



ANTIPASTI

POLPETTE	14
ricotta, parmigiano reggiano, san marzano tomatoes	
TUNA AND AVOCADO TARTARE	20
calabrian-chili's, fennel, basil	
PORCINI RUBBED BEEF CARPACCIO	18
arugula, parmigiano reggiano, truffe	
ARANCINI	12
beef bolognese, mozzarella	
FRITTO MISTO	23
calamari, shrimp, calabrian chili cocktail sauce	
BAKED CLAMS	18
lemon butter, ½ dozen	
GRIGLIATA DI PESCE	29
octopus, shrimp, calamari, lemon vinaigrette	
BURRATA	18
wood fired focaccia	
PROSCIUTTO E BUFALA	24
bufala mozzarella, figs, prosciutto di parma	
WOOD ROASTED OLIVES	10
lemon zest, black pepper	
ZUPPETTA DI COZZE	19
mussels - red or white sauce	

INSALATA

BABY GEM CAESAR	13
parmigiano reggiano, breadcrumbs	
FRESCA	10
arugula, cherry tomatoes, shaved parmigiano, balsamic vinaigrette	
ROASTED BEETS SALAD	14
pistachio, goat cheese, baby spinach	
CAPRESE	13
bufala mozzarella, mighty vine tomatoes, basil	

PASTA

POMODORO	18
bucatini, san marzano tomatoes, basil, parmigiano reggiano	
BOLOGNESE	21
rigatoni, parmigiano reggiano	
SPICY RIGATONI	20
vodka sauce	

PIZZA

red

MARINARA	14
san marzano tomatoes, pomodori di piennolo, oregano, fresh garlic, sea salt, basil	
MARGHERITA	15
san marzano tomatoes, fior di latte mozzarella, pecorino romano, basil	
BUFALINA	19
san marzano tomatoes, imported mozzarella di bufala, ciliegine di bufala, basil	
DIAVOLA	18
san marzano tomatoes, fior di latte mozzarella, hot sopressata, pecorino romano, basil	
CAPRICCIOSA	19
san marzano tomatoes, artichokes, kalamata olives, organic mushrooms, prosciutto cotto, pecorino romano, fior di latte mozzarella, basil	
LOCALE	18
san marzano tomatoes, fior di latte mozzarella, locally sourced sausage, pecorino romano, organic mushrooms, basil	
DON CICCIO	23
san marzano tomatoes, fior di latte mozzarella, locally sourced sausage, imported speck, hot sopressata, pecorino romano, basil	

white

PROSCIUTTO E ARUGALA ...	20
fior di latte mozzarella, prosciutto di parma, arugula, parmigiano reggiano	
BARESE	19
rapini, locally sourced sausage, imported burrata, fior di latte mozzarella	
PISTACCHIO	20
pistacchio pesto, locally sourced sausage, fior di latte mozzarella, basil	
TARTUFO	21
black truffle pate, porcini mushrooms con panna, locally sourced sausage, basil, fior di latte mozzarella	
ORTOLANA	19
sauteed spinach, organic mushrooms, roasted bell peppers, artichokes, fior di latte mozzarella, basil, finished with housemade spicy oil	
KIDS PIZZA	11
mickey or nemo	
KIDS PASTA	11
spaghetti or rigatoni with choice of marinara or butter & cheese	

SALUMI MISTI

assortment of meats & cheese, olives, homemade giardiniera

VONGOLE	25
linguine, baby clams, cherry tomato, garlic, white wine	
BAROLO BRAISED SHORT RIB	29
mafaldine, san marzano tomato, parmigiano reggiano	
GAMBERI FRA DIAVOLA	25
spaghetti, cherry tomatoes, chili flakes	
FRUTTI DI MARE	33
paccheri, shrimp, calamari, mussels, clams	

ARUGULA & PISTACHIO PESTO	20
gemmeli, parmigiano reggiano, breadcrumbs	
SAUSAGE AND RAPINI	21
orecchiette, chili flakes	
PRIMAVERA	21
fusilli, mushrooms, zucchini, peas, cherry tomatoes	
CACIO E PEPE	18
peccorino romano, black pepper	

SECONDI

BONE IN VEAL MILANESE	49
arugula, cherry tomato	
BONE IN VEAL PARMIGIANA	49
fresh mozzarella, basil, san marzano tomatoes	
PORCINI RUBBED SKIRT STEAK	40
baby arugula, parmigiano reggiano, aged balsamic	
BRANZINO ALLA BRACE	40
salsa verde, lemon	
BRICK CHICKEN	27
roasted potatoes, sage and rosemary succo	
POLLO SALTIMBOCCA	26
mozzarella, spinach	
POLLO AL LIMONE	25
lemon white wine sauce, roasted zucchini	
EGGPLANT PARMIGIANA	25
mozzarella, san marzano tomatoes	

CONTORNI

BROCCOLINI	11
calabrian chili, crispy garlic, lemon	
ROASTED POTATOES	9
wild oregano, garlic, parmigiano reggiano	
SAUTÉED SPINACH	9
garlic, olive oil	

Lucia
Rose





SPRITZ14

- AMALFI SPRITZ** elderflower liqueur, lemon, white wine fresh tarragon
- ROSE SPRITZ** aperol sparkling rose grapefruit and lime
- APEROL SPRITZ** aperol prosecco orange
- PRICKLY PEARS SPRITZ** prickly pear, lemon, aperol prosecco

NEGRONI15

- BOULEVARDIER NEGRONI** bourbon, campari, punt e mess
- MEZCAL NEGRONI** mezcal, campari, punt e mess
- CLASSICO NEGRONI** gin, campari, punt e mess
- LITE NEGRONI** gin, aperol, white porto

WINE

Red Wines

- PINOT NOIR FEUDO ARANCIO**1248
light bodied, a hint of spice & oak, raspberry & cherry on the palate
- CHIANTI GHIBELLO**1248
intense ruby red color, dry & soft
- CABERNET LA MOZZA**1456
flavors of chocolate, cocoa & blackberry with dry tannic feature
- MONTEPULCIANO CONTESSA**1248
medium bodied, ripe fruits & firm tannins
- VALPOLICELLA RIPASSO VILLA SAN ZENO**1456
vibrant medium bodied, ruby red color with aromas of vanilla & spices
- NEBBIOLO ICARDI**1456
baby barolo, soft & delicate, robust tannin & high acidity
- PRIMITIVO BAROCCO**1248
intense ruby red with notes of dry prunes, little peppery aftertaste
- AGLIANICO L'ATTO**1248
rich, full, intense with fine tannins that give length & persistence
- BRUNELLO DI MONTALCINO UGGIANO**95
full-bodied, wild berry, licorice with high tannin & acidity
- MERLOT/CAB AIA VECCHIA LAGONE**65
elegant, ripe, balanced & full of finesse
- MERLOT/CAB LE VOLTE DELLE ORNELAIA**85
full-bodied, intense scents of red berries & rose petals
- BARBERA D'ASTI VIETTI**50
ruby color with ripe red cherry aromas & vanilla, soft tannins
- BAROLO VALTIGLIONE**90
nebiolo grape, medium body, harmonious & elegant taste
- CHIANTI CLASSICO RSV MONSANTO**65
rich, intense & complex with notes of black cherry & spice
- CABERNET PRISONER**95
california, flavors of ripe cherry & cedar with hints of rose petals & sweet oak
- PINOT NOIR PRISONER**75
california, very soft, red berry, balanced acidity, smooth and fresh

SIGNATURE COCKTAILS16

- LUCIA MARGARITA** blood orange, lime, tequila, spicy bitter
- FIORE DE FRAGOLA** vodka, strawberry, white vermouth, hibiscus flower
- ESPRESSO MARTINI** vodka, espresso, coffee liquor, chocolate bitter
- GIROVITA** bourbon, amaro nonino, aperol, lemon
- ROSEMARY OLD FASHIONED**
SMOKY OR TRADITIONAL bourbon, agostura bitter, spicy bitter, demarera syrup
- ISOLA BELLA**
empress gin, white porto, tonic
- ETNA**
mezcal, china, aperol, grapefruit

White Wine

- CHARDONNAY KELEREI-CANTINA ANDRIAN**1248
pale straw yellow, fresh & elegant, notes of pineapple, mango & honeydew
- SAUVIGNON BLANC NATALE VERGA**1248
smooth & silky, minerality & citrusy notes, well balanced & good finishing acidity
- PINOT GRIGIO LAVIS**1144
deep golden yellow color, rich, warm & inviting aroma of ripe fruits and honey
- FALANGHINA LA CAPRANERA**1248
light-bodied, leading to flavors of nectarine & lemon curd on the finish
- GAVI VILLA SPARINA**1248
fresh and fruit bouquet with notes of peach & aromatic herbs
- CHARDONNAY PLANETA**80
flavour of ripe yellow peaches, acacia honey, powerful balanced finish
- CHARDONNAY FRANK FAMILY**90
california, rich, vibrant, flavors of baked apple & toasted oak
- CHARDONNAY FAR NIENTE**90
napa valley, classically beautiful aromas of white peach blossom, citrus zest & vanilla

Rose

- FRAPPATO STEMMARI**1144
fine & refreshing rosato offers aromas & flavors of juicy red cherry & raspberry

Sparkling

- PROSECCO VAL D'OCA**1248
- SPARKLING PROSECCO ROSE GRAN PASSIONE**1248
- LAMBRUSCO GRASPAROSSA**1248
- MOSCATO VIETTI**1352
- FRANCIACORTA CA' DEL BOSCO** 375ML 50 750ML 90
- VEUVE CLICQUOT** 375ML 55 750ML 90
- ROSE VEUVE CLICQUOT**120
- MOËT IMPERIAL**145

DIAMOND TINI2500

presented by
ANCONA JEWELERS

Whether shaken or stirred- it always sparkles. Treat your special loved one to a refined yet extravagant Martini. Prepared tableside along with the perfect pair of One Carat Natural Diamond Studs.

vodka, chinola, prosecco, vanilla, cherry, diamond studs

BEER

italian craft beers12

BIRRA BALADIN NORA SPECIALTY 6.8%
unique brew ginger, myrrh, and orange peel create spiciness
unmalted kamut is used as grain

BIRRA BALADIN ISAAC WHITE ALE 5%
light apricot hue, citrus fruits perfect as an aperitif

BIRRA BALADIN SIDRO GLUTEN FREE CIDER 4.5%
apple juice from peidmont spontaneously fermented

BIRRA BALADIN SUPER BALADIN TRIPEL 8%
english yeast starter bottle conditioned with a belgian strain

BIRRIFICIO DEL DUCATO TORRENTE PILSNER 7%
ripe citrus, peach, tropical fruit, pine and herbaceous bitterness

local craft beer7

REVOLUTION **ANTI HERO IPA**

REVOLUTION **SEASONAL**

imported bottled beers7

PERONI

MENABREA BIONDA

MENABREA AMBRATA

Domestic bottled beers6

MILLER LITE

NON-ALCOHOLIC4

COKE, DIET COKE, SPRITE

LURISIA ARANCIATA

LURISIA GAZZOSA

LURISIA CHINOTTO

SAN BENEDETTO ICE TEA LEMON

SAN BENEDETTO ICE TEA PEACH



Lucia
Rose