



BEVANDE/DRINKS

WHITEWINE

PINOT GRIGIO / CHARDONNAY / ROSE / RIESLING / SAUVIGNON BLANC 6

RED WINE

CABERNET SAUVIGNON / MERLOT / PINOT NOIR / SHIRAZ / NERO D'AVOLA 6

SPARKLINGWINE

WYCLIFF 6

DRAFT BEER

AMSTEL LIGHT / BLUEMOON / PERONI / SNAKE DOG IPA / PALM / WITTE 5

HANDCRAFTED COCKTAILS 7

CIPRIANI

PROSECCO / WHITE PEACH JUICE

14TH ST FRIZZANTE

BLUEBERRY INFUSED VODKA / CHAMBORD / LEMON JUICE / PROSECCO

SEASONAL SANGRIA

HOMEMADE SANGRIA / SPRITE / SODA / LIME WHEEL / FRUIT GARNISH

SONO ITALIANO

CASTILLO RUM / FERNET BRANCA / LIME / FALERNUM SYRUP / LIME WHEEL

FRANK SINATRA

ORANGE ROSEMARY INFUSED BOURBON / GINGER LIQUEUR / BITTERS



PIATTI PICCOLI/SMALL PLATES

OLIVE MARINATE

MIX MARINATED MEDITERRANEAN OLIVES 6

PATATE

CRISPY FINGERLY POTATO, PECORINO, TRUFFLES OIL 6

CALAMARI FRITTI

SQUID, VEGETABLE, SPICY TOMATO SAUCE 7

TARTAR DI TONNO

SUSHI GRADE AHITUNA, GUACAMOLE, WASABI, YUZU DRESSING, CUCUMBER 9

SUPPLIAL TELEFONO

SAFFRON RISOTTO, BOLOGNESE, SMOKED MOZZARELLA "FRITTERS" 6

POLPETTE

3 each "MEATBALLS" VEAL, BEEF, PORK, TOMATO, PEPPERONCINO, PECORINO 6

ROMAN STREET PIZZA MARHERITA

TOMATO, MOZZARELLA & BASIL 6

ROMAN STREET PIZZA SOPRESSATA

TOMATO, CALABRIAN SPICY SALAMI, FRESH MOZZARELLA 7

Menu executed by executive chef: Giovanni Carlo

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have medical conditions. Please alert your server of any food allergies