

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
Three-cheese crocchette 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
Fresh spaghetti cacio e pepe (add truffle butter \$5)	\$28
Fresh spaghetti pescatora	\$34
Pesce al cartoccio (Fish of the day)	\$34
Parmesan-crumbed lamb cutlets with salad	\$36

CONTORNI

Roasted rosemary potatoes	\$13
Insalata Verde with Blood Plum Vinegar	\$13
Baby broccoli with lemon, mint and marinated feta	\$13
The CAMER-RON (add 1 Lamb cutlet)	\$15

DOLCI

Budino - Double chocolate custard (GF)	\$12
Banoffee pie	\$12
Tiramisù: Classic, strawberry or pistachio	\$12
Tiramispoon (3 spoons of tiramisù)	\$15



Buon Appetito!



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 Foscari, Soave (IT)	\$14	\$44	\$66
2021 Zuani, Vigne, 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
2024 Terre di Vita, Dieci Mani, Perricone (IT)	\$15	\$47	\$70

NON-ALCOHOLIC

Yumbo Italian Lemon soda	\$10
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Salute!

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

