

BOOKSHOP — BISTROT

SULLALUNA⁺

VENEZIA — NEW YORK

ANTIPASTI

Formaggi	30
Cheese Board with Fruit and Jam	
Burrata e Pomodorini	25
Burrata with Tomatoes, Oil and Basil Caviar	
Burrata e Carciofi	26
Burrata with Fried Artichokes	
Suppli	20
Deep-fried Rice Croquettes, Mozzarella, Arugula Pesto	
Bruschette	18
Toasted bread with Stracciatella, Basil Pesto and semi dried Tomatoes	
Hummus <i>(Vegan)</i>	21
Hummus with Beet, Crispy Chickpeas and Carrots	

SIDES

Cestino di Pane	7
Fresh Bread and Focaccia Basket	
Cavoletti di Bruxelles <i>(Vegan)</i>	12
Baked Brussels Sprouts with Pomegranate	
Cime di Rapa	12
Broccoli Rabe with Parmesan and Lemon	
Olive Marinate	6
Marinated Olives	

INSALATE

Spinaci e Mela Verde	20
Spinach, Green Apple, Parmigiano Shavings and Walnut Salad	
Indivia, Arancia Rossa e Riso Soffiato	20
Endive, Blood Orange and Puffed Rice <i>(Vegan)</i>	

PRIMI

Tonnarello al Limone	26
Tonnarello with Lemon, Black grated Lemon and Parmigiano DOP	
Spaghettoni ai Pomodori	24
Spaghettoni with Tomato Sauce, Cherry Tomatoes, Parmigiano DOP and Basil Oil	
Orecchiette Salsiccia e Cime di Rapa	26
Fresh Orecchiette, Broccoli Rabe, Sausage, Pecorino Cheese	
Mezzo Rigatone all'Orto <i>(Vegan)</i>	25
Fresh Mezzi Rigatoni With Brunoise of Seasonal Vegetables and Vegetable Reduction.	
Fusilloni Nerano	26
Fusilloni with Creamed Zucchini, Zucchini Chips, Mint and Basil	

Ask your server for Gluten-Free options

SECONDI

Parmigiana	27
Eggplant, Tomato Sauce, Mozzarella, Parmigiano DOP and Basil	
Vitello Tonnato	32
Veal cooked at low temperature, Tuna Sauce, Salad with Salted Lemon and Vegetable Jus	
Polpo, Patate e Agrumi	32
Roasted Mustard Octopus, Potatoes, Puffed Rice and Orange Sauce	



Chef *Giampaolo*

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DOLCI

Tiramisù Mascarpone Cream, Ladyfingers and Coffee	13
Cioccolato e Nocciole Chocolate Crunchy Half Sphere with Chocolate Mousse	12
Pastiera Short pastry with Ricotta and Citrus Fruits	13
Torta all'Olio EVO e Agrumi Extra Virgin Olive Oil Cake with Citrus	13
Cantucci e Malvasia Classic Tuscan Almond Biscotti. Pair with a glass of Malvasia from Bosa for the perfect experience	25
Affogato Vanilla Ice Cream and Espresso Caffè	9
Gelato e Frutta Fresca Vanilla Ice Cream and Fresh Fruit	12
Sorbetto Ask your server for flavor	11

What is SULLALUNA?

Sullaluna is a unique concept born in Venice and now also in New York City. It's an independent Italian bookshop specializing in beautifully curated illustrated books and design, with titles in both Italian and English. Deeply rooted in a love for visual storytelling and literature, Sullaluna promotes a thoughtful, creative, and poetic approach to reading through a variety of events.

In New York, Sullaluna NYC expands this vision by becoming a cultural space and Italian bistro in the heart of the West Village. Alongside the bookshop, guests can enjoy an authentic culinary experience from breakfast to dinner and participate in readings, presentations, and artistic gatherings that celebrate Italian culture and beyond.

Whether in Venice or New York, Sullaluna is a place where books, food, and cultural experiences come together to create moments of inspiration and connection.

Wine Legend

All our wines are made in very limited quantities, with spontaneous fermentation and a deep respect for nature.

They come from small, independent Italian producers working organically, often reviving forgotten grapes and ancestral techniques.

Each bottle carries a symbol, a small emotional guide. We follow a more instinctive path.

Let yourself be guided or ask us, we love to talk about wine.

● Lunatico⁺

Our wine. Organic, dry, and expressive. From a small vineyard in Valdobbiadene, surrounded by forest. Made by SULLALUNA's founders, and part of our story.

● Lively

Fresh, vibrant, spontaneous. Wines full of movement and brightness. They carry energy and joy, like something that happens naturally, without effort.

● Graceful

Delicate, composed, subtle. These wines speak quietly. They reveal themselves with elegance and restraint, leaving room for softness, silence, and nuance.

● Eloquent

Structured, expressive, articulate. Wines that speak with a clear, confident voice never loud, but always present. They show character, depth, and precision. They don't hold back: they tell their story with elegance and strength.

● Reflective

Contemplative, noble, and timeless. These are wines to pause with. They speak slowly of silence, soil, and soul. Not for every moment, but unforgettable in the right one.

● Wild

Raw, free, untamed. Unfiltered in both form and spirit. These wines resist control. They ferment wildly, live boldly, and always tell the truth.