

THE BEST OF THE BEST

Grain Organic Bakery Sourdough, olive oil or butter	\$3
House-marinated Olives	\$9
Erbazzone - Cime di rapa and ricotta cheese pie	\$16
Croquettes with rosemary aioli	\$18
Fried Calamari with Balsamic Mayonnaise	\$20
Artichokes & cavolo nero salad with Burrata cheese	\$28
Fresh pappardelle with slow-cooked beef ragù	\$30
Nonna's mezzelune pasta with pumpkin & goat cheese, with brown butter and sage sauce	\$30
Fresh spaghetti pescatora	\$34
Pesce al cartoccio (Snapper fillet with salsa verde)	\$34
Parmesan-crumbed lamb cutlets with salad	\$34

CONTORNI

Roast lemon potatoes	\$13
Shaved cabbage salad with Parmesan and Balsamic	\$13
Baby broccoli with lemon, mint and marinated feta	\$13
The CAMER-RON (add 1 Lamb cutlet)	\$15

DOLCI

Orange Crème Caramel (GF)	\$12
Tiramispoon (tasting of it) or single tiramisù: Classic, strawberry and pistachio	\$12
Banoffee pie	\$12



Buon Appetito!



Surcharge: All Credit Cards 1.3% and Amex. 2.5%

COCKTAILS & BEERS

Beer The Grifter Pale	\$12
Negroni (gin, Campari, sweet vermouth)	\$20
Spritz (Aperol/ Campari, Prosecco, soda)	\$18
Armando (gin, tonic, and yumbo Italian lemon)	\$18

VINI BIANCHI & FRIZZANTE

Glass - 500 ml- Bottle

NV Albino Armani 1607, Prosecco DOC (IT)	\$13	- -	\$60
E2023 Sassolino, Pinot Grigio (IT)	\$14	\$44	\$66
2022 Campagnola, Vigneti Foscarino, Soave (IT)	\$14	\$44	\$66
2021 Zuani, Vigne, Friuli (IT)			\$110
2022 Vie di Romans, Chardonnay, Friuli (IT)			\$110

VINI ROSSI & ROSÈ

2022 Poggio Al Sole Primavera Rosè (IT)	\$14	\$44	\$66
2022 Le Salette, Valpolicella (IT)	\$15	\$47	\$70
2021 Podere Frontino, Montepulciano d'Abruzzo	\$15	\$47	\$70
2020 Pietraventosa, Volere Volare, Primitivo (IT)	\$15	\$47	\$70

NON-ALCOHOLIC

Baladin (Spuma Nera & Cola)	\$10
Yumbo Italian Lemon soda	\$10

Salute!



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