



"Dinner was always a big thing.
We had a pasta course and then
we had a meat or a fish."

Antipasti

- GARLIC BREAD, al forno, "aka" garlicky, cheesy bread 14
BURRATA, N'duja, rustic bread 16
PROSCIUTTO DI PARMA, evoo 16
CALAMARI, lemon, san marzano 17
RICOTTA AL FORNO, san marzano, evoo, toast 14
CAESAR SALAD, escarole 14
INSALATE VERDE, champagne vinaigrette 14
NO. 246 MEATBALL, san marzano 5.75

Pizza

- FORMAGGI, san marzano, sicilian oregano 15
DIAVOLA, san marzano, fior de latte,
spicy sopprasatta, calabrian chile..... 24
MARGHERITA, san marzano, fior de latte, basil 17
"CLAM PIE", bianco, clam, parsley, lemon 22
FUNGHI, san marzano, garlic, chile, fior de
latte, parsley..... 23
CALABRESE, san marzano, sausage, red onion, fior de
latte 24
CACIO, pepe, pecorino 18

Macaroni

- SPAGHETTI
• CACIO E PEPE 20
• W/MEATBALLS 24
• POMODORO 20
SPICY RIGATONI VODKA 21
TAGLIATELLE BOLOGNESE..... 26
AGNOLOTTI FORMAGI AL LIMONE..... 22
BLACK SPAGHETTI Shrimp Fra Diavolo 27

SECONDI

ADD A SIDE OF PASTA ... sure! \$7

- CHICKEN AL FORNO, garlic, lemon, evoo 26
CHICKEN SCALLOPINI
• PARMESAN, san marzano, fior de latte 21
• MILANESE, lemon aioli, arugula 21
• MARSALA, mushroom 18
• LIMONE, lemon, parsley, capers 16
SHRIMP SCAMPI, parsley, garlic..... 26
STRIPED BASS, al forno, lemon, capers, brown butter, parsley 32
BISTECCA, garlic, brown butter, rosemary..... 58

Contorni

- Local Broccoli 9
Spinach al Forno 8
Cannellini Beans 8
Simple Salad, lemon, parmesan 10

May we suggest a ...

Cocktail

BELLINI
seasonal fruit, prosecco 10

HUGO
passion fruit, prosecco, mint 12

APERIO SPRITZ
Bordiga Aperitivo, prosecco, seltzer 11

GARIBALDI
Campari, fluffy orange juice 10

SOPHIA LOREN
bianco vermouth, tequila blanco, génépy,
grapefruit, soda 12

PAPA LOU
Vodka or Gin as cold as it gets,
dry Italian vermouth, gorgonzola olive 12

TINY NEGRONI
a small pour of a perfect classic 4

LITTLE ITALY
rye, rosso vermouth, italian bitters, cherry 12

PALERMO VECCHIO
bourbon, overproof rye, marsala, bitters 14

BIRRA

THREE TAVERNS PRINCE OF PILS (lager 5%) 7

TERRAPIN HIGH & HAZY (IPA 5.8%) 8

CATAWBA WHITE ZOMBIE (white ale 5.1%) 7

PERONI NASTRO AZZURRO (lager 5.1%) 6

JACK’S (brut cider 5.5%) 7

ARCHES BREWING (Vienna Lager 5.2%) 6

BELL’S LIGHT HEARTED ALE (IPA 3.7%) 6

CREATURE COMFORTS TROPICALIA (IPA 6.5%) 7

VINO

SPARKLING

BRUT FRANCIACORTA, CA DEL BOSCO NV 15
light-hearted, green apple, brioche

BRUT CHAMPAGNE, JACQUART MOSAIQUE NV 14
supple, fresh pear, orange blossom

BRUT PROSECCO MASCHIO, VENETO NV 9
fresh, peach, floral

WHITE

ERBALUCE, CIECK, PIEDMONT 2020 12
steely, lemon peel, thyme

SAUVIGNON BLANC/PINOT GRIGIO, BERTANI,
VENEZIA GIULIA 2020 12
alluring, ripe grapefruit, cut grass

VERDICCHIO, ANDRE FELICI, VENDEMMIA 2020 14
savory, stone fruit, sea salt

CHARDONNAY, SANDHI, SANTA BARBARA 2020 16
expressive, buttered toast, green apples

ASK FOR THE BOTTLE LIST ... We didn’t invent
the wine list — we just perfected it!

ROSÉ

NERO D’AVOLA, PLANETA, SICILY 2020 11
strawberry, white pepper, rose petal

NEBBIOLO/DOLCETTO/BARBERA, IDLEWILD, FLORA &
FAUNA, NORTH COAST 2021 15
fresh, wild flowers, orange peel, sea spray

RED

PINOT NOIR, BLOOD ROOT, SONOMA 2019 15
friendly, black cherry, five spice

NEBBIOLO, GIO DOMINICO NEGRO, ANGELIN 2020 13
orange peel, anise, tobacco, earth

NERO D’AVOLA, LA CALA, SICILY 2020 12
fun, blood orange, blond leather

DOLCETTO, PECCHENINO, SAN LUIGI DOGLIANI 2019.. 13
juicy, raspberry, plum, almond

CHIANTI CLASSICO, FELSINA, TUSCANY 2019 15
vivid, wild berries, sweet violets

NEGROAMARO, COPERTINO RISERVA, PUGLIA 2012..... 12
vibrant, dried fig, oregano, earth

CABERNET SAUVINGON/MERLOT, TENUTA SETTI CIELI
‘YANTRA’, BOLGHERI 2019..... 16
black cherry, licorice, coffee beans, leather

IT IS NEVER “TOO MUCH”; IT IS ONLY “NOT ENOUGH!”