

It all started in East Hampton, NY, in 2005...beach town, busy summers, Italian food, wine, and the hectic restaurant industry. We always dreamed of "One day we will open our own restaurant..." It's 2018 and here we are, together again. This restaurant is a homage to all that were with us along the way.



Our story is not just of food, but also of history, culture and hospitality. From the resourceful immigrants of the Italian diaspora, to the cultural significance of Italy's regional cuisines, we welcome you to our community restaurant and aim to provide you with a "Noi e Voi" experience

AMERICANO

STARTERS

Garlic Bread 5

Fried Provolone 9.5

Nonna's Meatballs 12.5
veal, beef and pork in marinara, toast

Fried Zucchini 9.5
cherry peppers, Parmigiana, lemon

Cesare 9
Escarole, radicchio, anchovy dressing,
croutons, farm egg, parmigiano

Roasted Beets 10
goat cheese, orange, pistachio, balsamic dressing

PASTA

Fettuccine Primavera 17.5
fiddleheads, ramps, black trumpets, asparagus

Orecchiette 16
fennel sausage, broccoli rabe, *peperoncino*

Spaghetti & Meatballs 15.5

Penne alla Vodka 17
Shrimp, hot pepper Vodka, tomato, cream

SECOND COURSE

Grilled Italian Sausage 14.5
Corona beans, sage, pomodoro, *pangrattato*

Market Fish of the Day 18
Peperonata, balsamico

Chicken Parmigiana-or-Milanese 19
piccola insalata rucola

ALLA SPINA/ON TAP

BEVANDE

Negroni 12
Vesper 11

VINO

Pinot Grigio 8/14
Prosecco 9

BIRRA

Menabrea 5/8
Atlas Ponzi IPA 6/9

PER DUE/FOR TWO

Formaggi e Salumi 18
Prosciutto di Parma / Salame Calabrese
Nduja / Gorgonzola / Pecorino Toscano

Branzino 39
filleted tableside, one *contorno*/side

Pasta per Due 28
double the fun, your choice

Pollo alla Diavola 32
(please allow up to 25 minutes)
hen cooked under a brick,
black pepper, radish salad, *salsa verde*

CONTORNI/SIDES

Carote spring carrot, hazelnut, ricotta, saba9

Rapini broccoli rabe, garlic, *peperoncino* 8

Scarola garlic, cannellini, *peperoncino* 7

Funghi Trifolati mushrooms, garlic, vinegar 8

DOLCI/SWEETS

Gelato/Sorbetto 5
Ananas /pineapple 6
Tiramisù 8

Affogato 8
Panna Cotta 6
Formaggi/Cheese Board 12

Executive Chef James Gee

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of foodborne illness.
Fried items are cooked in peanut oil. Not all ingredients are listed. Please inform us if someone in your party has an allergy.*

ITALIANO

ANTIPASTI

Bruschetta 7
crushed tomatoes, basil, good bread

Olives e Formaggi Marinate 6.5

Alici Marinate 6.5
Italian cured white anchovies

Burrata 13
confit cherry tomatoes, *vin cotto*, *crostini*

Polpo 16
grilled octopus, ceci beans, celery, *balsamico*

Rucola 9
white beans, tomato, red onion, Reggiano, lemon

PRIMI

Tonnarelli Cacio e Pepe 14
The Roman classic: Pecorino & black pepper

Gnocchi alla Sorrentino 16.5
pomodoro sauce, mozzarella di bufala

Spaghetti alle Vongole 16
baby clams, cherry tomato, white wine

Bucatini all'Amatriciana 16
guanciale, garlic, tomato, chili, pecorino

SECONDI

Melanzane 16
eggplant parmigiana, *mozzarella di bufala*

Cozze Posillipo 15.5
mussels, tomato, lemon, white wine, herbs

Tagliata 18 *
hanger steak, arugula, parmigiana,
Alba white truffle oil

JOIN US FOR BRUNCH!
SUNDAYS 11:30-2:30