

# COCKTAILS 14

## **CHERRY BOMB | FANCY CHERRY COLA**

aged rum, dark rum, cherry, lime, falaernum,  
balsamic, seltzer, rose

## **CLEAR THE AIR | SAGE PENICILLIN**

blended scotch, amaro lucano, smoked sage, lemon, ginger

## **VILLAGE GARDEN | FLORAL TEQUILA SPRITZ**

blanco tequila, hibiscus, rose, lime, ginger, lavender,  
soho lychee

## **THINK PINK | PINK NEGRONI**

gin, cappelletti aperitivo, lillet rosé, genepy

## **LOVE BITES | TROPICAL BLOOD AND SAND**

mezcal, vermouth, poblano, passionfruit, lime, thai chile

## **PEACHY KEEN | PEACH TEA OLD FASHIONED**

rye, cognac, caffo vecchio amaro, earl grey, peach bitters

# FROZEN

## **FROZEN ESPRESSO MARTINI 14**

vodka, coffee, espresso liqueur, creme de cacao,  
whipped cream (optional)

# BUZZ-FREE

## **BUDS 9**

orange blossom, honey, Italian orange soda

## **FLOWER POT 9**

hibiscus, rose, lime, ginger

## **NON-ALCOHOLIC IPA**

Athletic, Stratford, CT <.5% | 7

# DRAFT BIRRA

## **LAGER**

“Narragansett”, Providence, RI 5% | 7

## **GOLDEN ALE**

“The Surf Beer”, Montauk Brewing Company, Montauk, NY  
4.5 % | 8

## **HAZY IPA**

“Gridlock Hazy IPA”, Five Boroughs Brewing Co., Brooklyn, NY  
6.5% | 8

## **BLUEBERRY RASPBERRY SOUR**

“Forbidden Fruit”, Catskill Brewery, Livingston Manor, NY  
4.8% | 8 (12 oz)

# CANS & BOTTLES

## **STOUT**

“North Sky,” Allagash, Portland, ME 7.5% | 8

## **CIDER**

Hudson North, Newburgh, NY 5% | 7

# SPARKLING

## PROSECCO

Col di Rocca, Veneto NV, 44 BTL | 12 GL

## PET NAT ROSÉ

'La Birba', Tenutia di Tavignano, Marche '22, 50\* | 14

## MOSCATO D'ASTI

La Spinetta, Piemonte '23, 49 | 14

# WHITE

## GRILLO

Angelo, Sicilia '21, 44 | 11

## VERDICCHIO

Bisci, Marche '23, 52 | 13

## CIRO BIANCO

"Curiale," Caparra & Siciliani, Calabria '22 48 | 13

## SAUVIGNON BLANC

Erste + Neue, Alto Adige '22, 46 | 13

## TIMORASSO

Tenuta San Giacomo ,Colli Tortonesi, Piedemonte '22, 62

# ROSÉ

## ROSÉ

La Spinetta, Toscana 2021, 48 | 12

## CERASUOLO

Q500, Abruzzo 2019, 76\*

# ORANGE

## ART ORANGE

Macerato, Paglieta 49 | 14\*

## BUCCE BIANCO

Macerato, Cardedu, Sardinia, 56

# RED

## MONTEPULCIANO

Cantina Sangro, Abruzzo '20, 44 | 11

## BARBERA

Punset, Piemonte 2020, 52 | 14\*

## ROSSO DI MONTALCINO

Mocali, Toscana 2020, 56 | 14

## TUSCAN BLEND

Buccia Nera, Toscana 2019, 60 | 15\*

## PRIMITIVO

'Calx', Filippo Cassano, Puglia, '19, 52 | 13

## AGLIANICO

'Vigna Quattro Confini,' Benito Ferrara, Campania '19, 60

## BRUNELLO DI MONTALCINO

Elia Palazzesi Collolceto, Toscana '17, 90\*

## BAROLO

Giacomo Fenocchio, Piedmonte, '19, 98

\*organic/biodynamic/natural

# CROSTINI

## TOMATO & BASIL 5

## WHITE BEAN 5

garlic, pecorino

## CAPONATA 5

eggplant, olives, capers, garlic, tomatoes

## PÂTÉ 5

chicken liver

## AVOCADO 7

olive oil, dried chili

## GOAT CHEESE 8

roasted tomato, dried chili

## RICOTTA 8

figs, honey

## STRACCHINO CHEESE 8

dried chili

# ANTIPASTI

## ZUPPA DEL GIORNO 9

soup of the day

## POLPETINI 10

meatballs, tomato ragù

## SAUTÉED CALAMARI 16

white wine, parsley, lemon

## FRIED CALAMARI 16

spicy pomodoro, lemon

## STEAMED MUSSELS 19

white wine, tomatoes, garlic

## CAPRESE MOZZARELLA DI BUFFALA 18

beefsteak tomatoes, basil, olive oil, balsamico

## BURRATA\* 26

imported Pugliese burrata, beefsteak tomatoes, basil, olive oil, balsamico

\*limited availability

# INSALATE

## HOUSE 10

mixed greens, tomatoes, parmesan, olive oil, balsamico

## CAESAR 15

Tuscan kale, croutons, parmesan, house caesar

## SHAVED FENNEL 14

arugula, herbs, pine nuts, parmesan, olive oil, balsamico

## AL ZIO 17

spinach, arugula, beets, goat cheese, pistachios, olive oil, balsamico

## SICILIAN 17

arugula, olives, tomatoes, cucumbers, onions, ricotta salata, olive oil, white wine vinegar

+ anchovies 4, avocado 4, chicken 6, shrimp 10, salmon 10, steak 10

a 20% gratuity will be added for parties of  
5 or more

# HANDMADE PASTA

## GNOCCHI 18

butter, sage, parmesan

## TAGLIATELLE AI FUNGHI 19

wild mushrooms, parmesan

## LASAGNA VERDE 23

spinach pasta, beef bolognese, mozzarella

## PAPPARDELLE LAMB RAGU 24

slow-cooked lamb ragu

## RAVIOLI DEL GIORNO MP

ravioli of the day

# IMPORTED PASTA

## RIGATONI RAGU 18

grandma's slow-cooked meatball & imported sausage ragu

## BLACK LINGUINE 20

squid ink pasta, calamari, tomatoes, dried chili

## PENNE POMODORO 16

tomatoes, basil, parmesan, gluten free available

## SPAGHETTI AL LIMONE 16

lemon, butter, parmesan

## ORECCHIETTE PESTO 17

basil, garlic, potatoes, string beans

+ anchovies 4, vegetables 4, chicken 6, shrimp 10, salmon 10, steak 10

# SECONDI

## POLLO AL FORNO 22

half chicken, mashed potatoes, tomatoes, gravy, kalamata olives

## SALMONE 26

string beans, capers, butter, sage, lemon

## TAGLIATA TOSCANA 26

skirt steak, arugula, parmesan, balsamico

# CLASSICO

## SPAGHETTI & MEATBALLS\* 18

## CHICKEN PARMIGIANA\* 18

## EGGPLANT PARMIGIANA 19

## PENNE ALLA VODKA 17

## SHRIMP SCAMPI 25

## CHICKEN FRANCESE 23

## FETTUCINE ALFREDO 18

\*child portions available

+ anchovies 4, vegetables 4, chicken 6, shrimp 10, salmon 10, steak 10

# CONTORNI

## SAUTÉED KALE 8

## SAUTÉED BROCCOLI 8

## STRING BEANS 8

## MASHED POTATOES 8

## GARLIC BREAD 7

## HAND CUT FRIES 8