



SALADS

CARCIOFI (GF) Mixed greens, fried artichokes Roman Style, goat cheese and toasted pistachios with balsamic vinaigrette	14
KALE CEASAR Shaved Tuscan kale with herbed croutons, shaved Parmigiano with buttermilk caesar dressing	15
PIEMONTE (GF) Little gem lettuce, apples, toasted walnuts, Gorgonzola dolce with homemade Italian dressing	13
ACCIUGA Baby arugula, grilled pineapple, marinated white anchovies, shaved Parmesan w/ lemon dressing	14
ESOTICA Baby Arugula, avocado, hearts of palm, tomatoes, Pecorino Romano cheese	14
Add Grilled Chicken \$4 / Add Grilled Shrimp \$5	

★ ANTIPASTI ★

ARANCINI (5 Italian rice balls) Nut free Pesto Arancini stuffed with mozzarella, served with spicy marinara sauce	14
PROSCIUTTO and BURRATA Prosciutto di Parma, Burrata mozzarella, EVOO served with Fried dough	16
CALAMARI FRITTI Crispy fried calamari	17
BRICK OVEN CHICKEN WINGS 5W \$10 10W \$18 Marinated with our mixed of fresh Italian herbs served with homemade ranch sauce.	
POLPETINE House ground short rib meatballs, tomato sauce, ricotta and Pecorino Romano	17



CROSTA BURGER With gorgonzola dolce, caramelized onions, tomatoes, roasted red pepper, baby arugula	20
CHEESEBURGER 4oz house ground burger with aged cheddar cheese and special sauce	17
GIULIO With bacon, smoked mozzarella, arugula, grilled red onions, black truffle mayo	21
BROOKLYN IMPOSSIBLE Plant-base patty, sweet-spicy pickles, arugula, tomatoes, vegan mozzarella	26

★ SANDWICHES ★

MEATBALL PANINO Homemade beef-ricotta meatballs with tomato sauce and mozzarella cheese served with fries	17
BUTTERMILK CRISPY CHICKEN (Thigh) SANDWICH With little gem lettuce, sweet-hot pickles, dill dressing served with fries (please allow us 10-15 minutes)	19

★ PIZZA ★

Our Sourdough pizza dough is naturally risen for 48-72 hours

THE REDS

MARGHERITA Classic with San Marzano tomatoes, fresh basil and homemade fior di latte mozzarella	17
MARGHERITA D.O.P A more intense flavor than the classic Margherita pizza, with burrata cheese, fior di latte, a touch of Pecorino and fresh basil	20
SMOKY HAWAIIAN San Marzano tomato sauce, fior di latte, pickled spicy peppers, pineapple and speck (smoked prosciutto)	20
PEPPERONI ALLA DIAVOLA Tomato Sauce, Fior di latte, pepperoni, jalapeños, spicy Calabrian chile honey	21
NAPOLITANA Fior di Latte mozzarella, roasted cherry tomatoes, anchovies, black olives	19
CHORIZO Tomato Sauce, Fior di latte mozzarella, Manchego Cheese, spicy chorizo and roasted red peppers	19
ORTOLANA Tomato Sauce, fior di latte mozzarella, roasted tomatoes, grilled zucchini, roasted mushrooms, homemade ricotta, sprinkled with Aleppo peppers	20

THE WHITES

PORK BELLY Housemade fennel pork belly, Panna, mozzarella, red onions, scallions	19
TARTUFATA Fior di latte mozzarella, truffled ricotta, toasted pistacchio pesto, honey	21
UMAMI EXPLOSION Taleggio cheese, fior di latte, smoked mozzarella, roasted mushrooms, sage, egg on top, sprinkled with housemade Umami seasoning	20
DI PARMA Fresh mozzarella, thinly sliced Prosciutto Di Parma, topped with baby arugula, 24 month aged Parmigiano and EVOO	20
SAUSAGE & ROASTED KALE Italian sweet sausage, roasted organic kale, Fior di latte, Valle d'Aosta Fontina cheese	20
4 FORMAGGI FORTE Mozzarella, Taleggio, Grana Padano and Alpine sweet Gorgonzola topped with arugula	19

Add \$5 for gluten free crust

(It may take an extra 15 minutes, but we promise it's worth the wait. Patience is key for a truly delicious meal.

Add \$3 for vegan mozzarella substitution

PASTA AL FORNO

Classic Southern Itallian Baked Pasta, short rib Bolognese, Rigatoni, mozzarella Topped with Breadcrumb 22
(Please allow us 10 minutes)

BEVERAGES

Apple juice	3
Cranberry juice	3
Root beer	5
Aranciata/limonata	3

SIGNATURE
COCKTAILS \$ 15

- SPICED UP PARADISE
Spicy rum, Malibu, Mango Puree, splash of Sprite
- COOL AS A CUCUMBER
Vodka, lime juice, simple syrup, cucumber and fresh mint
- BROOKLYN SUNSHINE
Vodka, rosemary, thyme, raspberry shrub, fresh lemon juice
- DEVIL’S MARGARITA
Tequila, simple syrup, triple sec, lime juice, red wine
- PICA-PICA
Ghost pepper tequila, Chinola, Salerno Blood orange
liqueur, fresh lime juice, tajin
- EL JEFE
Mezcal, Rockey"s Milk Punch infused strawberry, fresh lime
juice, agave, smoke salt

CLASSIC
COCKTAILS

- Espresso Martini \$14
- Whiskey Sour \$14
- Moscow Mule \$14
- Old Fashion \$14

MOCKTAILS \$9

- Blackberry Virgin Mojito
Blackberries, mint, lime juice, splash of soda
- Passion fruit and ginger
Passion fruit puree, ginger beer, fresh ginger

★ RED WINES ★

	GLASS	BOTTLE
Pinot Noir, <i>Venice</i>	11	40
Chianti, <i>Tuscany</i>	12	42
Montepulciano D’Abruzzo, <i>Abruzzo</i>	13	44
Cabernet Sauvignon, <i>Venice</i>	11	44
Malbec <i>Argentina</i>	11	44

APERTIFS			
BELLINI	12	CHISMOSA	12
		Chinola passion fruit liqueur & Prosecco	
MIMOSA	12	APEROL SPRITZ	12

BEERS

- BOTTLE 8
Peroni (Blonde Lager)
Brooklyn IPA (Amber Lager)
Stella Artois Liberté (Non Alcoholic)
- DRAFT 8
La Chouffe *Blond Belgian Beer* (Belgium)
Greenport Black Duck Porter (Peconic, NY)
Allagash White (Portland, ME)
Blue Point Toasted Lager (Patchogue, NY)
Threes Logical Conclusion (Booklyn, NY)
Bronx Well Earned Pilsner (Bronx, NY)
Lagunitas IPA (Petaluma,California)

SANGRIA

- RED WINE SANGRIA
OR WHITE WINE SANGRIA
13 /Glass - 46 /Pitcher

Our signature refreshing Sangria, with Brandy
fresh orange Juice and Port wine

★ WHITE WINES ★

	GLASS	BOTTLE
Passerina IGT, <i>Lazio</i> <i>Organic</i>	11	42
Favorita (Vermentino), <i>Langhe</i>	12	42
Pinot Grigio, <i>Venice</i>	11	40
Rose, <i>Abruzzo</i>	11	40
Chardonnay, <i>Puglia</i>	13	44

- SPARKLING 12
Prosecco Lambrusco (RED)