

WINE BY THE GLASS

FRIZZANTI

Prosecco Rebuli · Glera, Veneto	17/68
Podere Sotto il Noce, Dreaming · Lambrusco, Emilia-Romagna	19/76

BIANCHI

2024 Terre di Giotto, Nostrale Bianco · Malvasia, Trebbiano, Toscana	19/78
2023 Vigneti Manca, Pinù Bianco · Vermentino, Girò, Sardegna	20/76
2023 Valter Mattoni, Trebbien · Trebbiano, Marche	24/95

ORANGE E OSSIDAIVI

2022 Calcabrina, Lacrima · Grechetto, Malvasia, Trebbiano, Umbria	18/72
2015 Columbu, Malvasia di Bosa · Malvasia di Bosa, Sardegna	27

ROSATI

2024 Famiglia Febo, Cerasuolo d'Abruzzo · Montepulciano, Abruzzo	17/68
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ROSSI

2023 Poggiarellino, Rosso di Montalcino · Sangiovese, Toscana	19/74
2021 Villa Job, Serious · Refosco, Friuli	20/79
2020 Alice Bonaccorsi, Etna Rosso · Nerello Mascalese, Nerello Cappuccio, Sicilia	25/98

PERINI

Organic Pear Porea, Sparkling Verdicchio · Lightly sparkling, low-alcohol, naturally sweet and fresh	18/72
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SPRITZES

All our spritzes are made with our organic Lunatico Prosecco

Ceraso Limoncello Agrumato · Natural	19
Aperol Campari Hugo	18

Please note that a 20% gratuity will be automatically included for parties of 6 or more.

Seasonal produce from the Union Square Greenmarket

PER INIZIARE

Marinated Olives from Gaeta · Imported from Italy with herbs, citrus, and chili	8
Cestino di Focaccia · Focaccia basket with extra virgin olive oil	9

I NOSTRI PIATTI

Ask your server for gluten-free options

Focaccia Caprese · Buffalo Mozzarella, Tomato, Basil	24
Zucchini Blossom · Filled with ricotta, lemon, and parmigiano served with basil mayo	24
Cavatelli · San Marzano tomato sauce, basil, ricotta cheese	26
Burrata e Pomodorini · Imported Burrata from Italy with semidried cherry tomatoes ¹	27
Polpette al Sugo · Traditional meatballs in tomato sauce and ricotta cheese	27
Gnocchi with Zucchini and Almond · Zucchini chips, basil oil, herbs, mint ²	28
Tagliolini al Limone · Amalfi lemon, parmigiano cream	29
Tuna Crudo · Ginger mayo, spicy herb oil, green apple, celery ^{1, 2}	29
Tagliatelle alla Bolognese · Traditional Ragù, 24-month Parmigiano Reggiano	32

LE VERDURE

Fried Shishito Peppers · Lime, spicy mayo ^{1, 2} ²	18
Fried Brussels Sprouts · Balsamic reduction, hummus, mint ^{1, 2} ²	19
Tomato Gazpacho · Peaches, cucumbers, olives, basil ² ²	23
Spring Lettuces · Herbs, lemon vinaigrette ^{1, 2} ²	24

(Add Parmigiano Reggiano +2)

¹ Gluten-free · ² Dairy-free · ² Vegan