

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', Filipo Cassano, Puglia, '19, 52 | 13

AGLIANICO

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

BRUNELLO DI MONTALCINO

Elia Palazzi 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 FRANCESCO 23

FETTUCCINE 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