

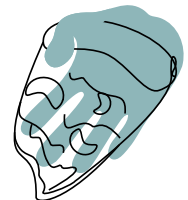
OYSTERS* east or west coast ½ dozen 24
TUNA CRUDO* pickled cherry tomato + aji dulce peppers 25
CHILLED SHRIMP campari aioli + orange 23
SEAFOOD PLATTER oysters + shrimp + clams + mussels 59



DEVEILED EGG trout roe* + dill 5/EA
ONION DIP Frillman Farms Vegetables 21
BABY BEETS fermented mushroom + mojama 16
MARKET GREENS SALAD radish + fennel + tarragon dressing 15
SMOKED MACKEREL* tonnato + pumpernickel + radish 18
STUFFED OLIVES italian sausage + lemon aioli 14
CHICKEN WINGS calabrian chili glaze + onion dip "ranch" 21
MUSSELS nduja + highlife + puffed crust 22
FRITTO MISTO calamari + shrimp + skate cheeks + saffron aioli 26
PASSATELLI little neck clams + brodo 24
SABLEFISH salsa rossa + charred farm peppers 28



POMODORO house cheese + red sauce 16
MARGHERITA house pulled mozz + basil 20
FIREBALL spicy salami + red sauce + mozzarella 28
PEPPERONI tempesta pepperoni + red sauce + mozzarella 24
FENNEL SAUSAGE red sauce + red onion + mozzarella 25
SUPREME sausage + green pepper + mushroom + onion 26
MUSHROOM funky italian cheeses + scallion tops 27
CLAM yukon gold + garlic + cream + sicilian oregano 28
MORTADELLA pistachio pesto + mozzarella + lemon 29
BROCCOLI guanciale + crispy broccoli + pecorino 29



Executive Chef: Joe Frillman
Director of Operations: Hannah Griffith
Bar Director: Becca Petersen
Executive Sous Chef: Meghan Groenhagen



A 20% service charge is added to all dine-in checks. All gratuity and fees are included and any additional tip is not expected.

COCKTAILS

electric guitar noise 12

blanco tequila, green grapes,
st germain, suze

ENEMIES TO LOVERS 10

lo-fi gentian amaro, vermouth,
cynar, prosecco

HAT TRICK 12

old forester rye, meletti,
mommenpop grapefruit,
sparkling lemon
milk clarified

GARIBALDI 10

campari, italicus, fluffy orange

ITALIAN BRAINROT 15

rum blend, amaro montenegro,
monkey shoulder scotch,
yellow chartreuse

CONVICTED MELON 12

ford's gin, cantaloupe, vermouth,
goat cheese

ANGUILLA 12

botanist gin, judson & moore
vodka, blanc vermouth, seaweed,
anchovy olive.



SPIRIT-FREE:

PHONY ENZONI 12

lyre's italian orange, aplos arise,
green grapes

WEEKNIGHT GIUSEPPE 12

lucano n/a amaro, cherry,
lemon, angostura bitters*
**optional*

BIRRA

MILLER HIGH LIFE 5

american lager | 4.6%

MENABREA "BIONDA" 7

pale lager | 4.8%

PERONI 0.0 5

non alcoholic lager | 0.0%

SPARKLING

Hild Sekt Brut #52

elbling, nv
croissant & pear; mosel

15 | 60

Pierre Sparr

cremant d'alsace brut rosé, nv
grapefruit & red berries; alsace

14 | 56

Famiglia Carafoli L'Onesta

lambrusco di sorbara, nv
brambly & savory; emilia romagna

12 | 48

WHITE

Tiefenbrunner

pinot grigio, 2025
spritely & mineral; alto adige

13 | 52

Tenuta Cocci Grifoni

pecorino, 2023
melon rinds & jasmine tea; marché

14 | 56

Roterfaden & Rosswag

Co-Op "Terraces"
riesling blend, 2023
lemon skittles & wet stone; swabia

12 | 48

Brick & Mortar

chardonnay, 2023
fresh coconut & lemon zest; sonoma

14 | 56



WINE

SKIN CONTACT

Cirelli

trebbiano, nv
stone fruit & perfume; abruzzo

14 | 56

Tablas Creek

rosé blend, 2024
tender & comforting; paso robles

13 | 52

RED

Illahé

pinot noir, 2023
light & familiar; willamette

15 | 60

Bodegas Ponce DePaula

monastrell, 2023
lively & textured; manchuela

10 | 42

Selvapiana Chianti Rufina

sangiovese blend, 2023
bright & pleasing; tuscany

14 | 56

Castello Monaci "Piluna"

primitivo, 2023
dark fruit & tobacco; puglia

12 | 48