

## SNACKS

BAKED CLAMS (6) \$14 (DOZEN) \$22  
little neck clams, oreganata butter, breadcrumbs

RICE BALLS \$14  
green peas, chopped meat, mozzarella, pomodoro

① EGGPLANT PARMIGIANA \$15  
wood burning, baked eggplant, pomodoro  
sub vegan cheese \$3

① BABY ARTICHOKE \$14  
pan fried, parmigiano, chipotle mayo

SPICY CALAMARI \$15  
tossed marinara, basil, cherry peppers

FRIED CALAMARI \$15  
calamari, shrimp, marinara

MEATBALLS \$14  
100% beef, pomodoro, basil

FRIED MOZZ \$14  
breaded mozzarella, pomodoro

① BURRATA \$19  
imported creamy mozzarella,  
parma prosciutto, E.V.O.O



## GREENS

quinoa \$4 • chicken \$7 • shrimp \$8  
steak \$10 • salmon \$13

① ROMAINE \$13  
cucumber, grape tomatoes, carrots,  
mozzarella, italian dressing

① ♻️ BABY SPINACH \$14  
honey pecans, avocado, carrots,  
asparagus, balsamic vinaigrette

① ARUGULA \$14  
shaved parmigiano, grape tomatoes,  
green apple, lemon olive oil

KALE CAESAR \$14  
focaccia croutons, pine nuts  
parmigiano-reggiano

① ♻️ GARDEN \$15  
spring mix, grape tomatoes,  
cucumber, quinoa, avocado,  
lemon olive oil

## PIZZA

• rosse •

MARGHERITA \$15  
fresh mozzarella, basil,  
tomato, E.V.O.O

RONI \$17  
pepperoni, sausage,  
hot cherry peppers, fresh mozzarella

VODKA \$16  
creamy pink sauce,  
fresh mozzarella, scallions

♻️ VEGAN \$17  
daiya cheese, cashew basil pesto,  
crushed plum tomato



• bianche •

BUFFALO \$18  
spicy louisiana style chicken,  
blue cheese, mozzarella

FUNGHI \$16  
wild mushrooms, red onion,  
parmigiano, mozzarella, arugula

PARMA \$19  
prosciutto, arugula, parmigiano,  
fontina, truffle oil

BIANCA \$16  
roasted kale, caciocavallo,  
herbed ricotta, mozzarella

• gluten free **OR** cauliflower \$3 / sub vegan cheese \$3 •



## SIDES

truffle fries  
spinach  
asparagus  
gluten free flat bread

① cauliflower bread  
garlic bread  
mushrooms

\$8



## BURGERS

FUMO BURGER  
lettuce, tomato, cheddar,  
chipotle mayo

add avocado or bacon \$2  
choice of field greens  
or truffle fries

\$18

VEGAN BURGER  
impossible meat, daiya cheese,  
vegan mayo, avocado jam

choice of field greens  
or truffle fries

\$19



① gluten free ♻️ vegan

## PASTAS

gluten free **OR** whole wheat \$3 / sub vegan cheese \$3

PENNE CAPRESE \$17  
fresh mozzarella, pomodoro, basil

PENNE VODKA \$18  
parma prosciutto, shallots, pink sauce

RIGATONI BOLOGNESE \$18  
100% beef, traditional meat sauce/vegan \$3

RIGATONI CLASSICO \$16  
choice of: alfredo, marinara, pomodoro or garlic & oil

SPAGHETTI VONGOLE \$20  
manila clams, E.V.O.O brodino

RIGATONI NORMA \$19  
italian eggplant, ricotta salata, pomodoro, basil

RIGATONI GAMBERI \$21  
shrimp, broccoli, mozzarella, pink sauce

PENNE FUNGHI \$19  
wild mushrooms, marsala cream, truffle oil

RIGATONI SALSICCIA \$19  
crumbled sausage, tomatoes, spinach, marinara

BAKED ZITI \$17  
wood burning, herbed ricotta, mozzarella, pomodoro

WHOLE WHEAT PRIMAVERA \$18  
pureed zucchini, garden veggies, pomodoro

SPAGHETTI CARBONARA \$19  
wood smoked bacon, onions, peas, cream

♻️ SPAGHETTI VEGAN PESTO \$19  
organic cashew nuts, fresh basil, baby spinach

M A I N S

CHICKEN & VEGGIES \$24  
marinated & grilled, roasted garden vegetables

CHICKEN PARM \$23  
breaded or grilled, choice of pasta or field greens

CHICKEN MARSALA \$23  
pan seared, wild mushrooms, grilled asparagus

BRANZINO \$26  
oven roasted, fresh herb marinade, baby spinach

GRILLED SALMON \$27  
garlic & oil, white wine, sauteed kale

STEAK & FRIES \$27  
marinated skirt steak, seasoned fries

## WINE

### ROSE & SPARKLING

	GLASS	BOTTLE
PROSECCO, Casalini, Italy	\$12	\$45
ROSE, Bertani, Italy 2019	\$11	\$42
LAMBRUSCO, Negri, Italy	\$11	\$42
CHAMPAGNE, Veuve Cliquot, France		\$120
CHAMPAGNE, Dom Perignon, France 2009		\$360

### WHITE

PINOT GRIGIO, Bacaro, Italy 2019	\$11	\$42
SAUVIGNON BLANC, Yealands, New Zealand 2019	\$12	\$45
CHARDONNAY, Highway 12, California 2017	\$12	\$45
GAVI DI GAVI, La Ghibellina, Italy 2018	\$13	\$50
FRIULANO, Fiegel, Italy 2018	\$13	\$50
RIESLING, Suru, Long Island 2018		\$45
ALBARINO, Celtas, Spain 2019		\$52
CHARDONNAY, Antinori Bramito, Italy 2018		\$58

### RED

MONTEPULCIANO, Mammiero, Italy 2017	\$12	\$43
CHIANTI, Ducato, Italy 2017	\$11	\$40
CABERNET, Carnivor, California 2017	\$12	\$42
MALBEC, Bodega Malmas, Argentina 2019	\$11	\$40
PINOT NOIR, La Petite Perriere, France 2018	\$13	\$46
RIOJA, Marques De Riscal, Spain Reserva 2014		\$55
NEBBIOLO, Rebaiolo 1703, Italy 2016		\$65
VALPOLICELLA SUPERIORE, Marion, Italy 2014		\$75
CABERNET SAUVIGNON, Justin, California 2017		\$78
BRUNELLO DI MONTALCINO, La Poderina, Italy 2015		\$98
AMARONE, Costa Delle Corone, Italy 2009		\$110



## • SIGNATURE •

# COCKTAILS

AMELIA  
Vodka / Elderflower / Blanc Vermouth  
Pureed Raspberry / Fresh Lemon

PERLA  
Tequila / Galliano / Pressed Cucumber / Fresh Lime  
Chilli Salt / Habanero Bitters

CAROLINA  
Mezcal / Tequila / Averna Amaro / Maraschino  
Fresh Grapefruit & Lime / Cayenne

GEORGIA  
Grapefruit Infused Gin / Elderflower / Fresh Lemon

GLADYS  
Mezcal / Aperol / Watermelon / Cucumber / Fresh Lime

ZELDA  
Butterfly Pea Flower Infused Vodka / Elderflower  
Fresh Lime / Blanc Vermouth

\$13

Please alert your server of any food allergies, as not all ingredients are listed on the menu.  
Consuming raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk  
of food borne illness especially if you have certain medical conditions.

20% gratuity will be added to parties of 6 or more • Substitutions may be subject to additional charges  
Based on availability Gluten-Free pasta subject to change



## BEER

### PALE ALE

BRONX PALE ALE, Bronx \$7

### WHITE ALE

ALLAGASH WHITE, Maine \$7

### LAGER/PILSNER

BIRRA ANTONIANA, Italy \$8

FORST, Italy \$7

NARRAGANSET, Rhode Island \$6

SIX POINT CRISP, Brooklyn \$7

### IPA

LAGUANITAS LITTLE SUMPIN, Italy \$8

GREENPORT HARBOR, Long Island \$8

FOUNDERS ALL DAY, Michigan \$8

### CIDER

AUSTIN EASTCIDERS, Texas \$7

### STOUT

LEFT HAND MILK STOUT, Colorado \$7

### GLUTEN FREE

CRABBIES GINGER BEER, Scotland \$8

### NON-ALCOHOLIC

WEINHENTEPHANER, Germany \$7