

"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, chilies 19

PROSCIUTTO, 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, evoo 28

CHICKEN SCALLOPINI

- PARMIGIANA, san marzano, fior de latte 24
- MARSALA, mushroom 23
- LIMONE, lemon, capers 22

SHRIMP SCAMPI, parsley, garlic 29

EGGPLANT PARMESAN, san marzano, fior de latte 19

GOLDEN TILEFISH, green olive, fennel, lemon butter 42

BISTECCA*, garlic, brown butter, rosemary 65

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

Specials are available on Saturdays and Sundays after 5pm

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

May we suggest a ...

Cocktail

POINSETTIA
spiced cranberry, prosecco 12

SARDINIAN SPRITZ
myrtle, prosecco, soda 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 14

VINO

SPARKLING

BRUT PROSECCO, PODERI DEL LEONE, VENETO 15
golden apple, baby's breath, clean

BRUT ROSÉ, BRICK + MORTAR, SONOMA COAST 18
strawberry, red currant, energetic

BRUT CHAMPAGNE, A. BERGÈRE 'ORIGINE' 21
white pear, brioche, powerful

WHITE

PINOT GRIGIO, NOVACELLA, ALTO ADIGE 2024 17
stone fruit, cedar, gentle

ARNEIS+, IDLEWILD, MENDOCINO 2024.....14
meyer lemon, jasmine, pleasant

SAUVIGNON BLANC, REDENTORE, VENETO 2025 15
grapefruit, peach blossom, sleek

PASSERINA, PILEUM, VALLE BIANCA, LAZIO 2024 16
white peach, acacia blossoms, mineral salinity

CHARDONNAY, SANDHI, STA.RITA HILLS 2024.....18
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

SANGIOVESE, MONTEGROSSI, TUSCANY 2025 17
wild strawberry, raspberries, lively

RED

CORVINA+, MASI, VALPOLICELLA 2025.....14
cranberry, sage, youthful

PINOT NOIR, SALEM WINE CO., EOLA-AMIT 2023 17
mulberry, aromatic, lifted

MONTEPULCIANO, ABBONDANZA, ABRUZZO 2025 17
plum, dark chocolate, versatile

BONARDA, STA. GIUSTINA, EMILIA-ROMAGNA 2022 ...13
blueberry, currant, boisterous

CABERNET SAUVIGNON, PRELIUS, MAREMMA 2023.....19
blackberry compote, cinnamon, elaborate

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