

The Bottle List

Sparkling

- PETILLANT NATUREL 60
Il Mostro, ‘Il Pestifero,’ Marche, 2023
- PROSECCO SUPERIORE 85
Silvano Follador, ‘Valdobbiadene,’ Veneto, 2021
- FRANCIACORTA 112
Barone Pizzini, ‘Animante,’ Lombardy, NV
- SPECIAL CLUB CHAMPAGNE 230
Gaston Chiquet, France, 2015

Rosé

- SICILIAN
Girolamo Russo, ‘Etna Rosato,’ Sicily, 2024
- NEBBIOLO
Giacometto Bruno, ‘Canavese,’ Piedmont, 2022

Lean Whites

- CORTESE 68
Giordano Lombardo, ‘Gavi di Gavi,’ Piedmont, 2023
- FALANGHINA 62
La Sibilla, Campania, 2023
- VERDECA 65
Produttori di Manduria, ‘Alice,’ Puglia, 2024
- RIBOLLA GIALLA 65
Ronchi di Cialla, Friuli, 2023
- ARNEIS 69
Matteo Correggia, Piedmont, 2024
- FRIULANO 76
I Clivi, ‘San Pietro,’ Friuli, 2022
- DELICIOUS BLEND 65
Luigi Baudana, ‘Dragon,’ Piedmont, 2023
- PECORINO 70
Stefano Antonucci, ‘Santa Barbera,’ Marche, 2023
- MALVASIA 87
Borgo San Daniele, ‘I’Mauri,’ Friuli 2022

Full Whites

- CAPRETTONE 68
Villadora, Campania, 2022
- TREBBIANO BLEND 80
Tre Monte, ‘Thea,’ Emilia-Romagna, 2022
- INZOLIA 58
Cantine Barbera, ‘Tivitti,’ Sicily, 2023
- TIMORASSO 90
Vigneti Massa, ‘Derthona,’ Piedmont, 2022
- SANGIOVESE 100
Podere Lecci e Brocchi, ‘Il Sangio,’ Tuscany, 2021
- CHARDONNAY 100
Lis Neris, ‘Jurosa,’ Friuli, 2021

Bright Reds

- SCHIAVA 64
Weingut Niklas, Alto Adige, 2023
- SCHIOPPETTINO 78
Ronchi di Cialla, ‘RiNera,’ Friuli, 2021
- FRAPPATO 98
Lamoresca, ‘Nerocapitano,’ Sicily, 2023
- PELAVERGA 92
Castello di Verduno, ‘Basadone,’ Piedmont, 2022
- FRAPPATO & NERO D’AVOLA 89
COS, ‘Cerasuolo,’ Sicily, 2021
- CESANESE 65
Cincinnato, ‘Argeo,’ Lazio, 2023
- DOLCETTO D’ALBA 80
Cavallotto, Piedmont, 2021
- ALICANTE 79
Cantine Barbera, ‘Ciatu,’ Sicily, 2018

Richer Reds

- LAGREIN 69
Muri-Gries, Alto Adige, 2022
- NERO D’AVOLA 89
Caruso & Minini, ‘Naturalmente,’ Sicily, 2022
- TEROLDEGO 88
Elisabetta Foradori, Alto Adige, 2022
- GATTINARA 137
Vallana, Alto Piemonte, 2014
- VALPOLICELLA RIPASSO 124
L’ Arco, ‘Arcum,’ Veneto, 2022
- MONTEPULCIANO D’ABRUZZO RISERVA 80
La Valentina, ‘Spelt,’ Abruzzo, 2020
- BARBARESCO 159
Fratelli Grasso, ‘Vallegrande,’ Piedmont, 2016
- SYRAH 110
Fabrizio Dionisio, ‘Castagnino,’ Tuscany, 2023
- ROSSO DI MONTALCINO
Il Colle, Tuscany, 2021 102
Poggio di Sotto, Tuscany, 2021 227
- BAROLO
Paolo Conterno, ‘Riva de Brie,’ Piedmont, 2019 155
Giacomo Fenocchio, ‘Cannubi,’ Piedmont, 2022 315
- BRUNELLO DI MONTALCINO
Voliero, Tuscany, 2017 192
Fanti, Tuscany, 2020 153
- SUPER TUSCAN 395
Tenuta di Trinoro, ‘Campo di Camgi,’ Tuscany, 2020
- AGLIANICO RISERVA 94
Fontanavecchia, ‘Vigna Cataratte,’ Campania, 2018
- AMARONE DELLA VALPOLICELLA 172
Pra, ‘Morandina,’ Venetom 2017

MAGNUM SELECTIONS AVAILABLE UPON REQUEST

Fried Snacks

- SUPPLI 12
- ZUCCHINI FRITTI 12
- FRIED ARTICHOKEs 12



Fresh-Spun Gelato

Churned to order
with assorted toppings
SERVES 2+



Salads, Small Plates and Such

- STRACCIATELLA & OLIVE OIL BRUSCHETTA 13
- TUNA CRUDO* 24
calabrian chile vinaigrette, crispy rosemary, pine nuts
- WOOD-FIRED SWEET PEPPERS 17
formaggio bianco, pickled garlic, capers, saba
- ROASTED TOMATO CAPRESE 21
roasted tomatoes, buffalo mozzarella, pistachio, basil
- MELFI'S SPICY CAESAR SALAD* 18
dressed in calabrian chili and anchovy dressing
(add chicken milanese +12)
- TUNA & CANNELLINI BEAN SALAD 25
cured tuna belly, endive, red onion, cannellini beans
- PROSCIUTTO & BURRATA 25
with seasonal fruit, fig vincotto, and basil

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.



Please no substitutions.
Cash, American Express, Visa/Mastercard, Discover
No checks, and no smoking in restaurant.

Pizza

- | | | |
|---|--|---|
| <p>BIANCO 25</p> <p>ricotta, robiola, fresh mozzarella, fontina, sottocenere al tarufo & fried sage</p> | <p>STRETCH ARMSTRONG 27</p> <p>tomato sauce topped with cool, freshly made stracciatella, basil and extra virgin olive oil</p> | <p>MRS. MELFI'S 26</p> <p>tomato sauce with hand-pulled mozzarella, italian sausage, broccoli rabe, green onion, and parmigiano</p> |
|---|--|---|

pizzas served on Melfi's signature cracker thin crust

Fresh Pasta



- BUCATINI 31
- cacio e pepe with parmigiano reggiano, pecorino and cracked pink & black peppercorns



- SPAGHETTI 27
- in a classic pomodoro sauce, topped with freshly grated parmigiano reggiano and basil



- MAFALDE 34
- with heritage pork & veal bolognese, topped with freshly grated parmigiano reggiano



- PACCHERI 35
- with a hearty duck ragu, topped with freshly shaved parmigiano reggiano

Entrées

- CHICKEN WITH TRICOLORE SALAD
chicken milanese on a bed of beautiful local lettuces
29
- GRILLED BRANZINO
a crispy skin on fillet served with a fennel salad; with extra virgin olive oil and lemon
26

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.



Please no substitutions.
Cash, American Express, Visa/Mastercard, Discover
No checks, and no smoking in restaurant.