

COCKTAILS

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| ELDERFLOWER SPRITZ | 15 | MILK AND HONEY | 17 |
| Elderflower Liqueur, Amaro, Prosecco, Grapefruit Wheel | | Barr Hill Tom Cat Gin, Lemon, Earl Grey, Milk | |
| NONNA MARTINI | 16 | LIMONCELLO SOUR | 15 |
| Vodka, Pickled Banana Pepper Brine | | House-Made Limoncello, Egg White Sour | |
| TRILOGIA | 16 | ARIA | 16 |
| Rye, Jamaican Rum, Orange Bitters, Demerara Syrup, Absinthe Wash | | Illegal Joven Mezcal, Myrtleberry Amaro, Cocoa Bitters, Orange Syrup | |
| BELLISSIMA | 16 | SICILIAN MULE | 15 |
| Tequila, Bitter Grapefruit Soda, Amaretto, Cappelletti | | Ten-To-One White Rum, Averna Amara, Ginger Beer, Lime | |



CLASSIC
London Dry Gin,
Foro Sweet
Vermouth,
Campari
15

SBAGLIATO
Sweet Vermoth,
Cappelletti Bitter Orange,
Sparkling Prosecco
15

BIANCO
London Dry Gin, Italicus Rosolio di Bergamotto, Contratto
Vermouth Bianco, Grapefruit
15

BEERS

PERONI
LAGER
5.1%
9

BIRRA ANTONIANA
ITALIAN CRISP LAGER
5.2%
9

ALORA
ITALIAN STYLE PILSNER
4.5%
12

THE WINE LIST

BY THE BOTTLE

Bubbles

PROSECCO, Poggio Costa Rose, Veneto • 56
CONTRATTO, Pas Dose "Millesimato", Alta Langa • 100

White

CHARDONNAY, Gradis Ciutta, Friuli • 60
RIESLING, Pakravan "Ribellante", Toscana • 68
PECORINO, Casalbordino-Bordinese, Abruzzo • 80
VERDICCHIO, Sartarelli, Marche • 56

Rose/Skin Contact

BRACHETTO, Angelo Negro, Piedmont • 56
PINOT NERO, Masca del Tacco "Ro Si", Puglia • 60

Red

NERO D'AVOLA, Castellucci Miano, Sicily • 60
NEBBIOLO, Cocito Barbaresco Riserva, Piedmont • 220
NEBBIOLO, Massolino Barolo 2019, Piedmont • 205
NEBBIOLO, Massolino Langhe, Piedmont • 110
BRUNELLO DI MONT., Donna Artemesia, Toscana • 116
"SUPER TUSCAN", Bell Aja, Bolgheri, Toscana • 95
PRIMITIVO/NEGRAMARO, Lu-Li, Puglia • 60
SANGIOVESE, Tentuta di Collosorbo 2015, Piedmont • 325
NEBBIOLO, Azienda Barbaresco 2018, Piedmont • 380

BY THE GLASS

Bubbles

PROSECCO, Terre di Marca, Veneto • 12/48
LAMBRUSCO, Poletti, Emilia-Romagna • 13/52

White

CHARDONNAY, Tunta Demaio, Puglia • 13/52
SOAVE CLASSICO, Tamellini, Veneto • 17/68
PECORINO, Umani Ronchi, Veneto • 14/56
ALTO ADIGE, St. Paul, Trentino • 15/60
FALANGHINA, Faliesi, Campania • 14/56

Rose/Skin Contact

CORVINA, Bardolino "Campo Delle", Veneto • 14/56
BARBERA, Tintero "Rosata", Piedmont • 14/56

Red

BARBERA, Indigenous, Piedmont • 14/56
CHIANTI CLASSICO, Istine, Toscana • 16/64
MONTEPULCIANO, Boccadigabbia, Toscana • 16/64
VALPOLICELLA, Ca'La Bionda, Veneto • 15/60
CABERNET SAUVIGNON, Collosorbo, Toscana • 15/60

NONNA PLATTER

Served with Pizza Bianca

Artichokes, Roasted Red Peppers,
Fresh Mozzarella, Arugula,
House Pickled Banana Peppers,
White Balsamic Vinaigrette

16

Salumi

Finocchiona, Salami Calabrese, Nduja,
Culatello, Prosciutto Di San Daniele,
Coppa, Mortadella, Salami Cotto

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|------------------|-------------------|------------------|
| <i>Two meats</i> | <i>Four meats</i> | <i>All meats</i> |
| 14 | 26 | 50 |

ANTIPASTI

CALAMARI 16
Spicy Pomodoro, Garlic Aioli, Lemon

TUNA CRUDO 19
Caper, Lemon, Parsley Oil

BURRATA 14
Panzanella, Tomato Vinaigrette

CLAMS CASINO 16
Topnecks, Bacon, Breadcrumbs

SUPPLI AL TELEFONO 16
Tomato Risotto, Fresh Mozzarella, Basil Aioli

INSALATA

CAESAR
Romaine, Croutons,
Parmigiano Reggiano
13

LA LUNA
Mixed Greens, Heirloom Tomatoes,
Fresh Mozzarella, Shaved Onion,
White Balsamic Vinaigrette
13

IL GRECO
Mixed Greens, Feta, Tomato,
Cucumber, Oregano, Pickled
Banana Peppers, Kalamata Olives
14

PIZZAS

CLASSIC 19
Aged and Fresh Mozzarella, Provolone,
DiNapoli Tomatoes, Basil, Pecorino Romano

HAM N'CHEESE 26
Aged and Fresh Mozzarella, Provolone,
Prosciutto Cotto, Agrodulce

IL BRUCO 28
Aged and Fresh Mozzarella, Provolone,
Garlic Cream, Roasted Mushrooms, Cippolini
Onions, Truffled Pecorino
+ Prosciutto di SanDaniele 6

SPINACH AND ARTICHOKE 24
Aged and Fresh Mozzarella, Provolone,
Lemon

HEATHER'S PIE 23
Aged and Fresh Mozzarella, Provolone,
DiNapoli Tomatoes, Genoa Salami, Banana
Peppers, Onion, Oregano, Pecorino Romano

DRUNKEN LOVE 23
Aged and Fresh Mozzarella, Provolone,
Pepperoni, Vodka Sauce Swirl, Basil, Pecorino
Romano

Pepperoni / Sausage / Calabrese Salami +4

Condimenti

Onion / Mushroom / Cherry Peppers +2

MACARONI

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| PARMIGIANA Bucatini, Pomodoro + <i>Chicken</i> 29 + <i>Eggplant</i> 25 | VODKA SAUCE 21 Mafalde, Spicy Vodka Sauce + <i>Shrimp</i> 8 |
| ALFREDO 23 Bucatini, Garlic Cream, Grana Padano, Bomba Calabrese | SUNDAY SAUCE 26 Lumache, Short Rib, Hot Sausage, Fennel, Carrot, Pecorino Romano |
| PASTA PRIMAVERA 26 Lumache, English Pea Cream, Asparagus, Calabrian Chilis + <i>Herb Roasted Chicken</i> 12 | MEATBALLS 24 Bucatini, Pomodoro |
| | VONGOLE (red or white) 27 Bucatini, Clams, White Wine, Parsley, Shaved Garlic, Chili |

LARGE FORMAT

**ROAST CHICKEN
PICCATA**
Lemon, Caper, Fingerlings
52



STEAK DIANA
Marsala Jus, Roasted Mush-rooms, Cippolinis, Fingerlings
MP

WHOLE BRANZINO
Cioppino Broth, Shrimp, Clams, Lemon
72

CONTORNI

| | |
|---|---|
| MEATBALLS 13 Pomodoro, Pecorino Romano + <i>Burata</i> 6 | BABY CARROTS 11 Spicy Garlic Honey, Parsley |
| CRISPY FINGERLINGS 11 Cherry Peppers | GARLIC BREAD 8 Seeded Pizza Bianco |

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-bourn illness.

In recent months Washington DC restaurants have experienced unprecedented operational increases in the cost of doing business.

We have chosen to implement a 4% operational surcharge on all checks as the best way to address the current environment. This is not a gratuity.