



PREFIX MENU \$45 PER PERSON
AVAILABLE SUNDAY THRU WEDNESDAY

SMALL

choice of

LACINATO KALE CAESAR

six-minute egg, parmesan, anchovy, lemon

BAKED MEATBALLS

spicy tomato, ricotta, parsley

MAINS

choice of

PAN ROASTED BRANZINO

blistered cherry tomatoes, black kale

THREE-CHEESE RAVIOLI

crispy garlic, thyme, lemon

BRICK CHICKEN

roasted fingerlings, broccoli rabe, lemon, thyme

DESSERT

choice of

TIRAMISU

chocolate crumble, marsala cream

PANNA COTTA

citrus marmalade, amaretto cookie bits

COCKTAILS 15

NEGRONI BIANCO gin, kina l'aero d'or, dimmi, suze
CUCUMBER COOLER vodka, cucumber, ginger, lime
GATSBY gin, saffron honey, strega, fernet, cardamom
MAKE ME SMILE mezcal, grapefruit, black pepper
RHUBARB SMASH rye, aperol, mint, lemon
WHY NOT? rum, pineapple, coconut, turmeric bitters
CATAÑIA tequila, apricot, amara rossa, paprika salt
IL PADRINO scotch, benedictine, dumante, bitters

WINES BY THE GLASS

SPARKLING

Prosecco, 'Da Mar' NV - Veneto - 13
Brut Rosé, G.D. Vajra 'Della Neve', Nebbiolo/Pinot Nero Piemonte 22
Champagne, Billecart - Salmon Brut Reserve NV - 28

ROSÉ

Cinsault/Grenache/Syrah, Commanderie de Peyrassol 2016 - France 16

WHITE

Verdicchio, Tavignano 'Misco' 2015 - Marche - 15
Riesling, Meulenhof 'Erdener Treppchen' Kabinett 2016 - Mosel 14
Kerner, Castelfeder 'Lahn' 2016 - Alto Adige - 15
Pinot Bianco, Le Monde 2015 - Friuli - 16
Chardonnay, Presqu'île 2014 - Santa Maria Valley CA - 18

RED

Pinot Nero, Abbazia di Novacella 2015 - Alto Adige - 17
Barbera d'Alba, Moccagatta 2015 - Piedmont - 16
Chianti Rufina, Selvapiana 2014 - Tuscany - 14
Teroldego, Cipriano 2013 - Trentino - 15
Cabernet Franc, Charles Joguet 'Cuvée Terroir' 2014 - Chinon - 16
Cabernet Sauvignon, Podere Sapio 'Volpola' 2014 - Tuscany - 20

BEERS

Peroni Lager, Italy 7
Captain Lawrence IPA 'Hop Commander', NY 8
Brooklyn Brewery Saison 'Sorachi Ace', NY 9
Ballast Ale 'Grapefruit Sculpin', CA 9