ANTIPASTI

PANE E RICOTTA 5 PP
ricotta and miche bread
add Cantabrian anchovies +8

ARANCINI 6/EA
rice fritter with fontina cheese and Calabrian chili

PROSCIUTTO 28
30 month cured ham - Legato DOP

TARTARE DI TONNO 34
raw bluefin tuna with bottarga and chips*

FINOCCHIO 28
fennel salad with Castelvetrano olives and provolone

MOZZARELLA DI BUFALA 27
red kiwi, basil, and pine nuts

ROSTICCIANA 25
slow roasted dry aged ribs with rosemary and sweet balsamic

ZUPPA 22
black lentils, Parmigiano, and mushrooms

PRIMI

CANDELE CACIO E PEPE 28/38
house made pasta with heirloom peppercorns and Gran Mugello cheese

LINGUINE AL NERO 32/42
squid-ink pasta with cuttlefish, shallots, and tomato

TROFIE AL SALSICCIA 32/42
small spiral pasta with housemade sausage, broccoli, and Parmigiano- Reggiano

SPAGHETTI POMODORO 28/38
durum pasta, slow braised plum tomatoes, and garlic

SECONDI

PANINO 23
grilled sandwich with prosciutto cotto and caciocavallo

POLLO ARROSTO 42
hay-roasted half chicken with fennel and marjoram gremolata

MILANESE DI PESCE 44
fried swordfish loin with fennel and herb gribiche*

BRANZINO ALLA GRIGLIA 60
butterflied seabass with eggplant caponata

BRASATO DI MANZO 52
red wine braised short ribs with polenta, sage, and jus

CONTORNI

RANCHO GORDO BEANS 14

CHICORIES WITH ANCHOVY 17

CRISPY FRIES WITH AIOLI* 13

Please inform us of any allergies or dietary restrictions.
*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness

COCKTAILS

SPRITZ PALADINO BitteRoma, Cocchi Americano, prosecco, club soda, grapefruit 20
ALLA PRIMA NO. 3 Aviation gin, lemon, pomegranate, prosecco 21
CALABRIAN DAISY sun-dried tomato tequila, Italicus, preserved lemon, Calabrian chili. 22
PUNCH ESTIVO mezcal, watermelon, genepy, lime 22

SPARKLING

CIRO PICARIELLO ‘Contadino’ Brut Campania, IT 2023 . . . . . 20 / 100
G. WANNER Blanc de Blancs, Extra Brut Champagne, FR NV . . . . . 34 / 150

WHITE

GORRO Loureiro Vinho Verde, PT 2024 . . . . . 19 / 85
WOHLMUTH 'Phyllit' Sauvignon Blanc Steiermark, Austria 2024 . . . . . 21 / 95
GIOVANNI ALMONDO 'Vigne Sparse' Arneis Piedmont, IT 2025 . . . . . 20 / 90
TERRALIBERA Verdicchio dei Castelli di Jesi Classico Superiore Marche, IT 2024 . . . . . 22 / 100
PAQUET Bourgogne Chardonnay Burgundy, FR 2024 . . . . . 25 / 115

ROSE & ORANGE

SAN SALVATORE 1988 'Vetere' Paestum Aglianico Campania, IT 2024 . . . . . 18 / 80
IL CENSO 'Praruar' Catarratto Sicily, IT 2021 (orange). . . . . 21 / 95

RED

FEUDO MONTONI 'Lagnusa' Nero d'Avola Sicily, IT 2022 . . . . . 20 / 90
EMILIO VADA ‘Amaranto’ Dolcetto Piedmont, IT 2022. . . . . 22 / 100
BRANDINI ‘Filari Corti’ Langhe Nebbiolo Piedmont, IT 2024 . . . . . 25 / 115
SABLES VERTS Cabernet Franc Samur-Champigny, FR 2024. . . . . 23 / 105

BEER

TRANSMITTER X ALTRO PARADISO 'AP1' Pilsner Brooklyn, NY 16 oz 16
SUNDAY BEER 'Light Lager' Brooklyn, NY 12 oz 14
KILLSBORO ‘Island Vibes’ IPA Staten Island, NY 16 oz 16
FARNUM HILL Farmhouse Cider New Hampshire 12 oz 14
BEST DAY BREWING Kölsch (non-alcoholic) California <0.5% 12 oz 12

ZERO PROOF

LIMONATA FRIZZANTE housemade salted citrus cordial, lime oil, club soda 11
SPRITZ SOBRIO Ghia aperitif, orange blossom, verjus, soda 16
MONDO VERDE jasmine, fennel, citrus 16
PHONY NEGRONI St. Agrestis Brooklyn, NY 0% 15