



ORGANIC HANCRAFTED PASTA SINCE 2012

DINNER MENU

SALADS

CARCIOFI | Mixed greens, fried artichokes Roman Style, goat cheese and toasted pistachios with balsamic vinaigrette | 15

ESOTICA | Avocado, baby arugula heart of palm, tomatoes and pecorino cheese | 13

CAESAR | Tuscan kale caesar with caramelized walnuts, cranberries and grated parmigiano | 13

STARTERS

FRITTO MISTO | Fried Artichoke Roman Style, Fried calamari, crispy lemon, fried pickles | 21

CALAMARI | Fried calamari crisped with arborio flour served with spicy calabrian sauce | 19

ARANCINI | Brussels sprouts and spicy cheddar Italian rice balls served with horseradish aioli | 11

FLATBREAD ORTOLANO | with mozzarella cheese, roasted red peppers, mushrooms, eggplant, touch of pesto | 15

FONTINA FLATBREAD | with fontina-mozzarella blend, crushed tomatoes, EVOO and oregano | 13

PEPPERONI FLATBREAD | with mozzarella, tomato sauce, pepperoni and roasted peppers+ hot honey | 14

HANDCRAFTED PASTA

(Our pastas, bread and desserts are made fresh every day on the premises)

RISOTTO POLLAIO | Risotto with chicken, spinach and mushrooms | 19

SPINACH TAGLIATELLE | with mushroom ragu, fresh thyme. fried basil. chili oil, | 19

GNOCCHI CACIO E PEPE | Potato gnocchi with imported Pecorino Romano and cracked black pepper | 19

CALABRESE | Spaghetti with shrimp, San Marzano tomato sauce and spicy chorizo (upstate ny) | 20

FUNGHI | Fettuccine with wild mushrooms, light cream sauce and pecorino romano | 20

BUTTERNUT SQUASH RAVIOLI | Butternut squash-ricotta cheese ravioli with mascarpone -sage sauce | 20

BOLOGNESE | Rigatoni with grandma's bolognese sauce | 20

NORMA | Rigatoni with San Marzano tomato sauce, eggplant, fresh basil and mozzarella cheese | 19

GRANCHIO | Black spaghetti with wild blue crab meat calabrian chili, scallions and lemon | 22

PAPPARDELLE AL RAGU | with 4 hour slowly honey-braised short rib ragu | 20

ADD BURRATA CHEESE TO ANY PASTA \$4

FROM THE GRILL

BRANZINO | Branzino filet with caper-white wine sauce served with sauteed kale and mashed potatoes 27

BELLI BURGER | Rib-eye burger with gorgonzola cheese, roasted peppers, caramelized onion, baby arugula s/w truffle-parmesan french fries 19

MANCHEGO BURGER | Rib-eye burger with manchego cheese, tomatoes, baby kale and chimichurri s/w french fries 19

ROMAN BURGER | Rib-eye burger with stracchino cheese, guanciale jam, black garlic aioli,
baby greens, served/w Calabrian Chilli-garlic french fries 23

PORK CHOP | Dry aged pork chop with mushroom-chianti sauce served with caramelized brussels sprouts 26

SIDE DISHES

Sauteed Tuscan kale with shallot and garlic 10

Caramelized brussels sprouts with pancetta 10

Truffle-parmesan fries with pecorino and black pepper 8



*20% Gratuity will be added
to all parties of 6 or more*



COCKTAILS

FIGURE HER OUT | 14

Whiskey, lemon juice, agave, fig syrup

CAN'T GET YOU OFF MY MIND | 16

Hendricks Gin, pompelmo liquor, grapefruit juice

PARTY STARTER | 16

Vodka, Dolin blanc, Frangelico, cocoa liquor

AMARGO AMANECER | 15

La Vida Mezcal, Mr. Black, lime juice, Agave

A SONG OF ICE AND FIRE | 18

Hayden Basil Bourbon, Aperol, honey habanero syrup

CLEMENTINA | 15

Del Maguey Vida Mezcal, Grand Marnier, lime juice, Tonic water. Fresh mandarin

DRINK LIKE AN ITALIAN | 16

Bulleit Rye, Amaro Montenegro, Griffard Crème de Pêche de vigne, Angostura Bitter

LIGHT COCKTAILS 13

BLOOD ORANGE | blood orange purée, st. germain

STRAWBERRY | strawberry purée, fresh lime juice, st. germain

PASSION | passion fruit purée, orange bitters, simple syrup

MANGO | mango purée, domaine de canton (ginger liqueur)

MOCKTAIL 10

ROSIE ORCHATA | apple juice, lime juice, rosemary, ginger- lavender, syrup

CECILIA | mint, basil, cucumber, pineapple, blood orange juice

CRAFT BEER SELECTION 8

Sunday Light Beer

Peroni

Brooklyn IPA

Brooklyn Sour

Narrangasett Lager

Blue Point Toasted Lager

Lager Sweet Action

Yuengling Pilsner

Non Alcoholic Ginger Beer

BUBBLES

APEROL SPRITZ (Aperol/Prosecco) | 13

AMARINA (Limoncello/Prosecco) | 13

BELLINI (Peach /Prosecco) | 11

MIMOSA (Orange/Prosecco) | 11

PROSECCO | 11

RED WINES

| | Glass | Bottle |
|----------------------------------------|-------|--------|
| Malbec (Argentina) Medium Body | 12 | 42 |
| Chianti (Tuscany) Medium Body | 11 | 40 |
| Montepulciano(Abruzzo) Medium-Full | 12 | 42 |
| Pinot Noir (Venice) Light Body | 11 | 40 |
| Cabernet Sauvignon (California) Medium | 11 | 40 |
| Aglianico (Campania) Full body | 14 | 50 |
| Sangiovese (Tuscany) Medium body | 14 | 50 |

WHITE WINES

| | Glass | Bottle |
|--------------------------|-------|--------|
| Rose(Abruzzo) | 11 | 40 |
| Chardonnay (California) | 11 | 40 |
| Pinot Grigio Venice | 11 | 40 |
| Sauvignon Blanc (Sicily) | 12 | 42 |
| Prosecco (Sparkling) | 10 | |

“GO BIG”

HOUSE WINE - RED OR WHITE

HALF CARAFE | 19

FULL CARAFE | 36

SANGRIA PITCHER | 32



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