

DINNER MENU

ANTIPASTI

Selezione di cicchetti Veneziani 18

An assortment of traditional Venetian small bites, Blue Cheese and Pear, Mushrooms, Salmon and Cream Cheese.

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 28

Slow-cooked Veal, Tuna Sauce, Veal jus, Capers

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 18

Baked Brussels Sprouts, Red Wine and Blueberry reduction, hot Honey and Pomegranate

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 Castelfranco 25

Castelfranco Radicchio Salad, Podalico Caciocavallo Cheese, Toasted Almonds and Citrus Vinaigrette

SIDES

Cestino di Pane 8

Bread Basket with Focaccia and Taralli

Olive Marinate 7

House-marinated olives

PRIMI

Tagliatelle alla Bolognese 28

House-made Tagliatelle with Beef and Veal Ragù

Cavatelli al Pomodoro 25

Cavatelli with Tomato Sauce, Basil Oil and Ricotta Cheese *(Add Buffalo Mozzarella +2\$)*

Fettuccine ai Funghi 27

House-made Fettuccine with wild mushrooms, garlic confit and lemon thyme
(Add Sausage+2\$, Truffle +10\$)

Ravioli Ricotta e Spinaci 28

House-made Ravioli stuffed with ricotta and spinach tossed with Butter and Parmigiano

Ask your server for Gluten-Free options

SECONDI

Polpette al Sugo 29

Traditional Meatballs in Tomato sauce and flaked Ricotta Cheese

DOLCI

Tiramisù Mascarpone Cream, Ladyfingers and Coffee	13
Ricotta e Pesche Whipped Ricotta, Peaches, and Almond Crumble	13
Torta all'Olio EVO e Cacao Extra Virgin Olive Oil Cake Cocoa, Maldon salt and semi-whipped cream	14
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.

A 20% gratuity will be automatically added for parties of 5 or more.

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.