

DINNER MENU

ANTIPASTI

Selezione di cicchetti Veneziani 18
An assortment of traditional Venetian small bites, including octopus mantecato and seasonal vegetarian selections. Ask for vegetarian assortment

Crocchette Cacio e Uovo 22
Ricotta and Goat Cheese croquettes with Parsley, Egg, gluten-free Breadcrumbs and Tomato Sauce

Burrata e Carciofi 26
Burrata with Fried and Purée Artichokes

Vitello Tonnato à l'ancienne 28
Slow-cooked Veal, Tuna Sauce, Veal jus, Capers and gluten-free Tempura Croquettes

Maritozzo alla Bolognese 16
Maritozzo, Bolognese Ragù, Parmigiano

Tagliere Salumi e Formaggi 34
An Italian board featuring Salumina's artisanal cured meats from Monticello, NY and farmhouse cheeses from Tenuta Marcelli in Abruzzo (Cheese board only 30\$)

LE VERDURE

Cavoletti di Bruxelles 16
Baked Brussels Sprouts, Red Wine and Blueberry reduction and hot Honey.

Insalata di Radici 20
Mixed winter Radish, Black Garlic sauce, Blu di Capra Cheese and sweet roasted Red Onion

Spinaci, Pere e Formaggio 20
Spinach salad, Pear and Blue Cheese

Rucola e Funghi Shiitake 20
Arugula salad, Shiitake Mushrooms and Balsamic Teriyaki glaze

Radicchio e Castelfranco 20
Radicchio Salad, Castelfranco Cheese aged 18 months, Caramelized Almonds and red fruit glaze

SIDES

Cestino di Pane 8
Bread Basket with Focaccia and Taralli, the first one is on us

Purè di patate 10
Classic mashed potatoes

Spinaci e Uvetta 12
Sautéed Spinach, Raisins and Pine Nuts

Olive Marinate 7
House-marinated olives with herbs and citrus zest

PRIMI

Tagliatelle alla Bolognese 26
Homemade Tagliatelle with Beef and Veal Ragù

Cavatelli al Pomodoro 24
Cavatelli with Tomato Sauce, Cherry Tomatoes, Parmigiano DOP, Basil Oil and Garlic sauce (Add: Buffalo Mozzarella +2\$)

Spaghetti al Limone 26
Spaghetti with Lemon, Black grated Lemon, Parmigiano DOP crumble and fondue

Fettuccine ai Funghi 26
Fettuccine with Hon Shimeji Mushrooms and Porcini cream (Add: Sausage +2\$, Truffle +10\$)

Ravioli Burro e Salvia 27
Chef's weekly Ravioli selection, served with Butter and Sage sauce. Ask your server for this week's seasonal filling

Zuppa del giorno 22
Chef's daily soup selection.

Ask your server for Gluten-Free options

SECONDI

Guancia di Manzo al Cacao 36
Slow-cooked Beef Cheek with Mashed Potatoes and Cocoa Beef Jus

Polpo, Patate e Agrumi 32
Roasted Mustard Octopus, Potatoes, Puffed Rice and Orange Sauce

BOOKSHOP — BISTROT

SULLALUNA⁺

VENEZIA — NEW YORK

DOLCI

Tiramisù Mascarpone Cream, Ladyfingers and Coffee	13
Panna Cotta Basil panna cotta with vermouth reduction and mixed berries	13
Torta all'Olio EVO e Agrumi Extra Virgin Olive Oil Cake with Citrus	13
Torta della Nonna Classic Pine Nut Cake with fresh Custard Cream	11
Affogato Vanilla Ice Cream and Espresso Caffè	9
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.


Chef Steven G. Polanco