIED MEATBALLS.....\$16  
tomato, parm
- FRIED CALAMARI.....\$17  
spicy puttanesca, lemon-mayo

## VEGETABLES

- FRIED POTATOES.....\$9  
caesar dressing, parsley
- BROCCOLI RABE.....\$10  
garlic, chili flakes, lemon
- BLISTERED SHISHITO PEPPERS.....\$11  
lemon, sea salt
- WOOD-FIRED CAULIFLOWER.....\$12  
hazelnut romesco, salsa verde
- WOOD-ROASTED BEETS.....\$15  
labné, pistachio
- PIATTO DI VERDURA.....\$22  
seasonal vegetables, herb mayo, hazelnut romesco, salsa verde

## SOUPS & SALADS

- ITALIAN WEDDING SOUP.....\$11  
meatballs, spinach, fregola
- BIBB SALAD.....\$15  
seasonal prep, white balsamic
- CAESAR SALAD.....\$15  
croutons, parm
- ARUGULA SALAD.....\$16  
lemon, candied pistachio, parm
- PIZZERIA SALAD.....\$16  
red onion, cucumber, tomato, olives, croutons, pepperoncini, creamy italian dressing

ADD CHICKEN TO YOUR SALAD...+\$6

## PASTA

- PASTINA.....\$15  
parm, butter • add black truffle...+\$5
- PASTASCIUTTO.....\$16  
tomato, basil, parm, chili
- WOOD-FIRED BAKED ZITI.....\$16  
fresh ricotta, mozz, tomato, parm
- BUCATINI ALL' AMATRICIANA.....\$16  
smoked bacon, tomato, onion, chili, parm
- RAVIOLI.....\$17  
cheese, tomato, basil
- WOOD-FIRED CHEESE LASAGNA.....\$18
- WOOD-FIRED PACCHERI.....\$19  
béchamel "a la vodka", mini meatballs, parm, breadcrumbs
- BAKED GNOCCHI.....\$22  
ragu, mozz, parm, basil
- SPAGHETTI & MEATBALLS.....\$22  
tomato, parm

\*gluten free pasta available

## PIZZA

- MARINARA.....\$13  
tomato, garlic, oregano (no cheese)
- THE ORIGINAL FAMOUS RAY'S.....\$16  
marinara, shredded mozz, sicilian oregano
- CLASSIC MARGHERITA.....\$16  
tomato, basil, fresh mozz, parm
- ALL'AMATRICIANA.....\$16  
smoked bacon, tomato, onion, chili, parm, fresh mozz
- SAN GENNARO.....\$18  
sweet sausage, roasted red pepper, onion, parm, mozz, sesame
- SPICY MEATBALL.....\$18  
tomato, fontina, pickled cherry peppers, parm
- TENDERONI.....\$19  
pepperoni, fresh mozz, parm, calabrian chili-honey
- MUSHROOM PIZZA.....\$20  
wild mushrooms, marinara, finocchiona, provolone
- PROSCIUTTO PIZZA.....\$21  
prosciutto, parm, mozz, arugula, olives
- THE LB.....\$21.5  
burrata, robiolona, parm, black truffle
- WHITE CLAM PIE.....\$22  
lemon, parsley, garlic, chili

ADDITIONAL TOPPINGS AVAILABLE...+\$2 EACH  
bacon, extra cheese, hot vinegar peppers, meatballs, mushrooms, olives, onions, pepperoni, sausage

## PROTEIN

- CHICKEN PARM W/ SIDE SALAD.....\$19  
huge fried nugget, tomato, mozz, parm
- WOOD-FIRED HALF CHICKEN.....\$23  
baby lettuce, sweet potato
- PORK BRACIOLE.....\$23  
sunday sauce, broccoli rabe
- PORK CHOP SCARPARELLO.....\$30  
hot peppers, sausage, potatoes

## DESSERT

- BROWN BUTTER BREAD PUDDING.....\$8.5  
marshmallow fluff, maple syrup
- CANNOLI.....\$8.5  
nutella surprise
- CHOCOLATE Densa.....\$8.5  
salted caramel, amaretti cookie, olive oil
- SPUMONI.....\$8.5  
chocolate shell, strawberry, pistachio, chocolate ice cream
- TARTUFO.....\$8.5  
chocolate shell, vanilla & chocolate ice cream, marashino cherry
- TORTONI.....\$8.5  
tortoni cup, almonds, maraschino cherries

Do we have nutella pizza? IDK... ask us!

## BRUNCH

FRIDAY, SATURDAY, SUNDAY  
11AM - 3PM

- EGGS IN PURGATORY.....\$10  
eggs, spicy tomato, parm
- BBREAKFAST PASTA.....\$16  
sausage, egg, parm, breadcrumbs
- BACON, EGG & CHEESE PIZZA.....\$19  
burrata, egg, bacon, grape jelly



\*Please speak to your server or the manager about any dietary restrictions and/or allergies.



# BEVERAGES

## COCKTAILS

BADA BING.....	\$14
grapefruit infused vodka, grapefruit, aperol, lemon, bubbles	
BELLINI.....	\$10
peach puree, peach liqueur, prosecco	
MALIBU BAY BREEZE.....	\$8
malibu rum, pineapple, cranberry	
MARGARITA.....	\$11
tequila, triple sec, lime, lemon	
NEGRONI.....	\$13
gin, red vermouth, campari	
PERDONAMI.....	\$14
bourbon, amaro, maple, bitters, lemon	
RUM PUNCH.....	\$12
white & dark rum, pineapple, orange, lime, pomegranate	
SANGRIA (WHITE OR RED).....	\$10
wine, brandy, triple sec, orange, pomegranate	
SPRITZ.....	\$10
aperol, prosecco	
VINO COTTO MANHATTAN.....	\$13
MIXED DRINKS.....	\$9
spirits: vodka, gin, rum, bourbon, whiskey, tequila	
sodas: club, coke, diet coke, sprite, tonic, ginger ale	

## COFFEE & TEA

<b>I C E D</b>	
ICED COFFEE.....	\$3.5
ICED TEA.....	\$3.5
ICED CAPPUCCINO.....	\$5.5
ICED LATTE.....	\$5

<b>H O T</b>	
NITRO COLD BREW.....	\$5.5
DRIP COFFEE.....	\$3.5
ESPRESSO.....	\$3.5
CAPPUCCINO.....	\$5.5
LATTE.....	\$5
TEA.....	\$3.5
english breakfast, earl grey, chamomile, mandarin orange spice	

<b>H A R D C O F F E E</b>	
CARAMEL HARD LATTE.....	\$10
baileys, espresso, caramel syrup, vodka, milk	
CAFECITO.....	\$10
double espresso shot, bourbon, amaretto syrup, fabri cherry, orange bitters	
PELIGROSO.....	\$10
kahlua, vodka, cream, topped with coke	

## NON-ALCOHOLIC

SODA & JUICE.....	\$3
LEMONADE.....	\$3.5
ICED TEA.....	\$3.5
BOTTLED WATER.....	\$8

## BEER, ETC.

BOOM SAUCE IPA.....	\$9
BROOKLYN LAGER (12 OZ).....	\$8
COORS LIGHT.....	\$7
CORONA.....	\$8
DOWNEAST CIDER.....	\$9
FOUNDERS ALL DAY IPA.....	\$8
HARPOON UFO.....	\$8
LAGUNITAS IPA.....	\$9
LITCHFIELD SPIKED LEMONADE.....	\$9
MILLER HIGH LIFE (12OZ).....	\$6
SCHAEFER.....	\$9
SIXPOINT CRISP (12 OZ).....	\$9
SIXPOINT BENGALI TIGER.....	\$9
TWO ROADS OLE FACTORY (12 OZ).....	\$9
WHITE CLAW (MANGO OR BLACK CHERRY).....	\$8

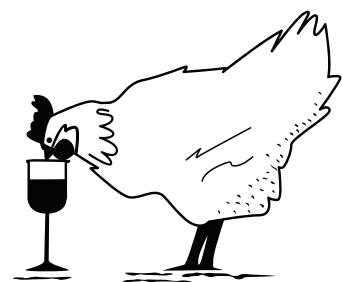
ASK ABOUT OUR SEASONAL DRAFT SELECTION

## WINE

<b>W H I T E</b>	
VICOLO PINOT GRIGIO.....	\$5/25
VERNACCIA DI SAN GIMIGNANO.....	\$9/36
LAGEDER PINOT GRIGIO.....	\$10/40
GIESEN SAUVIGNON BLANC.....	\$10/35
SERAFINO GAVI DI GAVI.....	\$11/44
SALADINI PILASTRI PECORINO.....	\$12/48
CAMBRIA CHARDONNAY.....	\$13/40
HOUSE CHARDONNAY.....	\$40
HIRSCHVERGNÜGEN GRÜNER VELTLINER.....	\$42
HERMANN J. WIEMER RIESLING.....	\$45
PESSOA VINHO VERDE.....	\$45

<b>R E D</b>	
VICOLO PINOT NOIR.....	\$5/25
CABRINI MALBEC.....	\$8
BARBA COLLE MORINO MONTEPULCIANO.....	\$8/32
RENIERI INVETRO SUPER TUSCAN.....	\$9/36
L'OCA CIUCA CHIANTI.....	\$10/36
GREGORINA SANGIOVESE DI ROMAGNA.....	\$12/48
STORYPOINT CABERNET.....	\$12/48
ALLEGRI VALPOLICELLA.....	\$58
MOCCAGATTA BARBARESCO.....	\$95

<b>S P A R K L I N G &amp; R O S É</b>	
WYCLIFF SPARKLING WINE.....	\$9
FRANCO AMOROSA PROSECCO.....	\$10/40
JULIETTE ROSÉ.....	\$10/40



FORTINA STAMFORD  
203.703.9080