



Insalate & Antipasti	
Baby Rucola, Pickled Red Onions & Pecorino	8.00
with bresaola	11.00
Insalata Di Mozzarella	13.00
Insalata Di Calamari Grigliata	12.00
Insalata Di Verdure Di Autunno	12.00
Beets, Orange, Pecorino, Mint & Hazelnuts	12.00
Antipasti Plate	14.00
Olives	7.00

Primi	
Pappardelle with sausage and mushrooms	18.00
Spaghetti with aglio olio	12.00
with pomodoro	15.00
Cavatelli with peppers and eggplant	16.00
Occhi Di Lupo with mussels	16.00
Tacozette Con Ragù Di Anatra	17.00
Chitarra with zucchini & pangrattato	16.00
with soppressata	18.00

Affettati	
Assortito	18.00
Prosciutto 18 Month	10.00
Bresaola	10.00
Soppressata	9.00
Cullatello	10.00
Mortadella	8.00
Coppa	7.00
Speck	9.00

Panini	
Bresaola, Arugula, Cacio De Roma, Fig Jam	11.00
Soppressata, Goat Cheese, Tapenade	11.00
Prosciutto, Mozzarella, Arugula Pesto	11.00
Zucchini, Eggplant Pesto, Scamorza	11.00
Mozzarella, Fontina, Capriano, Truffle Oil	11.00
Fontina, Porcini Oil, Spinach, Mushroom	11.00
Heritage Foods Wagyu Beef Bollito	18.00

Bruschette	
One \$3 / Three \$7 / Five \$12 / Seven \$16 / Nine \$19.	

Fagioli	
Pesto	
Noci	
Tapenade	
Caponata	
Ricotta	
Fug Nascarpone	
Tonno	
Cauliflower	
Rabe	
Fennel	
Zucchini	
Pepperonata	
Truffle Egg Toast	9.00
with bottarga	12.00

Piatti	
Polpetta	12.00
Polenta, Frughi And Cippolle	15.00
with pancetta	17.00
Pollo Con Spatzle E Rapini	17.00
Polpi Alla Siciliana	15.00
Bistecca Dell Agnello	18.00
Lasagnette Di Melanzane	12.00

Fritti	
Suppli	11.00
Mozzarella In Carrozza	10.00
Panelle	8.00
Spatzle E Rapini	7.00

Patatas Al Tartufo	9.00
Spinach & Fennel	8.00

Bevanda	
Espresso	2.50
Cappuccino	3.00
Latte	3.50
Americano	2.50
Arauciatà	2.00
Limonaia	2.00
Chinotto	2.00
Sau Bitters	2.00
Aqua Minerale	6.00
Iced Tea	2.00
Lemonade	3.00

**Dinner Party**

First Course	
Insalata Di Verdure Di Autunno	
Beets, Orange, Pecorino, Mint & Hazelnuts	
Insalata Di Calamari Grigliata	
Affettati	
Panelle	

Second Course	
Polpetta	
Baked Cavatelli with eggplant and peppers	
Lasagnette Di Melanzane	
Soppressata, Goat Cheese & Tapenade	
Panino	
Fontina, Spinach, Mushroom & Porcini Oil	
Panino	

Third Course	
Affogato	
Nitella Panino	
Panna Cotta	
Assorted Cheeses	

**Formaggi & Dolci**

Formaggi & Dolci	
Three	12.00
Five	14.00
Seven	18.00
Nine	22.00
Condimenti	6.00

Dolci	
Affogato	5.00
Nitella Panino	5.00
Panna Cotta	6.00
Budino Di Cioccolata	6.00
Torta with raspberry compote and crema	8.00
House-Made Gelato	6.00
House-Made Sorbetto	6.00
Biscotti	5.00
with vino dolce	7.00

Latte	
Toma Piemontese	
Piave Mezzano	
Fontina Val D'aosta	
Provone Piccante	
Gorgonzola Dolce	

Cafe e Te	
Americano	2.00
Aspresso	2.50
Aappuccino	3.00
Latte	3.50
Lavender Mint	3.50
Earl Grey	3.50
Green Peony	3.50

Puerh Tuocha	3.50
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Latte Di Capra	
Gran Cornuto	
La Prima	
Brunet	

Latte Di Pecora	
Cacciota Corsignato	
Primo Sale Bianco	
Fiore Sardo	
Crotonese	

Latti Misti	
Cravanzina	
Rocchetta	
Robiola Bosina	

**Prix-Fixe Brunch - Prima Colazione \$19**

10:00am-4:00pm Saturday & Sunday. One Espresso Or Cappuccino Or Latte Or Americano & One Bellini Or Bloody Mary Or Orange Juice

All Brunch Items Are Also Available A La Carte

Choose One	
Truffle Egg Toast	
Frittata Del Giorno	
Mortadella, Egg & Fontina Panino	
Fontina, Egg & Arugula Pesto Panino	
Farro And Fresh Fruit with yogurt	
Eggs In Purgatorio	
Panettone French Toast with pancetta	

Choose For An Additional \$3	
Egg Bollito	
Spaghetti Alla Carbonara	
Smoked Trout with potato hash	
Truffle Egg Toast with bottarga	

**Cocktails**

**Liquori Bar Favoriti**

323 house-infused rosemary hendricks gin, reduced balsamic vinegar, basil freshly squeezed lemon juice and fruits of the season

Giulietta grappa, cherry heering, freshly squeezed lime juice, and rhubarb bitters

Veneto aperol, fresh lemon juice, clover honey syrup, egg white and prosecco

Sant Emio hinc cognac h, cherry heering, dolin vermouth rouge, angostura bitters, lucid absinthe and burnt orange oil

Luice Del Sole finlandia grapefruit vodka, aperol honey freshly squeezed lemon & orange juices

**I Classici**

The Chinese Lady g'vine, flourasion gin, yellow chartreuse and freshly squeezed grapefruit juice 11.00

Coronation 37 banks 5 island rum, ransom old tom gin, orange curacao and freshly squeezed lemon juice 11.00

Fancy Whiskey Cocktail 11.00

rye whiskey, luardo maraschino liqueur, angostura bitters and regan's orange bitters 6.00

Sea Fizz pernod absinthe, freshly squeezed lemon juice, egg white and chilled seltzer water 11.00

Scotch Rickey famous grouse scotch, freshly squeezed lime juice, angostura bitters and chilled seltzer water 11.00

Sensation Cocktail old tom gin, luardo maraschino, freshly squeezed lemon juice and fresh mint 11.00

Eagle Cocktail old raj 92 proof gin, creme yvette, freshly squeezed lemons juice and egg whites 11.00

Jack Rose lard's 100 proof apple brandy, house made grenadine and freshly squeezed lemon juice 11.00

**Vecchia, Ma Non Dimenticate - Cocktails**

Corpse Reviver #2 bombay sapphire gin, cointreau, lillet blond lucid absinthe, freshly squeezed lemon juice

Cotillion old forrester bourbon, appleton estate rum freshly squeezed lemon and orange juices, cointreau, lucid absinthe

Monkey Gland bombay gin, lucid absinthe freshly squeezed orange juice, grenadine

Blood & Sand cutty sark scotch whisky, cherry heering n&r sweet vermouth, freshly squeezed orange juice

Casino Cocktail gordons gin, luardo maraschino, regan's orange bitters freshly squeezed lemon juice and brandied cherries

Widow's Kiss calvados, yellow chartreuse, benedictine, angostura bitters

Hemingway 10 cane rum, luardo maraschino, freshly squeezed grapefruit and lime juices, sugar

Admiral bombay gin, cherry heering, freshly squeezed lime juice

The Last Word plymouth gin, green chartreuse v.e.p. luardo maraschino, freshly squeezed lime juice

**Vecchia, Ma Non Dimenticate - Fizzes**

Morning Glory cutty sark blended scotch, lucid absinthe freshly squeezed lemon juice, sugar, egg white, chilled seltzer water

Apple Blow lard's applejack, freshly squeezed lemon juice, sugar egg white, chilled seltzer water

Bismark Fizz plymouth slice gin, freshly squeezed lemon juice, sugar egg white, chilled seltzer water

Dubonnet dubonnet, cherry heering, freshly squeezed lemon & orange juices, egg whites

Hoffman House gordons gin, luardo maraschino, cream freshly squeezed lemon juice, sugar, chilled seltzer water

**Vecchia, Ma Non Dimenticate - Flips, Daisies, Fixes & Sours**

Applejack Flip lard's applejack, sugar, whole egg freshly grated nutmeg

Rim Flip appleton estate rum, sugar, whole egg freshly grated nutmeg

Gin Daisy plymouth gin, raspberry syrup, freshly squeezed lemon juice chilled seltzer water, fruits of the season

Brandy Fix hinc cognac, cherry heering, freshly squeezed lemon juice, fruits of the season

Pisco Sour barsol pisco brandy, freshly squeezed lime juice sugar, egg white, angostura bitters

**Vecchia, Ma Non Dimenticate - Long & Short Drinks**

Whiskey Smash old forrester bourbon, fresh spearmint, sugar, fruits of the season

Dark & Stormy gosling rum and ginger beer

Pimm's Cup pimm's #1, freshly squeezed lemon juice, ginger ale, fresh cucumber, orange, lemon, strawberries & mint

Italian 75 bombay gin, freshly squeezed lemon juice, sugar, chilled prosecco, fruits of the season

Moscow Mule finlandia vodka, ginger beer, freshly squeezed lime juice

Ward 8 old forrester bourbon, freshly squeezed lemon juice, sugar, grenadine