



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



DEVILED 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
HEIRLOOM TOMATO TOAST	smoked whitefish + publican quality sourdough	23
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

ESOO 10

old forester rye, balsamic,
olive oil, bay leaf

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 10

botanist gin, judson & moore
vodka, blanc vermouth, seaweed,
anchovy olive.
salted like the ocean

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%

BALADIN "NAZIONALE" 10

blonde ale | 6.5%

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