

DOLCI

Tiramisù Mascarpone Cream, Ladyfingers and Coffee	13
Torta all'Olio EVO e Cacao Extra Virgin Olive Oil Cake Cacao, Maldon salt and semi-whipped cream	14
Ricotta e Pesche Whipped Ricotta, Peaches, and Almond Crumble	13
Sorbetto Passion Fruit Sorbet	11

DESSERT WINE E DISTILLATES

2023 Fabio Perrone, Moscato d'Asti	15
2015 Columbu, Malvasia di Bosa	24
Collettivo, Vermouth Toscano	14
Capovilla, Grappa di Brunello	14
Capovilla, Cherry Distillate	19
Capovilla, Apricot Distillate	19
Capovilla, Apple Distillate	19
Capovilla, Pear Distillate	20

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.

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

DINNER MENU ⁺

PER COMINCIARE

- Cestino di Focaccia** 8
Olive Oil Focaccia Basket
- Olive Marinare** 7
Marinated olives
- Puntarelle Sott'Olio** 9
Chicory Shoots

ANTIPASTI

- Uovo Croccante** 24
Crispy soft egg with sautéed chicory
- Burrata e Pomodorini** 26
Burrata With Semidried Cherry Tomatoes
- Polpette al Sugo** 29
Traditional Meatballs in Tomato sauce and flaked Ricotta Cheese
- Gamberi e Polenta** 29
Shrimp, preserved Lemon aioli, toasted Sesame seeds, Chives and Fried Polenta
- 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
- Cicoria Ripassata** 22
Sautéed Chicory, Anchovies, Capers, Olives and Pine nuts
- Peperoni Arrosto** 19
Roasted Peppers, Red Wine Vinegar and Basil Oil
- Cavolo Arrosto** 22
Roasted Cabbage, Parmesan dressing and Focaccia Crumble
- Radicchio Castelfranco** 25
Castelfranco Radicchio Salad, Podalico Caciocavallo Cheese, Toasted Almonds and Citrus Vinaigrette

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
- Fettuccine ai Funghi** 27
House-made Fettuccine with wild mushrooms, garlic confit and lemon thyme
- Ravioli Ricotta e Porri** 28
House-made Ravioli stuffed with ricotta, leeks and lemon, tossed with Butter, Parmigiano and preserved Lemon

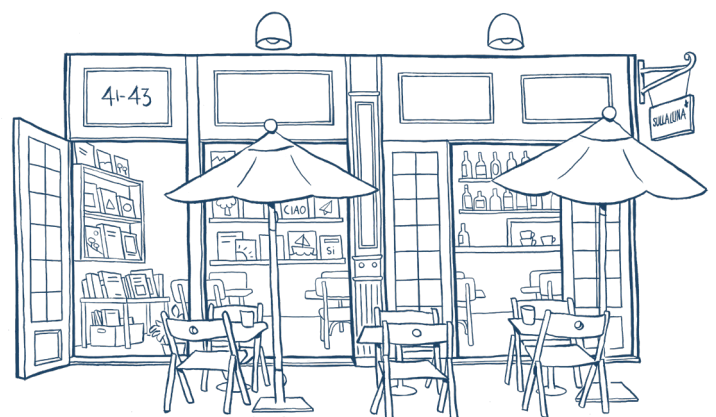
Ask your server for Gluten-Free options

SECONDI

- New York Strip** 55
14oz Ny Strip, Cicoria and roasted Tomatoes
- Branzino in Salsa Verde** 42
Sea Bass, Fennel salad and Green sauce

BOOKSHOP — BISTROT

SULLALUNA ⁺



41 CARMINE ST. - NEW YORK, NY