

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
- PREMIER CRU BLANC DE BLANC 190
George Remy, ‘Les Muits,’ France, 2019
- GRAND CRU BLANC DE BLANC 210
Philippe Gonet, ‘Roy Soleil,’ France, NV
- SPECIAL CLUB CHAMPAGNE 230
Gaston Chiquet, France, 2015

Rosé

- PROVENCE STYLE 72
Girolamo Russo, ‘Etna Rosato,’ Sicily, 2024
- NEBBIOLO 95
Giacometto Bruno, ‘Canavese,’ Piedmont, 2022

Lean Whites

- GRUNER VELTLINER 92
Manni Nossing, Alto Adige, 2024
- CORTESE 68
Giordano Lombardo, ‘Gavi di Gavi,’ Piedmont, 2023
- SAUVIGNON BLANC 92
Venica & Venica, Friuli, 2024
- 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
- MALVASIA 87
Borgo San Daniele, ‘l’Mauri,’ Friuli 2022

Full Whites

- CAPRETTONE 68
Villadora, Campania, 2022
- TREBBIANO BLEND 80
Tre Monte, ‘Thea,’ Emilia-Romagna, 2022
- TIMORASSO
Vigneti Massa, ‘Derthona,’ Piedmont, 2022

Bright Reds

- SCHIAVA 64
Weingut Niklas, Alto Adige, 2023
- LANGHE FREISA 74
Giacomo Fenocchio, Peidmont, 2022
- FRAPPATO 98
Lamoresca, ‘Nerocapitano,’ Sicily, 2024
- ETNA ROSSO 67
Torre Mora, ‘Cauru,’ Sicily, 2022
- SCHIOPPETTINO 78
Ronchi di Cialla, ‘RiNera,’ Friuli, 2021
- PELAVERGA 92
Castello di Verduno, ‘Basadone,’ Piedmont, 2022
- FRAPPATO & NERO D’AVOLA 89
COS, ‘Cerasuolo,’ Sicily, 2022
- CESANESE 65
Cincinnati, ‘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, 2023
- GATTINARA 165
Cantina Sociale Cooperative, Piemonte, 2018
- BRAMATERRA 137
Le Pianelle, Alto Piemonte, 2016
- VALPOLICELLA RIPASSO 124
L’ Arco, ‘Arcum,’ Veneto, 2022
- BARBARESCO 159
Fratelli Grasso, ‘Vallegrande,’ Piedmont, 2016
- SYRAH 110
Fabrizio Dionisio, ‘Castagnino,’ Tuscany, 2023
- ROSSO DI MONTALCINO
Il Colle, Tuscany, 2022 102
Poggio di Sotto, Tuscany, 2021 227
- BAROLO
Paolo Conterno, ‘Riva de Brie,’ Piedmont, 2021 155
Oddero, ‘Classico,’ Piedmont, 2006 415
- BRUNELLO DI MONTALCINO
Fanti, Tuscany, 2020 153
- SUPER TUSCAN 395
Tenuta di Trinoro, ‘Campo di Camgi,’ Tuscany, 2020
- AGLIANICO RISERVA 98
Fontanavecchia, ‘Vigna Cataratte,’ Campania, 2019
- AMARONE DELLA VALPOLICELLA 192
Pra, ‘Morandina,’ Venetom 2018

MAGNUM SELECTIONS AVAILABLE UPON REQUEST

Fried Snacks

SUPPLI 13

ZUCCHINI FRITTI 12

FRIED ARTICHOKEs 12



Fresh-Spun Gelato

Churned to order
with assorted toppings

SERVES 2+



Crudo

TUNA CRUDO*

calabrian chile vinaigrette
crispy rosemary, pine nuts

25

SALMON CRUDO*

fennel, shallot
lemon, chive, capers

22

SNAPPER TARTARE*

local peppers, citrus
castelvetro, fried shallots

25



Salads, Small Plates and Such

STRACCIATELLA & OLIVE OIL BRUSCHETTA 13

WOOD-FIRED SWEET PEPPERS 17

formaggio bianco, pickled garlic, capers, saba

MELFI'S SPICY CAESAR SALAD* 18

dressed in calabrian chili and anchovy dressing

A BEAUTIFUL LETTUCE SALAD 15

mixed seasonal lettuces with herbs and english peas
(add prosciutto +6)

PROSCIUTTO & BURRATA 32

with seasonal fruit, fig vincotto, and basil

We apply a universal 3% fee to offset payment processing and technology costs. 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.



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

Pizza

BIANCO 25

ricotta, robiola, fresh mozzarella
fontina, sottocenere al tarufo
& fried sage

STRETCH ARMSTRONG 27

tomato sauce topped with cool
freshly made stracciatella, basil
and extra virgin olive oil

MR. WALLY 26

vodka sauce topped hand pulled
mozzarella, salami, red onion
mushrooms, pickled fresno
peppers & oregano

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 37

in a white wine sauce
tossed with shrimp,
tomatoes, garlic, and
topped with fresh
parsley and bread
crumbs



CANNELLONI 32

pasta stuffed
with a lemon ricotta and
parmigiano reggiano
filling, topped with an
heirloom pomodoro



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

OSSO BUCCO 55

red wine braised pork shank
served with parmesan risotto
and crispy onions

GRILLED BRANZINO 48

two crispy skin fillets served
with a fennel salad
with extra virgin olive oil
and lemon

AQUA PAZZA MP

a gently poached
seasonal fish filet served
over a broth of tomatoes, white
wine, garlic, fresh herbs, and
extra virgin olive oil

Steak Florentine*

145

36oz grilled porterhouse served
with wood-fired potatoes,
garlicky greens, and salsa verde

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