

To Start

Avocado and Grapefruit Salad ^(V)

Sesame, Shaved Fennel, Pickled Red Onion, Dill, Mint

Whipped Ricotta Toast with Crispy Prosciutto

Olive Oil, Lemon Zest

Caesar Salad ^(CGF)

Little Gems, Fontina Croutons, Parmesan

Entree

Specialties

Crispy-Skin Salmon ^(CGF)

Citrus, Gremolata, Shaved Fennel Salad

Squid Ink Bucatini Vongole

Little Neck Clams, White Wine, Butter, Garlic, Chili

Roasted Lemon Chicken ^(CGF)

Half Chicken, Roasted Garlic, Broccoli Rabe, Polenta

Risotto Carciofi ^(CV)

Braised Artichokes, Lemon, Aged Parmesan

Goat Cheese Gnocchi

Peas, Asparagus, Cherry Tomatoes

Choose One To Start

Hot Honey Burrata ^(CGF)

Roasted Tomato, Basil, Hot Honey, Rustic Bread

Champagne Mussels ^(CGF)

Garlic, Shallots, Chili Flakes, Champagne Cream, Focaccia

All Beef Meatballs

Stracciatella, San Marzano, Focaccia

Choose One Create Your Own Pasta or Specialty

Shapes

Spaghettini ^(V) *Delicate thin spaghetti, best with lighter sauces*

Semolina, Durum Flour, Salt, Olive Oil

Tagliatelle *Classic egg ribbons*

All-Purpose Flour, Durum Flour, Eggs

Rigatoni ^(V) *Ridged tubes, holds hearty sauces*

Semolina, All-Purpose Flour, Olive Oil

Cavatelli *Small shells, catches chunky sauces*

All-Purpose Flour, Durum Flour, Eggs, Ricotta

Mafalda ^(V) *Ruffled "lasagna edges," playful with cream sauces*

Semolina, Salt, Olive Oil

Beet Pappardelle *Wide ribbons, earthy and sweet*

All-Purpose Flour, Durum Flour, Eggs, Beet Juice

Stuffed Pasta of Day *Market Price*

Ask Your Server — Changes Daily

Gluten-Free Rigatoni ^(GF)

Gluten-Free All-Purpose Flour, Olive Oil, Eggs

Create Your Own

Sauces

Marinara ^(CV)

San Marzano Tomatoes, Garlic, White Wine, Basil, Chili

Arrabbiata ^(CV)

Our Marinara Sauce with Chili Pepper and Roasted Garlic

Spicy Alla Vodka ^(GF)

Cream, Vodka, Tomato, Chili Flakes

Broken Meatball +\$2

Our Marinara Sauce with Crumbled House Meatballs

Sunday Sauce +\$4

Slow Cooked Marinara Sauce with Short Rib, Sausage, Veal

Cacio e Pepe ^(GF)

Pecorino, Cracked Black Pepper, Butter

Nut-Free Pesto ^(GF)

Basil, Parsley, Parmesan, Garlic, Olive Oil

White Bolognese ^(GF) +\$2

Slow-Cooked Chicken, Thyme, Rosemary, Chili, Pecorino

Dessert

Tiramisu

Lady Fingers, Espresso, Mascarpone

Salted Caramel Doughnuts

Cinnamon-Sugar Dusted, Salted Caramel Dipping Sauce

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

GF (Gluten Free), V (Vegan), CV (Can be Made Vegan), CGF (Can be Made Gluten Free)

By the Glass

Sparkling and Rosé

Prosecco, Fiol, Italy	15
Grenache, Jas des Vignes, Provence France	14/52

White

Sav Blanc, Hamilton, California	13/52
Pinot Grigio, Ferrari, Italy	12/48
Chardonnay, Oberon, California	14/52

Red

Montepulciano, Cadetto, Italy	12/48
Cabernet Sauvignon, Hamilton, California	15/60
Pinot Noir, Spellbound, California	15/60

Wine Bottles

Sparkling Bottles

Prosecco, Fiol, Italy	65
Moscato D' Asti, Moncalvina, Italy	55

White Bottles

Grillo, Graffetta, Italy	55
Gavi, La Rocca, Italy	65
Falanghina, Sannio, Italy	45

Red Bottles

Sangiovese, Sassoregale, Italy	50
Chianti, Tenuta di Capraia, Italy	55
Barolo, Arnaldo Rivera, Italy	70

Cocktails

Glass 16 / Pitcher 75

The Fast Negroni

Gin, Campari, Vermouth, Rhubarb Bitters, Grapefruit Twist

Strawberry Aperol Spritz

Strawberry Infused Aperol, Prosecco, Soda

Espresso Martini

Vodka, Espresso, Espresso Liqueur, Sugar

Rosé Sangria

Rum, Strawberry, Mint, Lemon, Rosé

Hunt'ng '76

Gin, Rosemary Honey, Lemon, Sparkling Wine, Lavender Bitters

Spicy Passionfruit Margarita

Tequila, Passionfruit, Habanero Infused Agave, Lime, Tajin

Sandía

Blanco Tequila, Fresh Watermelon, Muddled Basil, Lime

Jake's East Side

Vodka, Lime, Cucumber, Mint

Beer and Wine Package

35

Two Hour Bottomless House Wine or Sangria

Bottled Beer

Peroni, Italy, 5.1% ABV	8
Voodoo Ranger IPA, USA, 7.0% ABV	9
Brooklyn Lager, USA, 5.2% ABV	7

We reserve the right to refuse service to intoxicated individuals.