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## MARTINIS & COCKTAILS

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**ALL COCKTAILS ARE 2.5OZ**  
\$12 - ADD \$3 FOR PREMIUM  
ALCOHOL

### CAPO SANGRIA

red wine, juice of the day, briottet  
liqueur, lemon juice, orange slices,  
stawberry

### GODFATHER

glenfiddich 12yr, disaronno amaretto,  
montenegro amaro, orange bitters

### BARREL AGED NEGRONI

tanqueray gin, campari, dubonnet  
rouge, averna amaro

### PEACH BELLINI

prosecco, peach purée, briottet

### AMARETTO ACIDO

disaronno amaretto, cointreau, lemon  
juice, dash of bitters

### STRAWBERRY COSMO

fresh strawberry, vodka, cranberry  
juice, briottet crème de fraise, juice,  
soho

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## APERTIVI & DIGESTIVI 1.5oz

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CAMPARI 8

APEROL 8

SAMBUCA 7.5

AVERNA 8

LIMONCELLO 7.5

AMARO MONTENEGRO 8

AMARO NONINO 12

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## WHISKY & BOURBON 1oz

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JOHNNY WALKER BLK 9

JOHNNY WALKER BLUE 36

MACALLAN 12YR 13

OBAN 14YR 15

GLENFIDDICH 12YR 13

CHIVAS REGAL 10

JACK DANIELS 8

JAMESON 8

MAKER'S MARK 10

DRAMBUIE 7

CROWN ROYAL 10

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## BIRRE

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KRONENBOURG 330ML 7

HOEGAARDEN 330ML 7

MORETTI 330ML 7

PERONI 8oz 4

20oz 8

URKELL PILSNER 8oz 4

20oz 8

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## VODKA & GIN 1oz

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TITO'S PREMIUM 10

KETEL ONE 8

GREY GOOSE 9

HENDRICKS 8

BOMBAY SAPPHIRE 8

TANQUERAY 8

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## SOFT DRINKS

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COKE 3.5

DIET COKE 3.5

GINGER ALE 3.5

LURISIA ARANCIATA 4.5

LURISIA LIMONATA 4.5

LURISIA CHINOTTO 4.5

LURISIA GAZZOSA 4.5

CHASERS JUICE OF THE DAY 4.95



TRATTORIA

cibo italiano

Chef Gabriele Di Marco

Lunch | Dinner | **Drinks** | Private Events

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## ANTIPASTI

**OLIVE MISTE CALDE 9**  
assorted warm olives

**ARANCINI 10**  
porcini mushroom, parmigiano,  
thyme, served with truffle aioli

**POLPETTE 12**  
traditional meatballs in tomato  
sauce

**FRITTO DI CALAMARI 16**  
deep fried calamari, lemon

**POLIPO ALLA GRIGLIA 18**  
grilled octopus, fried squid  
ink polenta, pancetta, olives,  
watercress, fennel and orange

**TAGLIERE DI SALUMI 22**  
selection of Italian cured meats

**HALF PRICE  
BOTTLES OF WINE**  
*Every Tuesday*

## INSALATE

**CAVOLETTI 12**  
shaved brussel sprouts, pickled red  
onion, almonds, pecorino

**CESARE 12**  
baby romaine, pancetta, parmigiano,  
anchovies, croutons, basil

**CAVOLO RICCIO 13**  
baby kale, spinach, pickled heirloom  
carrot, radish, shaved apple, carrot pure

**MOZZARELLA DI BUFALA 13**  
cherry tomatoes, basil, extravirgin olive  
oil

## PASTE

**CAVATELLI CREMA DI ZUCCHINE 18**  
zucchini pure, orange zest, crumbled  
pistachio, basil

**MACCHERONI ALLA NORMA 18**  
tomato sauce, eggplant, ricotta salata, basil

**ORECCHIETTE AL TONNO 19**  
tomato sauce, tuna, capers, chili, fresh mint

**TAGLIATELLE ALLA BOLOGNESE 19**  
traditional veal ragu, parmigiano, basil

**SPAGHETTI ALLE SEPIE 20**  
cuttlefish ink and tomato sauce,  
cuttlefish, parsley

## PIZZE

**MARGHERITA D.O.P 15**  
tomato, mozzarella, basil

**MARGHERITA VERACE 19**  
bufala mozzarella, tomato, basil

**AGNELLO 18**  
tomato, mozzarella, lamb sausage,  
mint, roasted peppers, ricotta salata

**MELINA 18**  
tomato, goat cheese, rucola,  
prosciutto

**CARDINALE 18**  
tomato, mozzarella, black olives,  
salami

**NAVONA 17**  
tomato, mozzarella, roasted  
peppers, black olives, mushrooms,  
artichokes

**ALBA 22**  
tomato, burrata, bresaola, rucola

**FUNGHI 18**  
bianca, mozzarella, taleggio, wild  
mushrooms, spinach

**DANTE 18**  
bianca, mozzarella, walnuts, honey,  
prosciutto, gorgonzola, pears

**SALSICCIA 18**  
bianca, mozzarella, sausage, rapini,  
chili oil

## SECONDI

**CALAMARI ALLA PALERMITANA 24**  
grilled breaded calamari, charred  
radicchio, candied cherry tomato, balsamic  
vinegar, Sicilian salmoriglio

**SUPREMA DI POLLO 24**  
pan seared 8oz chicken supreme, polenta,  
braised puntarelle, chili, capers, anchovies

**BRANZINO 29**  
pan seared branzino, cauliflower pure,  
braised rapini, fingerling potato

**COSTATA DI VITELLO 32**  
grilled 8oz veal chop, cherry tomato pure,  
Sicilian caponata (eggplant, tomato sauce,  
olives, raisin, pinenuts)

## MENU DEGUSTAZIONE

*Put the menu away.  
Let our chef cook for you.*

**ANTIPASTI | PASTA | SECONDO | DOLCE**  
*All served family style for groups of 4 or more.  
Participation of the entire table is required.*

55  
per person

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carrot, radish, shaved apple, carrot pure

**MOZZARELLA DI BUFALA 13**  
cherry tomatoes, basil, extravirgin olive  
oil

### **\* ADD TO ANY INSALATA**

suprema di pollo 10  
salmone 10  
bistecca di manzo 10

## PIZZE

**AGNELLO 18**  
tomato, mozzarella, lamb sausage,  
mint, roasted peppers, ricotta salata

**ALBA 22**  
tomato, burrata, bresaola, rucola

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salami

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**TAGLIATELLE ALLA BOLOGNESE 19**  
traditional veal ragu, parmigiano, basil

## SECONDI

**BISTECCA DI MANZO 19**  
6oz flat iron, arugula, cherry  
tomato, parmigiano

**INSALATA DI POLLO 18**  
pan seared 8oz chicken supreme,  
mix greens, cherry tomato

**SALMONE 19**  
pan seared salmon, cauliflower  
pure, braised rapini

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