

## CICCHETTI

\$14

### 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

### FIG & RICCOTA BRUSCHETTA

Fresh Figs & Ricotta Cheese

### BEEF CARPACCIO

Filet Mignon, Arugula, Grana Padano

### GRANDMA'S MEATBALLS

Veal & Angus Beef with Tomato Sauce

### OCTOPUS CARPACCIO

Thinly Sliced Octopus in Lemon Citronette

### EGGPLANT ROLLS

Stuffed with Goat Cheese & Chives

### SUPPLI (2pcs)

Roman Style Rice Balls

### FRIED CALAMARI

Calamari with Marinara Sauce

### FRIED ZUCCHINI

Slightly breaded deep fried Zucchini

### FRIED MOZZARELLA

Breaded Mozzarella with Tomato Sauce

### MUSSELS

Sautéed Mussels in a light Tomato Sauce

### BURRATA

Creamy Mozzarella, Cherry Tomatoes

Add Prosciutto di Parma \$7



### MARGHERITA (Vegetarian)

San Marzano Tomatoes, Fresh Mozzarella, Basil

### NAPOLETANA

San Marzano Tomatoes, Fresh Mozzarella, Anchovies, Capers, Parsley, Basil

### CAPRICCIOSA

San Marzano Tomatoes, Fresh Mozzarella, Mushrooms, Black Olives, Artichokes, Prosciutto Cotto, Hard Boiled Eggs

### DIAVOLA

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

### MEATBALLS

Fresh Mozzarella, San Marzano Tomatoes, Homemade Meatballs

## GREENS

\$14

Add: Shrimp \$7 • Salmon \$12 • Chicken \$5

### ARUGULA SALAD

With Pear Gorgonzola & Balsamic Dressing

### BEET SALAD

Arugula, Feta Cheese, Shaved Almond, Lemon Dressing

### CAESAR SALAD

Classic Romaine, Croutons & Caesar Dressing

### CAPRESE SALAD

Mozzarella & Heirloom Tomatoes

### TRICOLORE SALAD

Arugula, Endive, Radicchio, Goat Cheese & Walnuts in a Balsamic Dressing

### NIZZARDA SALAD

Traditional Tuna Niçoise Salad



## CHARCUTERIE BOARD

Cured Meat & Cheese, Chef Selection



\$20 MEDIUM  
\$28 LARGE

### FUNGHI (Vegetarian)

Fresh Mozzarella, Cremini Mushrooms, Truffle Oil

### CRUDO

San Marzano Tomatoes, Fresh Mozzarella, Arugula, Parmigiano Reggiano, Prosciutto

### BROCCOLI RABE & ITALIAN SAUSAGE

Fresh Mozzarella, Ricotta Cheese, Broccoli Rabe & Italian Sausage

### BIANCA (Vegetarian)

Fresh Mozzarella, Basil, Pine Nuts, Sea Salt, Roasted Garlic

# BOTTE

## BURGERS

Choice of  
Sweet Potato Fries • Field Greens

### BOTTE BURGER

Angus Beef, Cheese, Lettuce, Tomato, Onions  
Add Pancetta • Avocado \$3

### VEGAN BURGER (Vegan)

Impossible Meat with Carrot, Potato, Zucchini, Avocado, Vegan Chipotle Mayo, Gluten Free Bun

\$19



## SIDES

### ASPARAGUS

CACIO E PEPE FRIES

STRING BEANS

BRUSSEL SPROUTS

GARLIC MUSHROOMS

FOCACCIA

SWEET POTATOES FRIES

FINGER ROASTED POTATOES

GARLIC BREAD

\$9



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.

## HOMEMADE PASTAS

\$19

Add: Shrimp \$7 • Chicken \$5 • Sausage \$5

### CACIO E PEPE

Spaghetti Pasta with Pecorino Cheese & Black Pepper

### CARBONARA

Spaghetti with Guanciale, Eggs, Black Pepper & Pecorino

### TAGLIATELLE ALLA BOLOGNESE

In a traditional Beef & Veal Bolognese Sauce

### ORECCHIETTE SALSICCIA E RAPINI

Sweet Sausage & Broccoli Rabe

### GNOCCHI ALLA SORRENTINA

Homemade Potato Gnocchi with Tomato Sauce & Mozzarella

### RIGATONI AI 4 FORMAGGI

Taleggio, Gorgonzola, Parmigiano, Pecorino with Truffle Oil

### FETTUCCINE GAMBERI E PESTO

Shrimp & Pesto Sauce

### AMATRICIANA

Rigatoni, Tomato Sauce, Guanciale & Pecorino

### RAVIOLI ALLA SALVIA

Ricotta Cheese, Butter & Sage

### SPAGHETTI VONGOLE

Clams, Cherry Tomatoes, White Wine Sauce

### LASAGNA BOLOGNESE

In a traditional Beef & Veal Bolognese Sauce, Bechamel

### RIGATONI VODKA

Creamy Pink Sauce

MAINS

### LAMB CHOP

New Zealand Lamb Chop with Spinach & Potatoes

\$31

### NEW YORK STRIP STEAK

Arugula & Shaved Parmigiano

\$34

### MERLUZZO ALLA LIVORNSE

Baby Cod in Tomato Sauce, Capers, Olives & Potatoes

\$23

### SALMONE ARROSTO

Atlantic Salmon, Roasted Potatoes, String Beans

\$27

### BRANZINO

Pan seared Branzino in a Lemon Caper Sauce served with sautéed Spinach & Roasted Potatoes

\$27

### CHICKEN PAILLARD

Grilled organic Chicken Breast with Mixed Greens, Cherry Tomatoes & Pickled Onions

\$21

### CHICKEN PARM

Panko Crusted Chicken Breast with Rigatoni Pomodoro

\$23

### GRILLED OCTOPUS

Grilled Octopus with Roasted Potatoes, String Beans

\$28



## WINES

### SPARKLING



PROSECCO, Extra Dry DOC, Casalini, Veneto	\$12	\$45
LAMBRUSCO QUERCIOLI MEDICI, "It Sparkles", (Emilia Romagna)	\$11	\$42
TAITTINGER BRUT LA FRANCAISE CHAMPAGNE, France		\$120

### ROSE

AUORE COTE MAS, France 2020	\$12	\$46
TAVEL CHATEAU D'AQUERIA, France 2020		\$52

### WHITE WINES

PINOT GRIGIO, Paradosso Tre Venezie, Veneto, 2020	\$12	\$44
SAUVIGNON BLANC, Bollini, Trentno, 2019	\$12	\$46
FALANGHINA 'CAMPI FLEGREI', Cantina Farro, Campania, 2020	\$13	\$50
CHARDONNAY "UNOAKED", Le Bruniche Nozzole, Toscana, 2020	\$14	\$54
GAVI, La Ghibellina DOCG, Piemonte, 2020	\$14	\$54
VERMENTINO, Samas Agricola Punica, Sardegna, 2020		\$52
PINOT GRIGIO, Pighin, Friuli, 2020		\$48
GAVI DI GAVI, "Rovereto" Michele Chiarlo, Piemonte, 2020		\$68
CHARDONNAY DREAMS, by Jermann, Alto Adige		\$110
GRECO DI TUFO, Villa Matilde, Campania, 2019		\$55
MALVASIA BIANCA, "Gelso Bianco" Tenuta I Gelsi, Basilicata, 2020		\$45

### RED WINES

MONTEPULCIANO D'ABRUZZO, Paradosso, Abruzzo, 2020	\$12	\$44
CHIANTI CAPOSALDO, Toscana, 2020	\$12	\$45
BARBERA D'ASTI, "Le Orme" M.Chiarlo, Piemonte, 2018	\$13	\$50
CABERNET LOCATIONS, California	\$13	\$50
CESANESE, Del Piglio M.Giuliani, Lazio, 2020	\$14	\$54
SUPER TUSCAN, Bulizio Le Palaie, (Cab, Merlot, Petit Verdot), 2013	\$15	\$58
NEBBIOLO, Colline Novaresi, Piemonte, 2019		\$55
BARBARESCO, "Reyna" M.Chiarlo, Piemonte, 2017		\$86
BAROLO, Tortoniano M.Chiarlo, Piemonte, 2016		\$90
AMARONE DELLA VALPOLICELLA, Villa Spinosa, Veneto, 2017		\$85
CHIANTI CLASSICO, Riserva Nozzole, Toscana, 2018		\$64
BRUNELLO DI MONTALCINO, Nardi, Toscana, 2016		\$125
SUPER TUSCAN, Guidalberto San Guido Sassicaia, (Cab, Sauvignon, Merlot), 2019		\$105
SUPER TUSCAN, Sassicaia San Guido, (Cabernet Sauvignon /Cab, Franc), 2016		\$420
AGLIANICO DEL VULTURE, Tenuta I Gelsi, Basilicata, 2018		\$49
MONTESSU, A. Punica, (Carignan, Cab Sauvignon, Merlot, Cab Franc), Sardegna, 2019		\$62
NERO D'AVOLA, Saia Feudo Maccari, Sicilia, 2018		\$76
KAID SYRAH, Alessandro di Camporeale, Sicilia, 2017		\$69



## 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

Zaya Reserva Rum, Diplomatico 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

– \$14 –

### 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

– \$14 –

### CLASSICO

Irish Gunpowder Gin, Contratto Bitter, Sweet Vermouth

### BLOOD ORANGE

Barrel Aged Negroni, Blood-Orange Purée

### VIOLA

Empress Gin, Fiorente Elderflower, Dry Vermouth

### MONARCH'S

Highclere Castle Gin, Martelletti Vermouth, Contratto Bitter

### SBAGLIATO

Irish Gunpowder, Sweet Vermouth, Prosecco

## SPRITZES

– \$14 –

### APEROL

Italian Aperitivo Liqueur, Prosecco, Seltzer

### CONTRATTO

Contratto Bitter, Prosecco, Seltzer

### LIMONCELLO

Limoncello, Prosecco, Seltzer

### CALABRESE

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

### BOUQUETS AND BUBBLES

Pomp & Whimsy Liqueur, Grapefruit, Prosecco

## DESSERT COCKTAILS

– \$15 –

### ESPRESSO MARTINI

Ravo Swedish Vodka, Borghetti Espresso Liqueur

### THE DAY AFTER

Irish Whiskey, Amaretto, Lemon Juice, Amaro Montenegro, Skrewball Peanut Butter Whiskey

## 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 –

### LAGER/PILSNER

FORST, Italy  
SIX POINTS, Brooklyn

### IPA

LAGUNITAS, California

### WHEAT

ALLAGASH, Maine

