



"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, chilies 19
PROSCIUTTO & MELON, evoo 17
FRITTO MISTO, calamari, gulf shrimp, pimento 19
RICOTTA AL FORNO, san marzano, evoo, toast 16
INSALATA VERDE, champagne vinaigrette 13
CAESAR SALAD, anchovy 15
NO 246. MEATBALL, san marzano 9

Pizza

- MARINARA, aglio e oregano, anchovy..... 17
FORMAGGI, san marzano..... 19
BIANCA, tre formaggi..... 23
PEPPERONI, formaggi, san marzano..... 24
DIAVOLA, san marzano, fior de latte,
spicy soppressata, calabrian chile 26
MARGHERITA, san marzano, fior de latte, basil.... 22
FUNGHI, san marzano, chili, fior de latte..... 23
CALABRESE, san marzano, sausage, cipolla,
fior de latte..... 25

Macaroni

- SPAGHETTI
• CACIO E PEPE..... 23
• W/ MEATBALLS..... 27
• POMODORO 22
AGNOLOTTI, spinach, formaggio bianco 25
SPICY RIGATONI VODKA..... 25
BLACK SPAGHETTI, gulf shrimp fra diavolo 28
ORECCHIETTE, sausage, rapini..... 28
TAGLIATELLE BOLOGNESE 29

SECONDI

ADD A SIDE OF PASTA ... sure! \$8

- CHICKEN AL FORNO, garlic, lemon, evoo28
CHICKEN SCALLOPINI
• PARMIGIANA, san marzano, fior de latte24
• MARSALA, mushroom23
• LIMONE, lemon, capers22
SHRIMP SCAMPI, parsley, garlic29
EGGPLANT PARMESAN, san marzano, fior de latte.....19
RED GROUPER, local tomato, garlic.....42
BISTECCA*, garlic, brown butter, rosemary65

CONTORNI

- Broccolini 12 Cannellini Beans 9
Georgia Peppers 11

Specialità "Della Casa"

- MONDAY – Clam Bucatini 28
TUESDAY – Fettucine Alfredo 30
WEDNESDAY – Riggis alla Carbonara 32
THURSDAY – Rotolo di Bolognese 32
FRIDAY – Scallop Puttanesca 28
SATURDAY – Lobster Fra Diavola 55
SUNDAY – Risotto ai Frutti di Mare 32

May we suggest a ...

Cocktail

- Bellini

seasonal fruit, prosecco 12
- Negroni Sbagliato Bianco

genepy, bitter bianco, vermouth, prosecco 14
- Beaches of Italy

tequila blanco, passionfruit, lime, aperol, soda 14
- Roman Daiquiri

two rums, amaro, lime 15
- Papa Lou

vodka or gin as cold as it gets, dry vermouth, gorgonzola olive 13
- Tiny Negroni

a small pour of a perfect classic 5
- Little Italy

rye, rosso vermouth, italian bitters 14
- Palermo Vecchio

bourbon, marsala, bitters 14

BIRRA

- Yazzo Gerst Amber Ale

8
- Teddy Loves Pilsner

8
- Hi-Wire IPA

8
- Peroni Italian Lager

7
- Mastri Birrai Red Ale

9

ZERO SPIRIT

- Phony Negroni

11
- Sierra Nevada IPA

6
- Casa Mara Soda

6
- Brut Rose

11

VINO

SPARKLING

- Brut Prosecco, Poderi del Leone, Veneto

15

golden apple, baby's breath, clean
- Brut Rose, Brick + Mortar, Sonoma Coast

18

strawberry, red currant, energetic
- Brut Champagne, A. Bergère 'Origine'

21

white pear, brioche, powerful

WHITE

- Pinot Grigio, Abbazia, Alto Adige 2024

17

stone fruit, cedar, gentle
- Fiano, Produttori di Manduria, Puglia 2024

15

apple, pine, succulent
- Arneis+, Idlewild, Mendocino 2024

14

meyer lemon, jasmine, pleasant
- Sauvignon Blanc, Redentore, Veneto 2025

15

grapefruit, peach blossom, sleek
- Chardonnay, Sandhi, Santa Barbara 2024

16

pear, oak, classic

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

ROSÉ

- Nebbiolo, AntonioLo, Piedmont 2025

16

peach, rose petals, playful
- Barbera/Dolcetto, Ercole, Piedmont NV

12

watermelon, wild raspberries, plentiful

RED

- Schiava, Erste + Neue, Alto Adige 2024

15

blueberries, currant, soft
- Pinot Noir, Le Machin, Sta. Rita Hills 2024

17

cherries, black tea, bright
- Montepulciano, Abbondanza, Abruzzo 2024

17

plum, dark chocolate, versatile
- Nero Buono, Cincinnato, Lazio 2023

15

dates, dried thyme, boisterous
- Cabernet Sauvignon, Prelius, Maremma 2023

19

blackberry compote, cinnamon, elaborate

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