

BRUNCH

EAT

RICOTTA DOUGNUTS - 12

lemon curd, orange zest, local honey

BURRATA FRENCH TOAST - 15

port wine-wild berry compote

MEATBALL BENEDICT - 16

ricotta cheese, tomato-basilico sauce,
poached egg, garlic crostini

HANGOVER PIZZA - 17

san marzano tomato sauce, basil, fresh mozzarella,
broadbent hickory smoked bacon, sunny up egg

EGG WHITE FRITTATA - 14

grilled & marinated summer vegetables,
fresh mozzarella, basil & jewel box tomato

CLASSIC AMERICANO - 15

three eggs prepared any style, crisp bacon,
hash brown potato

DRINK

THE UNKNOWN CLASSIC - 7

bombay gin, st. germain, prosecco, grapefruit, lemon

BITTERSWEET MIMOSA - 7

aperol, hangar one vodka, prosecco, grapefruit, orange

LUNCH - PRIX FIXE

TWO COURSE 20
APPETIZER and MAIN or MAIN and DESSERT

APPETIZER

ZUPPA DEL GIORNO
chef's selection, changes daily

RICOTTA MEATBALLS
tomato basil sauce

MAIN

MARKET FISH
chef's selection, changes daily

GNOCCHI
bolognese, bechamel

RAVIOLI
arugula, goat cheese, pink vodka sauce

SPAGHETTINI
meatball, basil

DESSERT

FLOURLESS CHOCOLATE TORTA
rasberrone mousse, cocoa glaze, italian meringue

LIMONCELLO TIRAMISU
ladyfinger, limoncello, mascarpone

PIZZA

MARGHERITA 14
san marzano tomato sauce, mozzarella, basil

FLINGHI 20
light tomato sauce, mozzarella, tortula porcini mushroom

PRIMAVERA 16
tomato sauce, mozzarella, vegetable, tomato

SAUSAGE 18
olive oil, mozzarella, broccoli rabe

THREE COURSE 24
APPETIZER, MAIN and DESSERT

CAESAR SALAD*
house-made dressing, croutons

TRATTORIA SALAD
seasonal vegetable, mixed green

PANZANELLA
tomato, cucumber, olive, caper, onion, basil, garlic crostini

MARGHERITA PIZZA
san marzano tomato sauce, mozzarella, basil

GRILLED CHICKEN SANDWICH
mozzarella, arugula, shaved prosciutto, pesto aioli

GRILLED MOZZARELLA PANINI
roasted tomato, basil, arugula pesto

CAPRESE BURGER*
mozzarella, arugula, fresh tomato

ITALIAN RICOTTA CHEESECAKE
fresh berries

GELATO
flavors change daily

VERDE 17
olive oil, mozzarella, arugula, prosciutto

SOPPRESSATA 16
san marzano tomato sauce, mozzarella, salame, fresh basil

MEATBALL 19
san marzano tomato sauce, ricotta, meatball

GLUTEN FREE CRUST +2
available on all pizza

- please inform your server of any allergies prior to ordering -

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

PASTA

SECCA

CAPELLINI	22
arugula pesto, black pepper, pistochio	
SPAGHETTINI	25
meatballs, basil	

FATTA IN CASA

GNOCCHI	25
bolognese, bechamel	
RAVIOLI	22
arugula, goat cheese, vodka pink sauce	

SECCA

LINGUINI	24
scallops, clams, garlic & herb broth in clam sauce	
RIGATONI	20
tomato basil sauce	
PENNE PRIMAVERA (vegan and gf)	24
spring vegetable, olive oil, garlic, spinach, tomato	
BLACK INK FETTUCCHINE	26
octopus, olive oil, garlic, cherry tomato	
FETTUCCHINE	22
parmigiano cream sauce	

GRILL DI MARE

HALIBUT MARECHIARA	39	SALMON OREGANATA	26
scallops, shrimp, mussels, clams, chard - tomato broth		oregano, bread crust, lemon butter	
JUMBO SHRIMP FRANCESE	31	SNAPPER MEDITERRANEAN	29
egg batter, white wine, lemon butter		caper, olive, garlic, cherry tomato, basil butter	

CONTORNI

SPICY BROCCOLI RABE	8	BRUSSELS SPROUTS with PANCETTA	8
SAUTEED GARLIC SPINACH	8	TUSCAN HERB MASHED POTATO	8
GRILLED ASPARAGUS	8	TRUFFLE MAC & CHEESE	8
		TRUFFLE FRIES	8

PIZZA

MARGHERITA	14	VERDE	17
san marzano tomato sauce, mozzarella, basil		olive oil, mozzarella, arugula, prosciutto	
FUNGHI	20	SOPPRESSATA	16
light tomato sauce, mozzarella, tartufo, porcini mushroom		san marzano tomato sauce, mozzarella, salame, fresh basil	
PRIMAVERA	16	MEATBALL	19
tomato sauce, mozzarella, vegetable, tomato		san marzano tomato sauce, ricotta, meatball	
SAUSAGE	18	GLUTEN FREE CRUST	+2
olive oil, mozzarella, broccoli rabe		available on all pizza	

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ANTIPASTI

BURRATA	15	GRILLED OCTOPUS	15
watermelon, baby frisee, balsamic reduction		olive, caper, jewel box tomato, fingerling	
TUNA TARTARE*	14	MUSSELS*	14
avocado, mixed greens		garlic and oil (or) fra diavola	
CARPACCIO*	15	CALAMARI PICANTE	15
prime beef, arugula, crisp capers, shaved parmigiano - reggiano, mustard aioli		marinara, cherry pepper, crushed red pepper, bourbon smoked paprika	
RICOTTA MEATBALLS	12	SALUMI and FORMAGGI	15
tomato basil sauce		chef's selection, changes daily	
		BRUSCHETTA	13
		chef's selection	

ZUPPE and INSALATE

ZUPPA DEL GIORNO	9	ARUGULA	12
chef's selection, changes daily		olive oil, parmigiano - reggiano	
CAESAR*	10	TRATTORIA SALAD	11
house-made dressing, croutons		seasonal vegetable, mixed green	
PANZANELLA	13	CAPRESE	13
tomato, cucumber, olive, caper, onion, basil, garlic crostini		heirloom tomato, house-made mozzarella, basil, 12 year aged balsamic	

SIGNATURE DISHES

WEST 3RD STREET FAVORITES

PORCINI RAVIOLI	38	THE VEAL CHOP*	44
champagne truffle cream		sage, roasted potato	
PAPPARDELLE	35	ROASTED HALF RACK of LAMB*	35
fresh daily maine lobster, brandy cream sauce		rosemary potato	

POLLO and CARNE

CHICKEN PARMIGIANA	27	PORK CHOP*	29
cheese, marinara		wild mushroom, cherry pepper, fresh herb	
CHICKEN IN CROSTA	27	VEAL PICCATA	27
parmigiano, lemon sauce		lemon, white wine, caper	
CHICKEN CONTADINA	26	FILET MIGNON*	42
braised chicken, italian sausage, peppers, wild mushrooms		tuscan mash, herb butter	
		COWBOY RIBEYE*	46
		asparagus, marsala - mushroom ragout	

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arugula pesto, black pepper, pistochio	
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meatballs, basil	

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bolognese, bechamel	
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DESSERT MENU

WARM BRIOCHE BUDINO

baked brioche bread, vanilla custard, grappa soaked raisins, seasonal fruit, caramel sauce

CHOCOLATE CAKE

espresso zabaglione, roasted pear, candied hazelnuts

SEMOLINA TART

wild berries, roasted basil, crema italiana

LIMONCELLO TIRAMISU

ladyfingers soaked in Limoncello, mascarpone cheese, candied lemon

BIANCO E NERO

italian ice cream, walnuts, gianduja sauce, biscotti crumbs, espresso zabaglione, caramel

ITALIAN CHEESECAKE

ricotta cheese, Amarena cherries, chantilly cream

GELATO & SORBETTO

pistachio, vanilla chunk, dark chocolate, sea salt-caramel,

raspberry, Meyer lemon, spiced pumpkin mascarpone

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CONSUMER ADVISORY - CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS

MAY INCREASE A RISK OF FOOD-BORNE ILLNESS.

COCKTAILS

CLASSIC

APEROL SPRITZ	12
prosecco, aperol	
BELLINI	12
prosecco, peach puree	
CASINO	12
plymouth gin, luxardo maraschino, orange bitters, lemon, simple	
NEGRONI	12
bristol gin, campari, carpano antica	
SAZERAC	12
jack daniel's rye, herbesaint, psychoud's bitters, sugar	
THE LAST WORD	12
beekeeper gin, green chartreuse, luxardo maraschino, lime	
PEAR MARTINI	12
grey goose la poire vodka, st. germain, lime	
PINEAPPLE UPSIDE DOWN	12
blue chair vanilla rum, licor 43, pineapple, grenadine	

CREATIVE

SPICED SANGRIA	14
captain morgan rum, aperol, lambrusco orange liqueur, spiced ginger syrup, lime	
THE WEST 3 rd	14
fennel bianca, carpano antica, fino sherry, luxardo maraschino, angostura bitters	
STORMY DISARONNO	14
luxardo amaro abano, amaretto di saronno, cocchi vermouth, grapefruit	
LEMON CUCUMBER MARGARITA	14
cinamon reposado tequila, limoncello, orange liqueur, basil, agave nectar, lime, cucumber	
GODFATHER MANHATTAN	14
four roses yellow label bourbon, ramazzotti, luxardo maraschino	
SMOKED OLD FASHION	14
jack daniel's rye, smoked orange, angostura bitters, brandied cherry	
TESTAROSSA NUOVA	14
hanger one, tuaca, strawberries, basil, cranberry	

BEER

DOMESTIC - 6

BUDWEISER
BUD LIGHT
COORS LIGHT
HARPOON CIDER
MICHELOB ULTRA
MILLER LITE
SIERRA NEVADA
DOGFISH HEAD IPA
BUCKLER N/A

IMPORTED - 6

MORETTI "LA ROSSA"
CORONA
GUINNESS
HEINEKEN
INNIS and GUNN
STELLA ARTOIS

DRAUGHT

WICKED WEED "PERNICIOUS" IPA	10
BLACK ABBEY, THE SPECIAL, dubbel	7
YAZOO, SUE, smoked porter	10
PERONI, italian lager	7
SCHOFFERHOFER, grapefruit hefeweizen	7

WINE BY THE GLASS

CHAMPAGNE and SPARKLING

TERRE GAE	11
moscato, veneto, italy nv	
MUMM, PRESTIGE	18
brut, napa valley, california nv	
SANTOME	12
prosecco, treviso, italy nv	
MOËT et CHANDON	25
brut imperial, epemay, france nv	

WHITE

BOTTEGA VINAIA	15
pinot grigio, trentino, italy 2015	
PRINCIPESSA GAVIA' GAVI	12
cortese, piedmont, italy 2016	
WHITEHAVEN	12
sauvignon blanc, marlborough, new zealand 2016	
CHÂTEAU JEAN GUILLON	10
white bordeaux, bordeaux, france 2015	
HENDRY	15
unoaked chardonnay, napa valley, california 2015	
TALLEY VINEYARDS ESTATE	16
chardonnay, arroyo grande valley, california 2014	
MONTEREY VALLEY	11
chardonnay, monterey county, california 2014	
CLEAN SLATE	11
riesling, mosel, germany 2015	

ROSE

BARTON & GUESTIER	12
grenache cinsault syrah, côte de provence, france 2015	

RED

TIAMO	15
chianti docg, tuscan, italy 2015	
STEMA	15
pinot noir, delle venezie, italy 2015	
ELOUAN	14
pinot noir, oregon, 2015	
JUSTIN	17
cabernet sauvignon, paso robles, california 2015	
BERINGER	16
cabernet sauvignon, knights valley, california 2014	
FRESCOBALDI, RÉMOLE	12
sangiovese cabernet sauvignon, tuscan, italy 2015	
MASCIARELLI	15
montepulciano-d'abruzzo, abruzzo, italy 2015	
MASI, NECTAR CAMPOFIORIN	15
amarone style, verona, italy 2012	
SANTA JULIA	15
malbec, mendota, argentina 2015	
STERLING	11
merlot, california 2014	
CASCINA DEL TORRE, BAROLO	19
nebbiolo, piedmont, italy 2012	
PREDATOR	12
zinfandel, st. helena, california 2015	
MOLLYDOOKER "BLUE EYED BOY"	19
shiraz, australia 2015	

FLIGHT - 30

SELECT ANY (3) WINES* FROM THIS PAGE TO CUSTOMIZE YOUR IDEAL WINE FLIGHT. OUR EXPERTS ARE HERE TO HELP WITH THE PERFECT PAIRING. *excludes champagne price is per person