Little Things

ARANCINI 12
ZUCCHINI FRITTI 12
ROASTED BROCCOLI RABE bagna cauda 14

STRACCIATELLA & OLIVE OIL BRUSCHETTA 13
CRISPY CALAMARI 16
FRIED ARTICHOKE 12

Soup, Salads, & Such

MINESTRONE 18
hearty italian soup with pork meatballs and vegetables

TUNA CRUDO* 24
calabrian chili vinaigrette, crispy rosemary, pine nuts

PORCHETTA TONNATO 15
thinly shaved pork with tuna sauce - a classic!

PROSCIUTTO & BURRATA 25
with fruit, fig vincotto, and basil

CAPRESE KEGU 21
roasted tomatoes, buffalo mozzarella, pistachio, basil

SORT-OF SPICY CAESAR SALAD* 18
dressed in a calabrian chili and anchovy dressing

WOOD-FIRED SWEET PEPPERS 17
fromage blanc, pickled garlic, capers, saba

TUNA & PEA SALAD 25
cured tuna belly, endive, red onion, local peas

CHICKEN WITH TRICOLORE SALAD
confit chicken with an absolutely stunning salad

29

Pasta

BUCATINI ‘CACIO E PEPE’
our take on a classic roman pasta with parmigiano reggiano, pecorino, and cracked pink & black peppercorns

31

SPAGHETTI ‘CARBONARA’
a classic roman pasta with pancetta, egg yolk, cracked pepper, and parmigiano reggiano

32

RIGATONI
in a stewed tomato sauce, finished with pancetta, pecorino, and breadcrumbs

30

MAFALDE
long ribbon shaped pasta with heritage pork & veal bolognese, and parmigiano reggiano

34

Rigatoni

PISTACHIO BIANCO
ricotta robiola base, topped with hand-pulled mozzarella, red onion, pistachio and rosemary

24

STRETCH ARMSTRONG
a red sauce pie topped with cool, freshly made stracciatella cheese, basil, and extra virgin olive oil

27

MRS. MELFI’S
our house red sauce is topped with hand-pulled mozzarella, italian sausage, broccoli rabe, green onion, and parmigiano

26

At Birdeye!

While we will do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen-free. *Contains raw or undercooked food products. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Cocktails

ITALIAN GIN & TONIC 14
italian lemon-infused gin and jack ruddy tonic
SAN GIOVANNI SOUR 14
vodka, limoncello, prosecco
BITTER BEE 14
bourbon, fernet branca, honey, lemon
GARIBALDI 13
the ultimate lunch cocktail - campari and OJ
EX-ROYAL 14
gin, aperol, fresh ginger, lemon
ITALIAN GREYHOUND 14
freshly frothed grapefruit juice with amaro meletti
DEBBIE DON’T 15
tequila, avena, demerara, lemon
FAT & DIRTY MARTINI 15
olive oil washed vodka, olive juice

APEROLO SPRITZ 14
aperol, prosecco, chilled club soda
SEDANO SPRITZ 15
bordiga extra dry, jack ruddy tonic water, celery bitters
BELLINI 13
harry’s bar style - white peach puree and prosecco
ESPRESSO MARTINI ‘SHAKERATO’ 16
espresso, vodka, chocolate liqueur

GHIA SPRITZ 13
spirit-free aperitivo, bright, savory and bitter
LAID BACK MARGARITA 14
ritual spirit-free tequila, lime, agave, spicy bitters
THE GOOD SUN 13
ritual spirit-free tequila, pineapple, ginger, bitters

Wines by the Glass, Half Liter, or Bottle

SPARKLING & ROSÉ
PROSECCO 12/55
from Santome in the Veneto
LAMBRUSCO 14/65
bubbly red from Denny Bini in Emilia-Romagna
WHITE
HOUSE WHITE 12/35/55
a zippy Cococciola from Abruzzo
PINOT GRIGIO 15/45/70
a chiseled classic from Oltrepo-Pavese hills
VERDICCHIO 14/42/65
refreshing and food friendly from Colle Stefano
RED
HOUSE RED 12/35/55
medium bodied Primitivo from Puglia
FRAPPATO 16/48/75
light body, fruit forward from Gurrieri in Sicily
BARBERA 14/42/65
ripe cherries & freshness, Alessandria, Piedmont

SPARKLING ROSÉ 15/69
from Alice Ose in the village of Carpesica
STILL ROSÉ 14/42/65
dry Sangiovese from La Spinetta in Tuscany
TREBBIANO D’ABRUZZO 15/45/70
well balanced, saline and citrus by Il Mostro
SOAVE CLASSICO 13/39/60
round, with a touch of acid from Inama in the Veneto
CHARDONNAY 24/72/110
rich and mineral driven from north slope of Etna
NEBBIOLO 16/48/75
a structured, dusty and earthy, baby Barolo
CHIANTI CLASSICO 18/54/81
dark berries and medium body from Felsina in Tuscany
SUPER TUSCAN 22/66/102
full bodied Cabernet and Sangiovese from Avignonesi

Draft Beer
PERONI LAGER 8
BEVI BENE ITALIAN PILSNER 9
WESTBROOK IPA 9

Bottled and Canned Beer
HOLY CITY ‘PLUFF MUD’ PORTER 6
COAST ‘32/50’ KÖLSCH 7
REVELRY ‘ACHTUNGI’ SOUR BERLINER WEISSE 7
BUDWEISER LIGHT 5
ATHLETIC ‘UPSIDE DAWN’ (NA) GOLDEN ALE 6
**Sparkling**

PET-NAT (ARNEIS) ~ 58
Demarie, ‘Luigi,’ Piedmont, NV

PROSECCO SUPERIORE ~ 85
Silvano Follador, ‘Valdobbiadene,’ Veneto, 2021

PREMIER CRU CHAMPAGNE ~ 225

GRAND CRU CHAMPAGNE ~ 158
Pierre Paillard, ‘Les Parcelles,’ France, NV

RIBOLLA GIALLA ~ 92
I Clivi, ‘RBL,’ Friuli, 2019

---

**Rosato**

SCHIAVA ~ 70
Franz Gojer, Alto Adige, 2021

CILIEGIOLO ~ 78
Bisson, ‘Portofino,’ Liguria, 2020

---

**Lean Whites**

FIANO ~ 65
Ciro Picariello, ‘Irpinia,’ Campania, 2020

GRÜNER VELTLINER ~ 85
Manni Nössing, Alto Adige, 2021

FALANGHINA ~ 62
La Sibilla, Campania, 2020

CORTESE ~ 64
G. Lombardo, ‘Gavi di Gavi,’ Piedmont, 2021

---

**Richer Reds**

LAGREIN ~ 69
Muri-Gries, Alto Adige, 2020

NERO D’AVOLA ~ 126
Lamoresca, ‘Nero,’ Sicily, 2019

MONTEPULCIANO D’ABRUZZO RISERVA ~ 77
La Valentina, ‘Spelt,’ Abruzzo, 2019

BARBAresco ~ 159
Fratelli Grasso, ‘Vallegrande,’ Piedmont, 2016

ROSSO DI MONTALCINO ~ 227
Poggio di Sotto, Tuscany, 2017

BAROLO
Paolo Conterno ‘Riva del Bric’ Piedmont, 2018 ~ 149

BRUNELLO DI MONTALCINO ~ 198
Le Ragnaie, Tuscany, 2018

AGLIANICO RISERVA ~ 94
Fontanavecchia, ‘Vigna Cataratte,’ Campania, 2017

AMARONE DELLA VALPOLICELLA ~ 172
Pra, ‘Morandina,’ Veneto, 2015

magnum selections available upon request