

PANE

PALLONE 6
sicilian olive oil, benne, sea salt

PIZZA FRITTA 6
pomodoro, grana

MOZZARELLA

STRACCIATELLA artichokes, caviar, breadcrumbs 12
BURATTA DI BUFALA alici, toast 13
WISCONSIN olives, citrus, duck prosciutto 12
BURRATA caramelized onion tart 12
DI BUFALA mortadella, arugula, pistachios 12
CRISPY SMOKED MOZZ tomato sauce 13

MOZZARELLA TASTING 32

POLPETTE

MOMMY'S grana padano and basil 9
PORK whipped ricotta 9
NONNA'S currant mostarda 10
BRASSTOWN BEEF gouda, red onion jam & truffle 13
CRISPY VEAL spicy mayo 13
GRANA sage veloute & crispy sage 11

The Meatball Flight: One of Each 21

PASTA

PASTA E PISELLI 15
ditalini, peas, tomato, prosciutto

BUTTERNUT SQUASH OCCHI 19
brown butter, sage, amaretti, balsamic

RICOTTA CAVATELLI 19
"bolognese", sage veloute, ricotta salata

TORCHIETTO 18
sausage, broccolini, chili, parm

SPAGHETTI 16
pomodoro, basil

CALAMARATA NERI 21
shrimp, calamari, 'nduja, scallions, breadcrumbs

flour, eggs, salt, & water. that's it.

VERDURE

WOOD ROASTED SUNCHOKES ricotta, spicy honey 10
BROCCOLINI chili, lemon, garlic 9
WHOLE ROASTED KOBUCHA SQUASH fonduta, black truffle 18
BITTER GREENS anchovy, hazelnuts, ricotta salata 9
BRUSSEL SPROUTS sherry, honey, ricotta salata 9
CRISPY POTATOES aioli, parmesan 7

PIATTI

WOOD ROASTED CHICKEN peppers, onions, lemon, rosemary 22
CHICKEN CUTLETS lemon, lots of grana padano 19
WOOD ROASTED BRANZINO salsa verde, olives 25
PORCHETTA vincotto, currants, hazelnuts 25
16OZ PRIME BISTECCA PIZZAIOLA tomato, onions, oregano 42

PIZZA

MARGHERITA CLASSICO 16
THE NEW YORKER 15
shredded mozz, tomato, oregano
RONI 18
pepperoni, tomato, fior di latte,
calabrian chili honey
BURRATA 18
olives, anchovies, oregano

POTATO 19
goat cheese, truffle honey, pistachio
TRUFFLE 23
stracchino, burrata, robiolina, black truffle
SAUSAGE 18
ricotta & egg
ACORN SQUASH 19
crema, walnuts, brown butter, saba

MORTADELLA 19
ricotta, pears, red onion, pistachio honey
BONE MARROW 23
smoked mozz, tomato, fried rosemary
PROSCIUTTO 21
stracchino, arugula, balsamic, hazelnuts
*add: ricotta, calabrian chili, caramelized onion,
alici, burrata, prosciutto, coppa, egg 3*

*Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses.
We'll do our very best to accomodate you, but we cannot guarantee that our kitchen or our suppliers are 100% allergen-free.*



WINE

SPARKLING

N/V Prosecco, Ruggeri & C, Veneto 11/44

N/V Bardolino Rose, Le Morette 'Chiaretto', Veneto 13/52

N/V Lambrusco, Cleto Chiarli, Emilia-Romagna 12/48

WHITE

N/V Fiano, Basilisco 'Sophia', Basilicata 15/60

2017 Pecorino, Poderi Marchesi Migliorati, Abruzzo 15/60

2018 Falanghina, Campi Valerio 'Fannia', Molise 11/44

2017 Verdicchio, Fuso, Marche 10/40

2018 Greco di Tufo, Vicus, Campania 11/44

2017 Pinot Grigio, Alpha Zeta, Veneto 10/40

2015 Grillo, Monte Bernadi, Sicily 10/40

2014 Vermentino, Giacomelli, Liguria 11/44

2018 Vernaccia, Le Calcinaie, Tuscany 11/44

ROSE

2018 Cerasuolo, Valle Real, Abruzzo 10/40

N/V Dolcetto, E Rosato, Piedmont 13/65 [1 Liter]

2018 Grassa Le Zolle, Nebbiolo 11/44

RED

2018 Frappato, Caruso e Minini, Sicily 13/52

2016 Primitivo, Poggio Anima "Lilith", Basilicata 11/44

2017 Aglianico, La Capranera, Campagna, 12/48

2013 Montepulciano, Campi Valerio, Molise 11/44

2015 Sangiovese, Antonelli San Marco, Umbria 12/48

2018 Piediroso, Mastroberardino, Campagna 13/52

2017 Susumaniello, Li Veli, Puglia 15/60

2016 Nerello Mascalese, Cantine di Indie, Sicily 14/56

2016 Vernaccia Rosso, Villa Ligi di Stefano Tonelli, Marche 11/44h

SPRITZ

APEROL SPRITZ 10

Aperol, Prosecco, Club Soda

PELLEGRINO SPRITZ 11

Gin, Aperol, Arancia Rosso

SBAGLIATO SPRITZ 12

Campari, Prosecco, Sweet Vermouth

BEER — DRAFT

Peroni, Italy, \$5

Arches Bohemian Riot Lager, Hapeville GA, \$6

Monday Night, Space Lettuce IPA, Atlanta GA, \$7

BEER — BOTTLES AND CANS

Creature Comforts, Reclaimed Rye, \$5

Wild Heaven, Emergency Drinking Beer, \$5

Three Taverns, Prince of Pilsen, \$5

Orpheus, Transmigration of Souls IPA, \$7

Arches, Queen's Weisse \$6

Sweetwater Brewery, 420 Pale Ale, \$5

Pretoria Fields Collective, Walker Station Stout \$6

Eventide, Red Head Haley \$5

Second Self, Thai Wheat \$5

Reformation, Cadence Belgian Ale \$5

Wild Leap Brew Co., Local Gold Blonde Ale, \$5

COCKTAILS

BIANCO

gin, lillet blanc, suze, lemon

BACIO ROSSO

campari, cynar, fernet, dolin, orange bitters

BIRRA AMERICANO

campari, dolin, lager

SAONA LIBRE

dark rum, chinotto, lime, fennel pollen

DID IT "MY WAY"

white rum, aperol, lemon, zucca

