

## CICCHETTI

\$13

**POMODORO BRUSCHETTA**  
Heirloom Tomatoes, Garlic & Oregano  
over toasted Bread

**RED PEPPERS & FETA BRUSCHETTA**  
Roasted Peppers Fillets & Crumbled Feta

**CAPONATA BRUSCHETTA**  
Eggplant, chopped Veggies  
& Stracciatella Cheese

**GRANDMA'S MEATBALLS**  
Angus Beef Meatball with Tomato Sauce

**SUPPLI (2pcs)**  
Roman Style Rice Balls

**EGGPLANT ROLLS**  
Stuffed with Goat Cheese & Chives

**FRIED ZUCCHINI**  
Slightly breaded deep fried Zucchini

**FRIED MOZZARELLA**  
Breaded Mozzarella with Tomato Sauce

**BURRATA**  
Creamy Mozzarella, Cherry Tomatoes  
Add Prosciutto di Parma \$6

**MUSSELS**  
Sautéed Mussels in a light Tomato Sauce

**OYSTERS**                      \$16 half    \$28 dozen



## CARPACCI

**OCTOPUS CARPACCIO**                      \$18  
Thinly sliced Octopus in  
Lemon Citronette

**CARPACCIO DI MANZO**                      \$18  
Thinly sliced Beef with Arugula  
& shaved Parmigiano Cheese

## GREENS

\$12

Add: Shrimp \$6 • Salmon \$12 • Chicken \$5

**ARUGULA SALAD**  
Arugula with Pear, Gorgonzola &  
Balsamic Dressing

**BEET SALAD**  
Beets, Arugula, Feta Cheese,  
Shaved Almond, Lemon Dressing

**CAESAR SALAD**  
Classic Caesar Salad with Croutons.  
Add Shrimp or Chicken +\$5.  
Anchovies available upon request

**CAPRESE SALAD**  
Mozzarella & Beefsteak Tomatoes

**NIZZARDA SALAD**  
Traditional Tuna Nicoise Salad

**MIX GREEN**  
Mix Green, Cherry Tomatoes & Picked Onions



## CHARCUTERIE BOARD

Cured Meats & Cheeses, Chef Selection



**\$19 MEDIUM**  
**\$26 LARGE**

## SIDES

CACIO E PEPE FRIES  
GARLIC BREAD WITH MARINARA  
MIXED OLIVES  
SAUTEED VEGETABLES

Choose one:  
Zucchini, Roasted Potatoes,  
Cauliflower or String Beans

**\$8**

## BOTTE



**\$19**

**MARGHERITA**  
(Vegetarian)  
San Marzano Tomatoes,  
Fresh Mozzarella, Basil

**DIAVOLA**  
San Marzano Tomatoes,  
Fresh Mozzarella,  
Spicy Salami, Calabrian Chili

**BIANCA**  
Fresh Mozzarella,  
Arugula, Prosciutto di Parma

• Gluten Free \$3 extra •



## DESSERTS

CREME BRÛLÉE CHEESE CAKE  
NUTELLA TART  
CHOCOLATE LAVA CAKE  
TIRAMISU  
PANNA COTTA WITH ALMONDS

**\$9**

## HOMEMADE PASTAS

Add: Shrimp \$6 • Chicken \$5 • Sausage \$5

\$18

**CACIO E PEPE**  
Spaghetti Pasta with Pecorino Cheese & Black Pepper

**AMATRICIANA**  
Rigatoni, Tomato Sauce, Guanciale & Pecorino

**CARBONARA**  
Spaghetti with Guanciale, Eggs, Black Pepper & Pecorino

**TAGLIATELLE ALLA BOLOGNESE**  
In a traditional Beef & Veal Bolognese Sauce

**ORECCHIETTE SALSICCIA E RAPINI**  
Orecchiette Pasta with Sweet Italian Sausage  
& Broccoli Rabe

**RIGATONI AI 4 FORMAGGI CON OLIO AL TARTUFO**  
Taleggio, Gorgonzola, Parmigiano, Pecorino  
& White Truffle Oil

**GNOCCHI ALLA SORRENTINA**  
Homemade Potato Gnocchi with Tomato Sauce & Mozzarella

**FETTUCCINE GAMBERI E PESTO**  
Fresh Fettuccine, Homemade Pesto & Shrimp

**RAVIOLI ALLA SALVIA**  
Ricotta Cheese Stuffed Ravioli Tossed with Butter & Sage

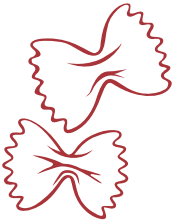
**SPAGHETTI VONGOLE**  
Clams, Cherry Tomatoes, White Wine Sauce

**LASAGNA BOLOGNESE**  
In a traditional Beef & Veal Bolognese Sauce, Bechamel

**SPAGHETTI & MEATBALLS**  
Spaghetti with Tomato Sauce, Meatballs

**RIGATONI VODKA**  
Rigatoni in a creamy Pink Sauce

**ALFREDO**  
Rigatoni, Heavy Cream, Butter, Parmesan cheese



<b>GRILLED OCTOPUS</b>	\$28
Grilled Octopus with Roasted Potatoes	
<b>MERLUZZO ALLA LIVORNSE</b>	\$23
Baby Cod in Tomato Sauce, Capers, Olives & Roasted Potatoes	
<b>SALMONE ARROSTO</b>	\$23
Atlantic Salmon, Mashed Potatoes, Zucchini	
<b>CHICKEN PARM</b>	\$21
Panko Crusted Chicken Breast with Rigatoni Pomodoro	
<b>CHICKEN PAILLARD</b>	\$21
Grilled organic Chicken Breast with Mixed Greens, Cherry Tomatoes & Pickled Onions	
<b>LAMB CHOP</b>	\$28
New Zeland Lamb Chop with String Beans & Potatoes	



## WINES

### SPARKLING & ROSE

PROSECCO, Volare DOC, Veneto	\$10	\$38
MOSCATO, Castello del Poggio, Veneto	\$10	
AURORE ROSÉ CÔTÉ MAS, South France	\$11	\$46
ROSÉ SANTA MARGHERITA, Alto Adige		\$57
FRANCIACORTA CUVÉE PRESTIGE CA' DEL BOSCO, Lombardia		\$89

### WHITE WINES

PINOT GRIGIO, Paradosso Tre Venezie, Veneto 2020	\$9	\$35
SAUVIGNON Blanc, Paradosso Tre Venezie, Veneto 2020	\$10	\$38
VERMENTINO, La Cala by Sella & Mosca, Sardegna 2020	\$11	\$42
TERUZZI, Terre Di Tufi Toscana Bianco I.G.T, Toscana, 2020		\$49
PINOT GRIGIO, Santa Margherita, Friuli, 2020		\$52

### RED WINES

MONTEPULCIANO D'ABRUZZO, Paradosso, Abruzzo, 2020	\$10	\$38
BARBERA D'ASTI, "Le orme" M. Chiarlo, Piemonte, 2018	\$12	\$45
PINOT NOIR, Tre Venezie I.G.T., Veneto	\$11	\$41
CHIANTI CLASSICO RISERVA, Nozzole, Tuscany, 2018	\$13	\$49
AGLIANICO IRPINIA DOC, Mastroberardino, Campania		\$52
BARBARESCO DOCG, Autinbej Cà del Baio, Piedmont		\$59
BAROLO DOCG, Carlin de Paolo, Piemonte		\$74
AMARONE DELLA VALPOLICELLA, Antiche Terre, Veneto		\$74



## SIGNATURE COCKTAILS

– \$15 –

### JUST TAKE THE FERRY

Hudson Bourbon, Contratto Bitter, Amaro Montenegro, Martelletti Red Vermouth

### MADE YA BLUSH

Ravo Vodka, Strawberry Purée, Lemon Juice, Rose Water, Prosecco

### NOT FOR SALE

Diplomatico Reserva Rum, Zaya Reserva Rum, OJ, Blue Agave, Lemon Juice, Passion Fruit Puree

### VERONA

Highclere Castle Gin, Cucumber and Mint Juice, Lemon, Acquafaba, Rose Water

### BETTER THAN THE ALTERNATIVE

Misunderstood Ginger Whiskey, Lemon Juice, Blue Agave, Laphroaig



## CLASSIC COCKTAILS

– \$13 –

### SIESTA IN VENICE

Corralejo Silver, Aperol, Lime Juice, Orange Juice

### YOU'RE MY BOY BLUE

Greenals Blueberry Gin, Fresh Lemon, Agave Nectar, Egg White

### ZOFI MADE ME DO IT

Templeton Rye 4 years, Amari Montenegro, Amarena Cherry, Orange Bitter

### VIOLETTE FEMME

Empress Pea Blossom Gin, Fresh Lime, Basil, Agave Nectar



## NEGRONIS

– \$13 –

### CLASSICO

Irish Gunpowder Gin, Contratto Bitter, Sweet Vermouth

### BLOOD ORANGE

Barrel Aged Negroni, Blood-Orange Purée

### VIOLA

Empress Gin, St. Elder Elderflower, Dry Vermouth

### MONARCH'S

Highclere Castle Gin, Martelletti Vermouth, Contratto Bitter

### SBAGLIATO

Irish Gunpowder, Sweet Vermouth, Prosecco

## SPRITZES

– \$13 –

### APEROL

Italian Aperitivo Liqueur, Prosecco, Seltzer

### CAMPARI

Campari Bitter, Prosecco, Seltzer

### LIMONCELLO

Limoncello, Prosecco, Seltzer

### CALABRESE

Amaro Del Capo, Strawberry Mash, Fresh Lime, Fresh Orange Juice

### BOUQUETS AND BUBBLES

Pomp e Whimsy Liqueur, Grapefruit, Lemon & Prosecco

## DESSERT COCKTAILS

– \$15 –

### ESPRESSO MARTINI

Ravo Swedish Vodka, Borghetti Espresso Liqueur

### THE DAY AFTER

Irish Whiskey, Amaretto, Lemon Juice, Amaro Montenegro

## AMARI & DIGESTIVI

– \$11 –

AMARO DEL CAPO, Calabria

AMARO LUCANO, Basilicata

AMARO RAMAZZOTTI, Milano

AMARO AVERNA, Sicilia

AMARO MONTENEGRO, Bologna

AMARO DEL CICLISTA, Emilia

BRANCA MENTA, Milano

LIMONCELLO IZZI, Latina

COFFEE SAMBUCA, Latina

CARPANO ANTICA FORMULA VERMOUTH, Torino

MARTELLETTI SWEET VERMOUTH, Asti

FERNET BRANCA, Milano

SAMBUCA IZZI, Latina

## BEER

– \$8 –

FORST ITALIAN LAGER DRAFT

Ask your server for seasonal beer selection



Please alert your server of any food allergies, as not all ingredients are listed on the menu. Consuming raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness especially if you have certain medical conditions.