

ANTIPASTI | APPETIZERS

Formaggi e Salumi Cheese & Cold Cuts	\$30 €27
Murray's Cheese, Prosciutto di Parma, Bresaola, Marcona Almonds, Grapes	
Crostino Caprese Caprese Salad with Ciabatta Bread	\$15 €14
Ciabatta, Heirloom Tomato, Home-made Mozzarella, Basil	
Insalata di Prosciutto Prosciutto Salad	\$15 €14
Arugula, Shaved Parmesan, Poached Pears, Pickled Mustard Seeds	
Minestrone Soup	\$13 €12
Cannellini Bean, Lacinato Kale, Potato, Zucchini, Crispy Bread	

PRIMI E SECONDI | FIRST AND SECONDS

Cavatelli con Salciccia e Finocchio Cavatelli Pasta with Sausage & Fennel Sauce	\$20 €18
Sweet Italian Sausage, Broccoli Rabe, Fennel, Tomato, Pecorino	
Tonnarelli Cacio e Pepe Tonnarelli Pasta with Cheese and Pepper Sauce	\$21 €19
Parmigiano Reggiano, Pecorino Romano, Black Pepper *	
Gnocchi al Pesto Potato Dumplings with Pesto Sauce	\$21 €19
Kale Pesto, Parmigiano Reggiano, Toasted Pinenuts *	
Polpette di Vitello Saltimbocca Veal & Prosciutto Meatballs	\$18 €16
Lemon Cream, Prosciutto Crumble, Sage *	
Italian Club	\$22 €20
Home-made Focaccia, Grilled Chicken, Arugula, Fresh Mozzarella, Bacon, French Fries *	
The Michelangelo Burger	\$24 €22
Fontina, Sundried Tomato Aioli, Crispy Shallots, Hand-cut French Fries *	

PIZZA

Margherita	\$18 €16
San Marzano Tomato, Mozzarella di Bufala, Basil	
Diavola	\$18 €16
Soppressata Piccante, Home-made Mozzarella, Olio Santo	
Calabrese	\$20 €18
Ricotta, Nduja Spread, Potato, Soppressata, Rosemary	
Capricciosa	\$20 €18
Artichokes, Cooked Ham, Assorted Mushrooms, Home-made Mozzarella	

CONTORNI | SIDES

Patatine Fritte	\$11 €10
Hand-cut French Fries, Rosemary	
Broccoli Rabe	\$10 €9
Garlic, Lemon, Hot Pepper	
Grilled Vegetables	€12 \$11
Selection of Seasonal Vegetables	

DOLCI | DESSERTS

Tiramisu	\$12 €11
Lavazza Espresso, Mascarpone Cream, Savoiardi *	
Nutella Pizza	\$10 €9
Hazelnut-chocolate spread	
Bonbolini Italian filled Doughnuts	\$10 €9
Sorrento Lemon Cream *	
Gelato e Sorbetto Frozen Dessert	\$10 €9
Choice of: Chocolate, Vanilla, Strawberry, Lemon *	

ORIGINAL COCKTAILS

Sgroppino Prosecco, Chilled Vodka, Lemon Sorbet	\$16 €15
Negroni Gin, Sweet Vermouth, Campari	\$16 €15
Elderflower Martini Ginger Vodka, Elderflower Liquor, Grapefruit	\$16 €15
Bellini Martini White Peach Puree, Vodka, Prosecco	\$16 €15
Aperol Spritz Aperol, Prosecco	\$16 €15
Espresso Martini Chocolate Vodka, Espresso, Kahlua	\$16 €15

VINO FRIZZANTE | SPARKLING WINE AND CHAMPAGNE

Prosecco La Marca Prosecco Veneto, Italy	\$15 €14
Piper-Heidsieck Brut Vintage Cuvee Rare Millesime Champagne, France	\$40 €36

VINO BIANCO | WHITE WINE

Centine Bianco , Banfi Tuscany, Italy	\$13 €12
Vermentino di Sardegna Argiolas Costamolino Sardegna, Italy	\$13 €12
Pinot Grigio Vigneti delle Dolomiti Alto Adige, Italy	\$14 €13
Sauvignon Blanc Blend Samas Sardegna, Italy	\$15 €14
Chardonnay Antinori Castello della Sala Bramito Umbria, Italy	\$16 €15
Fontanelle Chardonnay Banfi Tuscany, Italy	\$16 €15
Roero Arneis Prunotto Piedmont, Italy	\$16 €15
Riesling Eroica Columbia Valley, Washington	\$16 €15

VINO ROSATO | ROSE WINE

Calafuria Negroamaro Rosato Tormaresca Puglia, Italy	\$12 €11
Fleur de Mer Rosé Côtes de Provence, France	\$13 €12

VINO ROSSO | RED WINE

Centine Rosso Banfi Tuscany, Italy	\$13 €12
Primitivo Cori Mia Salento, Italy	\$13 €12
Nero d'Avola Castellucci Miano Sicily, Italy	\$14 €13
Super Tuscan Brancaia Tre Tuscany, Italy	\$16 €15
Barbera d'Alba Pertinace Piedmont, Italy	\$13 €12
Chianti Classico Castello di Querceto Tuscany, Italy	\$15 €14
Cannonau di Sardegna Riserva Sella & Mosca Sardinia, Italy	\$14 €13

VINO PORTO | PORT WINE

Fonseca Bin 21	\$14 €13
Taylor Fladgate 10-year Tawny Port	\$16 €15
Taylor Fladgate 20-year Tawny Port	\$23 €21

BEER

Peroni	\$9 €8	Budweiser	\$7 €6
Stella Artois	\$9 €8	Blue Moon	\$8 €7
Amstel	\$9 €8	Kaliber (non-alcoholic)	\$7 €6
Corona	\$9 €8	Brooklyn Pilsner	\$8 €7
Heineken	\$9 €8	Samuel Adams	\$8 €7
Guinness	\$9 €8	Brooklyn Seasona	\$7 €6
Brooklyn Black Chocolate Stout	\$9 €8	Captain Lawrence	\$8 €7
Bud Light	\$9 €8		

