

### ANTIPASTI

#### INSALATA MISTA 15

*mixed greens, veggies, house vinaigrette, (add crispy prosciutto 2)*

#### RUCOLA CON LIMONE 16

*arugula, lemon-almond-caper vinaigrette, pickled red onion, grana padano (add crispy prosciutto 2)*

#### CAPRESE 16

*tomato, fresh mozzarella, basil, extra virgin olive oil*

#### FRITTURA NAPOLETANA 15/21

*classic Neapolitan street food including arancini, potato 'crocche', and pasta 'frittatine'*

#### POLENTA FRITTA 14.5

*fried polenta sticks, side of tomato sauce*

#### MOZZARELLA FRITTA 14.5

*breaded fior di latte, oregano, side of tomato sauce*

#### POLPETTA DELLA NONNA 4.5

*homestyle meatball, tomato sauce (add pizza bread 6)*

#### MISTO DI OLIVE (serves two) 7.5

*mixed olives*

### PIZZE

#### Al Pomodoro (tomato base)

#### MARGHERITA 18

*tomato, fior di latte, basil*

#### MARINARA 16

*tomato, garlic, oregano*

#### NAPOLETANA 20

*tomato, fior di latte, anchovies, basil*

#### PROSCIUTTO E RUCOLA 23

*(prosciutto can be cooked or added after)*

*tomato, fior di latte, prosciutto crudo, fresh arugula*

#### SACRILEGIO 23

*tomato sauce, fior di latte, New Jersey pepperoni*

#### VESUVIO 23

*tomato, fior di latte, salame piccante, capicollo*

#### PROSCIUTTO E FUNGHI 23

*tomato, fior di latte, prosciutto crudo, mushrooms*

#### CAPRICCIOSA 27

*tomato, fior di latte, prosciutto cotto, salame, artichokes, mushrooms, olives*

#### Bianca (olive oil base)

#### FILETTO 21

*san marzano tomato fillets, fior di latte, garlic, basil*

#### QUATTRO FORMAGGI 22

*fior di latte, ricotta, smoked provolone, grana padano*

#### SALSICCIA E RAPINI (white or red) 24

*fior di latte, italian sausage, broccoli rabe*

#### ORTOLANA 23.5

*san marzano tomato fillets, fior di latte, garlic, eggplant, zucchini, peppers, oregano*

#### TRICOLORE 23

*fior di latte, ricotta, san marzano tomato, basil, walnut pesto, grana padano*

#### Alla Panna (cream sauce)

#### BOSCAIOLA 26

*cream, fior di latte, smoked provolone, pancetta, mushrooms, onions*

#### PANCETTA E ZUCCHINE 23

*cream, fior di latte, pancetta, zucchini, grana padano*

#### PIZZA GATTÒ 23

*cream, fior di latte, prosciutto cotto, whipped potato (with parsley), black pepper, grana padano*

#### Add-Ons 4

#### Substitutions 1.75

*tomatoes, mushrooms, arugula, artichokes, olives, ricotta, smoked provolone, anchovies, prosciutto cotto, salame, salame piccante, pancetta, italian sausage, garlic (2), extra basil (2), capicollo (5), rapini (5), prosciutto crudo (5)*

Sorry, no half & half.

**Make it vegan?** Our signature dough is vegan and you can substitute our cashew mozzarella on any pizza for an additional \$2.

### PASTA

#### SPAGHETTI AND MEATBALLS 25

#### SPAGHETTI ALLA CARBONARA 22

#### SPAGHETTI AL PESTO 22

### DRINKS

#### ITALIAN SODAS *chinotto, aranciata, limonata, rossa* .....4

#### ITALIAN ICE TEA *peach, lemon* .....4

#### POP .....3.5

#### JUICE .....3.5

#### KOMBUCHA .....6.75

#### MINERAL WATER .....8.5

#### BITTERS .....4

### CAFFE

#### ESPRESSO .....3.5

#### AMERICANO .....4

#### CAPPUCCINO .....4.5

#### EXTRA SHOT .....2

### DOLCI

#### GRAFFA CON NUTELLA 5

*handmade Neapolitan fritter made to order, dusted with sugar and cinnamon, and drizzled with nutella*

#### TIRAMISU 13

*an Italian classic made in house – layers of coffee drenched lady fingers with mascarpone cream*

#### TORTA CAPRESE 11

*a rich chocolate cake made with roasted almonds, walnuts, and a hint of orange, completely flourless and gluten free*

#### TRIS DI DOLCI 18

*a trio of tiramisu, torta caprese, and graffa*

#### CANNOLI 8.5

*two house made shells, ricotta filling, rotating flavours ask your server*

# WINE

House Wine *cantina tollo, abruzzo, italy (5oz, 1/2 L, 1L)* .....7.5/21/40

white TREBBIANO

red "TERRE DI CHIETI" SANGIOVESE

rosé ROSATO

## Red 5oz

COPPI "PELLIROSSO" NEGROAMARO, SALENTO IGP 2018 10/47  
*Puglia, Italia*

LUCCARELLI PRIMITIVO .....10/47  
*Puglia, Italia*

ALTESINO ROSSO DI MONTALCINO DOC 2022 ..... 12/57  
*Toscana, Italia*

FEUDI DI SAN GREGORIO AGLIANICO IRPINIA "RUBATO" .....12/57  
DOC 2019  
*Campania, Italia*

LA QUERCIA MONTEPULCIANO D'ABRUZZO .....13/62  
*Abruzzo, Italia*

LA STELLA 'FORTISSIMO' ..... 15/72  
*Osoyoos, British Columbia*

MASTROBERARDINO RADICI TAURASI DOCG 2017.....110  
*Campania, Italia*

BELCOLLE 'SIMPOSIO' BAROLO .....115  
*Piemonte, Italia*

CASA LUPO AMARONE DELLA VALPOLICELLA ..... 120  
*Veneto, Italia*

TENUTA REGALEALI 'VIGNA SAN FRANCESCO'.....135  
*Sicilia, Italia*

## White 5oz

UNAMI RONCHI VERDICCHIO DEI CASTELLI DI JESI ..... 9/42  
"VILLA BIANCHI" DOC 2022  
*Marche, Italia*

PHANTOM CREEK ESTATE RIESLING 2022 ..... 10/47  
*Oliver, British Columbia*

MASTROBERARDINO FALANGHINA DEL SANNIO ..... 13/62  
*Campania, Italia*

LA STELLA 'VIVACE' PINOT GRIGIO..... 14/67  
*Osoyoos, British Columbia*

## Rosé/Sparkling 5oz

KUTATAS PINOT NOIR ROSÉ 2022 .....12/57  
*Salt Spring Island, British Columbia*

CASA PALADIN PROSECCO EXTRA DRY ..... 12/57  
*Veneto, Italia*

LABRUSCA 'LINI 910' LAMBRUSCO N/V..... 14/67  
*Emilia-Romagna, Italia*

# COCKTAILS

CAMPARI & SODA (1.5oz).....11  
*campari, soda, lemon wedge*

AMARO & TONIC (1.5oz).....11  
*amaro, tonic, on the rocks*

ESPRESSO MARTINI (2oz) ..... 14  
*vodka, kahlua, espresso*

SPRITZ (3oz) ..... 12  
*aperol/limoncello/hugo/lambrusco/strega with prosecco, soda*

NEGRONI (3oz)..... 14  
*campari, gin, antica formula carpano*

SBAGLIATO (3oz)..... 14  
*"mistaken negroni": campari, prosecco, antica formula carpano*

BOULEVARDIER (3oz)..... 14  
*buffalo trace bourbon, campari, antica formula carpano*

# BEER / CIDER

Beer on Tap (16oz)  
*five rotating taps* ..... 8

Bottles & Cans  
(330ml)/(355ml) ..... 8

MORETTI  
PERONI  
HEINEKEN  
COORS LIGHT

33 ACRES OF SUNSHINE

TWIN SAILS (473 ml) *would crush* ..... 10  
GREEN HILL *semi-dry cider*..... 8  
NOMAD (500 ml) *traditional, pear*..... 12  
NOMAD (500 ml) *seasonal cider*..... 14

HEINEKEN *non-alcoholic beer*..... 6  
NONNY *pale ale or pilsner (.5%)* ..... 6

# AFTER DINNER

Amari (1oz).....9 Grappe (1oz) ..... 10 Liquori (1oz)..... 9

MONTENEGRO  
THE WOODS  
ODD SOCIETY *mia amata*  
FERNET BRANCA  
CYNAR

"PIEDIROSSO" RUSSO  
NONINO  
NONINO DI BARIQUE

LIMONCELLO *russo*  
SAMBUCA *molinari*  
VERMOUTH *antica formula carpano*  
BRANDY *vecchia romagna*  
AMARETTO *disaronno*  
FRANGELICO

\*A \$25 corkage fee will be applied on unopened, commercially produced bottles of wine supplied by patrons (management reserves the right to limit the number of bottles per table).