

ANTIPASTI

CHOOSE ONE

BRUSCHETTA. Heirloom Tomato – Citrus – Strawberries – Bufala Ricotta – 12yr Balsamic – Sourdough. ^V

ZUCCA. Local Summer Squash – Stracciatella – Calabrian Chili Agrodolce – Pistachio – Mint. ^{GF V}

INSALATA. Red Oak Lettuce – Oranges – Spring Onions – Black Olives – Grana Padano. ^{GF VGO}

POLPO. Fregula – Octopus – Tomato – Lemon – Capers – Basil. ⁺¹⁰

\$ 55 Main Course

CHOOSE ONE

BIGOLI. Ancient Grain – Tomato – Kalamata Olives
Capers – Roasted Garlic – Calabrese – Parsley ^{Vegan}

GNOCCHI. Spelt Flour – Purple Eggplant – Mozzarella
Basil Emulsion – Fire Roasted Tomatoes. ^V

MALOREDDUS. Saffron – Fennel Pork Sausage Ragù
Broccolini – Vernaccia – Moliterno – Orange

GALLETTO. Chicken Supreme – Sage Butter – Red
Wine Agrodolce – Pearl Onions – Brown Butter Yukon
Gold ^{GF}

\$ 65 Main Course

CHOOSE ONE

TAGLIATELLE. Lamb Ragù – Tomato –
Roasted Peppers – Giardiniera – Moliterno.

BRASATO. Short Rib – Carnaroli Risotto – M.
Grammatico Tomato – Artichoke – Dark
Chocolate. ^{GF}

PESCISPADA. Breaded & Baked Swordfish –
Tomato – Raisins – Capers – Basil – Local
Squash.

Substitute house made Gluten Free Pasta + 4 ^{GF}

DOLCI

CHOOSE ONE

RUOTA ^V

Menfi Style Crispy Shell – Sheep Ricotta – Passion Fruit – Pistachio – Candied Oranges

GRANITA ^{Vegan GF}

Seasonal Sorbet – Made in House with Farmer's Market Fruit

DESSERT WINE

Ask your server for the dessert wine of the day!

Add to your Meal

POLPETTINE. Braised Beef and Veal Meatballs – Tomato – Pecorino Romano. 18

FOCACCIA. 24 hour Fermentation – EVOO – Sicilian Oregano – Eggplant Caponata. ^{V 9.7}

ARANCINI. Crispy Rice Balls – Porcini Mushrooms – Mozzarella – Parmigiano – Truffle Oil. ^{V 19}

Menu is subject to change based on market availability!

Please inform your server of any allergies or dietary restrictions.

The consumption of raw or uncooked eggs, meat poultry, seafood or shellfish may increase your chances of foodborne illness.

For parties of 8 or more, an 18% automatic service charge will be added to the check. This is distributed to your server, who tips out staff based on sales.

COCKTAILS

Cori Negroni 14

Gin Infusion, Montanaro Americano,
Vermouth Rosso, Dried Orange
+ make it **Sbagliato** (add float of Prosecco) +3.5

Nonno Mario 14

Gin Infusion, Basil, Mint & Rosemary Syrup,
Lemon, Tonic, Sage

Califano 14

Black Pepper Bourbon Infusion, Vermouth
Rosso, Angostura, Smoked Rosemary

Spritz 14

Martini Fiero, Prosecco, Soda, Orange

Paloma 14

Calabrian Chili Tequila Infusion, Grapefruit,
Lime, Agave, Pomegranate Reduction

Espresso Martini 14

Tequila Infusion, Espresso, Dark Chocolate

Riversu (Mocktail) 9.5

Zero Proof Aperitif, Tonic, Orange, Mint

Rugiada (Mocktail) 9.5

Basil, Mint, Rosemary, Lemon, Tonic, Basil

BEER BOTTLES/CANS/DRAFT

West Coast IPA – Harland 7% (draft)

West Coast IPA, San Diego, CA. 9

Birra Friuli – Lager 4.7% (bottle)

Blonde Lager, Friuli, Italy. 9

Harland Brewing – Hazy IPA 6.5% (16oz)

Hazy IPA, San Diego, CA. 9

Insurgente – Baja Orange Wit 5%

Wit, San Diego. 9

il VINO

SPARKLING & ROSE BY THE GLASS

Prosecco Valdob. Sup. DOC – Montelliana
Glera. NV (Veneto). 13

Lambrusco di Sorbara DOC – Pedroni
(Rose, Sparkling.)
Sorbara. 2024 (Emilia Romagna). 16

BIANCHI/WHITES BY THE GLASS

Zoli – Caruso & Minini
Inzolia. 2023 (Sicilia). 14

Coda di Volpe – FontanaVecchia
Coda di Volpe. 2023 (Campania). 17.5

Vermentino di Gallura DOCG – Mancini
Vermentino. 2023 (Sardegna). 16

Lugana DOC – Marangona
Turbiana. 2023 (Lombardia). 17.75

Oran Go – Santa Colomba (Orange)
Garganega. 2023 (Veneto). 19

ROSSI/REDS BY THE GLASS

Rosso di Montalcino – A. Pieri
Sangiovese Grosso. 2024 (Toscana). 26

Cala Cala – Calabretta
N. Mascalese/N. Cappuccio. NV (Mt. Etna). 16.5

Montefalco Rosso – Colpetrone
Sangiovese. 2021 (Umbria). 17

Frappato – Gurrieri *served chilled*
Frappato. 2025 (Sicilia). 19

Montepulciano d'Abruzzo – Cantina di Lana
Montepulciano. 2023 (Abruzzo). 16

Sicilia DOC – Caruso e Minini
Nero d'Avola. 2024 (Sicilia). 14.75

Lacrima di Morro D'Alba – Lucchetti
Lacrima di Morro D'Alba. 2022 (Marche). 13.5