



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

No **246**

Antipasti

- GARLIC BREAD, al forno, "aka" garlicky, cheesy bread 17
 PROSCIUTTO, evoo 16
 BURRATA, satsuma, 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

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
 BEEF BOLOGNESE, tagliatelle 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
 SHEEPSHEAD PICCATA, brown butter, capers, lemon 30
 BISTECCA*, garlic, brown butter, rosemary 59

CONTORNI

- Cannellini Beans 9 Insalata Verde 9
 Cauliflower 9

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 ai 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

ROSITA
aperitivo, brut rose 13

PIMM'S FOR THE WINTER
pimm's no.1, lemon, cynar, limoncello,
hibiscus 13

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, olive 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%) 8

SEASONAL DRAFT BEER 8

PERONI (italian lager 4.5%) 6

MONDAY NIGHT CHEF SERIES (pilsner 5%) 7

CREATURE COMFORTS TROPICALIA (IPA 6.5%) 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

BARBERA/DOLCETTO, ERCOLE, PIEDMONT 2023 15
fruit forward, strawberry, rose petals, apples

RED

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

BARBERA+, CROTIN, PIEDMONT 2023 14
rich plum, bright raspberry, rustic

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

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!"