



CIBO DELLA STRADA

PRIME COSE

ALICI MARINATI

marinated cantabrian anchovies, salmoriglio, lemon

SFINCIONE ALL'AGLIONE

Chef Evan Funke's signature focaccia
"like a garlic knot"

FORNO A LEGNA

DA CESARE

insalata "caesar" mozzarella di bufala, salsa di
pomodoro, pecorino romano, mollica

PORTAFOGLIO

polpette di coda, ciccoria stracotto, fonduta di pecorino

PALERMO

sugo di cipolla, caciocavallo, origano selvatico, mollica

SNAG JIOM

salmone affumicato, crema alle erbe, trout roe

DELLA STRADA

FIORI DI ZUCCA

squash blossoms, ricotta fresca, parmigiano reggiano

PEPERONI ALLA BRACE

roasted sweet peppers, basil, salsa verde, lemon,
pecorino romano DOP, mollica

FRITATTINA ALLA NORMA

rigatoncini, eggplant, pomodorini, basil,
mozzarella di bufala, ricotta salata

SPIEDINI DI PÓLIPO

grilled spanish octopus skewers, salsa rustica

INSALATA DELLA NONA

market pomodori, basil, shaved onion,
ricotta salata, origano selvatica

Consuming raw or undercooked menu items may increase your risk of foodborne illness. Substitutions and modifications are respectfully declined. A 20% service charge will be added to parties of six or more. A 5% wellness fee is added to all checks in support of health benefits and workers compensation premiums for our staff, which includes non-managerial and managerial staff alike, but it is not a fee for service. If you would like this fee removed, please let us know.

SPRITZ

SPRITZ BIANCHI

italicus, cocchi americano, orange
bitters, lemon, prosecco

ANACAPRI

limoncello, monkey 47 gin, thyme,
butterfly pea flower, champagne

NUOVO CLASSICO

carpano botanic, bitter bianco,
grapefruit, prosecco

PESCA DOLCE

juliette heirloom peach, lemon,
mint, champagne

COCKTAILS

SANTA INFUOCATA

malfy gin, meyer lemon,
honey, olio santo

MORSO DI VITA

grey goose vodka, chinola passion
fruit, tomato, basil, lemon

SOLE DORATO

wong farm jalapeño infused maestro
dobel, cinnamon wildflower honey,
ginger, sfumato, lemon

L'ORA DEL TÈ

angel's envy rye, cynar, earl grey

FUMO TROPICALE

ilegal mezcal, amaro montenegro,
orgeat, pineapple, citrus medley

DUCHESSA

roku gin, haku vodka, cocchi,
limoncello, olive oil

FIAMMA LISCA

basil hayden bourbon, angostura,
banana, cinnamon

LA GIOVENTU

el tesoro blanco tequila,
centum herbis, aloe liqueur,
bitters, cucumber, lime

ANDIAMO

grey goose vodka, espresso,
licor 43

ROBUSTA

glenlivet 12 scotch, zucca
rabarbaro, ginger, lemon, rhubarb

N/A

N/A GRONI

lyres london, lyres italian orange,
free spirit vermouth rosso

ARIA FRESCA

london dry botanicals, fever tree
sicilian sparking lemonade, mint

PALOMA VERGINE

pathfinder amaro, grapefruit, lime

EFFETTO PLACEBO

rooibos tea, ginger, lemon

BAR  AVOJA

VINO AL BICCHIERE

SPUMANTE E CHAMPAGE

Chardonnay	Perrier-Jouet Blanc de Blancs NV	<i>Champagne</i>
Chardonnay	Nomine-Renard "Blanc de Blancs" NV	<i>Champagne</i>
Glera	Cantina Globale Prosecco Brut NV	<i>Veneto</i>
Lambrusco	Cleto Chiarli "Lambrusco del Fondatore" 2023	<i>Emilia Romagna</i>

BIANCHI

Cataratto e Carricante	Cavanera "Ripa di Scoriavacca" Etna Bianco 2021	<i>Sicilia</i>
Rondinella	Zyme "il Bianco" Rondinella 2022	<i>Veneto</i>
Greco di Tufo	Quintodecimo "Jaune D'Arles" Irpinia 2023	<i>Campania</i>
Vermentino	San Felice Vermentino Toscana 2023	<i>Toscana</i>
Verdicchio	Bucci Verdicchio di Castelli di Jesi 2022	<i>le Marche</i>

ROSSI

Rossese	Ka Mancine Rossese di Dolceacqua 2023	<i>Liguria</i>
Sangiovese e Altre Uve	San Felice Rosso Toscana 2022	<i>Toscana</i>
Sangiovese Grosso	Argiano Rosso di Montalcino 2022	<i>Toscana</i>
Nebbiolo e Freisa	la Cassacia "Monfioranza" Monferrato 2020	<i>Piemonte</i>
Corvina e Altre Uve	Vigneto di Antonio Valpolicella Ripasso Classico 2022	<i>Veneto</i>
Perricone	Firriato "Ribeca" Perricone 2018	<i>Sicilia</i>

LA COLLEZIONE PRIVATA

ACE OF SPADES
Champagne, France

DOM PÉRIGNON
Champagne, France

BIRRIA

BALADIN L'IPPA
Piemonte, Italy

MENABREA BIONDA
Piemonte, Italy

BAR AVOJA

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