

The Bottle List

Sparkling

- PETILLANT NATUREL 60
Il Mostro, ‘Il Pestifero,’ Marche, 2023
- PROSECCO SUPERIORE 98
Silvano Follador, ‘Valdobbiadene,’ Veneto, 2024
- FRANCIACORTA 112
Barone Pizzini, ‘Animante,’ Lombardy, NV
- SPECIAL CLUB CHAMPAGNE 230
Gaston Chiquet, France, 2015

Rosé

- PROVENCE STYLE 92
Nervi-Conterno, ‘Il Rosato,’ Piedmont, 2025
- THE BEST IN SICILY 99
Frank Cornelissen, ‘Susucaru,’ Sicily, 2024

Lean Whites

- PINOT GRIGIO 82
Bruno Verdi, Lombardia, 2025
- GRUNER VELTLINER 98
Manni Nossing, Alto Adige, 2024
- CORTESE 68
Giordano Lombardo, ‘Gavi di Gavi,’ Piedmont, 2024
- SAUVIGNON BLANC 92
Venica & Venica, Friuli, 2024
- FALANGHINA 62
La Sibilla, Campania, 2024
- VERDECA 65
Produttori di Manduria, ‘Alice,’ Puglia, 2025
- RIBOLLA GIALLA 65
Ronchi di Cialla, Friuli, 2023
- FRIULANO 76
I Clivi, ‘San Pietro,’ Friuli, 2023
- DELICIOUS BLEND 65
Luigi Baudana, ‘Dragon,’ Piedmont, 2024
- MALVASIA 87
Borgo San Daniele, ‘l’Mauri,’ Friuli 2022

Full Whites

- ETNA BIANCO 72
Barone Di Villagrande, Sicily, 2024
- CAPRETTONE 68
Villadora, Campania, 2023
- CHARDONNAY 98
Lis Neris, Friuli, 2022
- TIMORASSO 90
Vigneti Massa, ‘Derthona,’ Piedmont, 2022

Bright Reds

- FRAPPATO 98
Lamoresca, ‘Nerocapitano,’ Sicily, 2024
- ETNA ROSSO 72
Torre Mora, ‘Cauru,’ Sicily, 2023
- SCHIOPPETTINO 78
Ronchi di Cialla, ‘RiNera,’ Friuli, 2021
- PELAVERGA 92
Castello di Verduno, ‘Basadone,’ Piedmont, 2024
- FRAPPATO & NERO D’AVOLA 89
COS, ‘Cerasuolo,’ Sicily, 2022
- DOLCETTO D’ALBA 92
Cavallotto, ‘Vigna Scot,’ Piedmont, 2021

Richer Reds

- SCHIAVA 64
Niklas, Trentino-Alto Adige, 2024
- LAGREIN 84
Muri-Gries, Alto Adige, 2022
- NERO D’AVOLA 89
Caruso & Minini, ‘Naturalmente,’ Sicily, 2023
- TEROLDEGO 88
Elisabetta Foradori, Alto Adige, 2023
- BRAMATERRA 157
Le Pianelle, Alto Piemonte, 2016
- VALPOLICELLA RIPASSO 134
L’ Arco, ‘Arcum,’ Veneto, 2022
- MONTEPULCIANO D’ABRUZZO RISERVA 89
La Valentina, ‘Spelt,’ Abruzzo, 2021
- BARBARESCO 159
Fratelli Grasso, ‘Vallegrande,’ Piedmont, 2016
- SYRAH 110
Fabrizio Dionisio, ‘Castagnino,’ Tuscany, 2024
- ROSSO DI MONTALCINO
Il Colle, Tuscany, 2022 112
Salicutti, Tuscany, 2023 198
Poggio di Sotto, Tuscany, 2022 227
- BAROLO
Paolo Conterno, ‘Riva de Brie,’ Piedmont, 2021 175
Oddero, ‘Classico,’ Piedmont, 2006 415
- BRUNELLO DI MONTALCINO
Fanti, Tuscany, 2021 175
- SUPER TUSCAN 395
Tenuta di Trinoro, ‘Campo di Camgi,’ Tuscany, 2020
- AGLIANICO RISERVA 98
Fontanavecchia, ‘Vigna Cataratte,’ Campania, 2019
- AMARONE DELLA VALPOLICELLA 215
Pra, ‘Morandina,’ Veneto, 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 14
- WOOD-FIRED SWEET PEPPERS 18
formaggio bianco, pickled garlic, capers, saba
- MELFI'S SPICY CAESAR SALAD* 18
dressed in calabrian chili and anchovy dressing
- A BEAUTIFUL LETTUCE SALAD 17
mixed seasonal lettuces with herbs and english peas
(add prosciutto +9)
- ROASTED LITTLE NECK CLAMS 28
white wine broth, calabrian chilis, and garlicky toast
- PROSCIUTTO & STRACCIATELLA 32
with seasonal fruit, fig vincotto, and basil

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



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

Pizza

- | | | |
|---|---|--|
| BIANCO VERDE 25
whipped ricotta with lemon, fontina
hand-pulled mozzarella, aleppo
pepper, leeks and salsa verde
(add prosciutto +9) | 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 |
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pizzas served on Melfi's signature cracker thin crust

Fresh Pasta



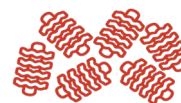
- BUCATINI 31**
cacio e pepe with
parmigiano
reggiano, pecorino
and cracked pink &
black peppercorns



- SPAGHETTI 34**
traditional puttanesca
with tomato, olive
garlic, and capers
tossed with tarvin
shrimp



- CANNELLONI 35**
pasta stuffed
with a lemon ricotta and
parmigiano reggiano
filling, topped with an
heirloom pomodoro



- RADIATORI 34**
with heritage pork &
beef bolognese, topped
with freshly grated
parmigiano reggiano



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

Entrées

- OSSO BUCCO 57**
red wine braised pork shank
served with parmesan risotto
and crispy onions
- GRILLED BRANZINO 62**
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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