



Antipasti

- GARLIC BREAD, al forno, "aka" garlicky, cheesy bread 17
 PROSCIUTTO, evoo 16
 CAPRESE, burrata, balsamic 17
 FRITTO MISTO, calamari, gulf shrimp, pimento 19
 RICOTTA AL FORNO, san marzano, evoo, toast 16
 CAESAR SALAD, anchovy 14
 NO 246. MEATBALL, san marzano 9

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

Pizza

- MARINARA, aglio e oregano 17
 FORMAGGI, san marzano, sicilian oregano 19
 BIANCA, tre formaggi, oregano 23
 PEPPERONI, formaggi, san marzano 23
 DIAVOLA, san marzano, fior de latte,
 spicy soppressata, calabrian chile 26
 MARGHERITA, san marzano, fior de latte, basil.... 21
 FUNGHI, san marzano, garlic, chili, fior de latte... 23
 CALABRESE, san marzano, sausage, red onion,
 fior de latte 24

Macaroni

- SPAGHETTI
 • CACIO E PEPE 23
 • W/ MEATBALLS 26
 • POMODORO 22
 SPICY RIGATONI VODKA 23
 AGNOLOTTI, ricotta, lemon 25
 BLACK SPAGHETTI, gulf shrimp fra diavolo 28
 ORECCHIETTE, sausage, rapini 27
 TAGLIATELLE BOLOGNESE 27

SECONDI

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

- CHICKEN AL FORNO, garlic, lemon, evoo 27
 CHICKEN SCALLOPINI
 • PARMIGIANA, san marzano, fior de latte 23
 • MARSALA, mushroom 22
 • LIMONE, lemon, capers 21
 SHRIMP SCAMPI, parsley, garlic 28
 EGGPLANT PARMESAN, san marzano, fior de latte 19
 HALIBUT, piccata, lemon, shallot 35
 BISTECCA*, garlic, brown butter, rosemary 59

CONTORNI

- Butternut Squash 9 GA Cauliflower 10
 GA Tomatoes 9 Arugula 11

Specialità "Della Casa"

- MONDAY – Clam Spaghetti 28 THURSDAY – Rotolo di Bolognese 32
 TUESDAY – Fettucine Alfredo 30 FRIDAY – Pineapple Pizza 23
 WEDNESDAY – Riggies alla Carbonara 32 SAT – Lobster Fra Diavola 55
 SUNDAY – Risotto Frutti di Mare 32

20% gratuity will be added to parties of 8 or more

* EATING RAW OR UNDER COOKED MEAT, SEAFOOD, EGGS, AND SHELLFISH MIGHT INCREASE THE RISK OF FOOD BORNE ILLNESS

May we suggest a ...

Cocktail

POINSETTIA
cranberry, prosecco 11

APERIO SPRITZ
aperitivo, prosecco, soda 12

GARIBALDI
Campari, fluffy orange juice 10

BEACHES OF ITALY
tequila blanco, passionfruit, lime,
aperol, soda 14

CITTA MEZZANOTTE
rum, strega, pear, lemon,
cardamaro 13

PAPA LOU
vodka or gin as cold as it gets,
dry italian vermouth, olives 12

TINY NEGRONI
a small pour of a perfect classic 5

LITTLE ITALY
rye, rosso vermouth, Italian bitters 14

PALERMO VECCHIO
bourbon, rye, marsala, bitters, 14

BIRRA

THREE TAVERNS PRINCE OF PILSNER (5%) 8

BEARDED IRIS HOMESTYLE (IPA 6%) 9

SEASONAL DRAFT BEER 8

PERONI (italian lager 4.5%) 7

MONDAY NIGHT CHEF SERIES (pilsner 5%) 7

CREATURE COMFORTS TROPICALIA (IPA 6.5%) 7

YAZOO GERST (amber ale 4.9%) 7

VINO

SPARKLING

BRUT CHAMAPGNE, JACQUART 'MOSAIQUE' 18
supple, fresh pear, orange blossom

BRUT PROSECCO VALDO, VENETO 10
fresh, peach, floral

LAMBRUSCO DOLCE, MEDICI ERMETE,
EMILIA-ROMAGNA 12
jammy, blackberry, indulgent

WHITE

PECORINO, JASCI, ABRUZZO 2023 12
white peach, honeysuckle, seaside minerality

PINOT GRIGIO, FRECCIAROSSA, LOMBARDY 2022 15
lively, meyer lemon, rounded

SAUVIGNON BLANC, REDENTORE, VENETO 2023 14
crisp, floral, jasmine, perfectly ripe peach

CHARDONNAY, TYLER, SANTA BARBARA 2023 16
expressive, toasted almond, meyer lemon

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

ROSÉ

SANGIOVESE, ROCCA DI MONTEGROSSI ROSATO
TUSCANY 2022 15
sturdy, cherries, rose petals

RED

PINOT NOIR, SALEM WINE CO., EOLA-AMITY 2023 17
mulberry-infused fruit, aromatic, lively finish

ZINFANDEL+, FROG'S LEAP 'FLYCATCHER' LODI 2022 16
warm generous fruit, earthy, floral

NERO D'AVOLA, CARUSO & MININI, SICILY 2020 15
plum, orange peel, thyme

DOLCETTO, DE FORVILLE, PIEDMONT 2022 14
juicy, blackberry, baking spices

NERO BUONO, CINCINNATO, LAZIO 2021 15
earth, fresh thyme, red berries

CABERNET/MERLOT, TENUTA SETTI CIELI 'YANTRA'
TUSCANY 2021 16
black cherry, licorice, coffee beans, leather

IT IS NEVER "TOO MUCH"; IT IS ONLY "NOT ENOUGH!"

TWO FOUR SIX 129 EAST PONCE DE LEON AVE. DECATUR, GA. @NO246ATLANTA