

Italian Lemonade - vodka, house squeezed lemonade, thyme syrup glass \$10 carafe \$20
 Sangria Rossa - red wine, apple brandy, rosemary simple, citrus glass \$10 carafe \$20
 Mulberry Street Sazerac - rye whiskey, luxardo maraschino, bitters, absinthe wash \$13
 Negroni - gin, campari, sweet vermouth \$13

Milliminie



#### **SPARKLING**

PROSECCO, CA FURLAN, VENETO \$12 apples and floral blossoms; elegant bubbles

APEROL SPRITZ \$12 traditional street beverage with sparkling wine

Millimentelle

## WINE BY THE GLASS & BOTTLE

glass \$12 / bottle \$56

#### WHITE

CATARRATTO, ALCESTI, SICILY 2020 PECORINO, PEHCORA, ABRUZZO 2019 MALVASIA-MOSCATO, LISSART, PIEMONTE 2020

summer fruits and green herbs; fresh with no oak peach and tropical fruits; round and creamy floral tropical fruits; savory and bone dry

## ROSÉ

ZWIGELT, BAUER, AUSTRIA NV

red berries; fresh flowers with a bright, lively finish

#### RED

SANGIOVESE, MONTEREALE, MARCHE 2019 BARBERA D'ASTI, POVERO, PIEDMONT 2020 NEGROAMARO, CONTRADE, PUGLIA 2020 rich dark fruits; herbs and earth red and blue berries, earthy herbs; low tannins dark and spicy fruit, herbs; lush and tannic

## WINE BY THE CARAFE

glass \$12 / carafe \$32

 $PINOT\ GRIGIO,\ CIELO,\ VENETO\ {\tt 2020}$  bright citrus and floral notes; crisp and refreshing

MONTEPULCIANO D'ABRUZZO, BELLA VITA 2020 lush dark fruits, flowers and sweet spice



## WHITE BY THE BOTTLE

CARRICANTE, TASCANTE, SICILY 2019
FALANGHINA, ANTONIO CAGGIANO, CAMPANIA 2019
CHARDONNAY, ALOIS LAGEDER, ALTO ADIGE 2020

coastal herbs; orchard fruits with smokey mineral \$68 ripe apples, coastal herbs; crisp minerality \$70 green apple, pear, quince; full with no oak \$75



## RED BY THE BOTTLE

DOLCETTO LE MARIE, LISSART, PIEDMONT 2020 CANNONAU DI SARDEGNA, CANTINE DE ORGOSOLO 2018 SANGIOVESE-MERLOT, POLIZIANO, TUSCANY 2019 NEBBIOLO, ERIQUE RIVETTO, PIEDMONT 2019 warm and plush body with spice and floral notes
juicy and warm; herbs with balanced tannins
violet, plum and herbs; full with rich tannins
violet, dark fruits and earth, smoky with bold
tannins
\$95

#### CANNED BEERS \$6.50

LOVE CITY LAGER SWEETWATER IPA GOOSE ISLAND OKTOBER FEST

#### ITALIAN SODAS \$3.50

San Pellegrino Aranciata San Pellegrino Limonata



## ANTIPASTI

#### GIGI'S MEAT + CHEESE PLATE \$16

napoli salami, crescenza cheese, local flower honey, seasonal jam, grilled rustic bread

#### STRACCIATELLA \$12

hand pulled burrata, italian mixed olives, sea salt, grilled country bread, olive oil

#### WILD MUSHROOM ARANCINI \$11

crispy risotto balls, buffalo mozzarella, truffle aioli

#### B+V+P MEATBALLS \$13

fontina stuffed meatballs, soft taleggio polenta, san marzano gravy

#### GARLIC BREAD \$6

sarcone's seeded loaf, roasted garlic butter, sea salt, confit garlic head

#### SIDE OF GRILLED COUNTRY BREAD \$3



## INSALATE E VERDURE

#### CAESAR SALAD \$12

warm polenta croutons, charred broccoli, gem lettuce, radicchio, parmesan, lemon-anchovy dressing

#### EGGPLANT PARMIGIANA \$14

japanese eggplant, burrata, marinara, basil-walnut pesto

#### BROCCOLI RABE + WHITE BEANS \$8

marinated white beans, lemon, chili flake, garlic butter

#### SHAVED SALAD \$13

shaved brussel sprouts, radish, fennel, celery root, apple, parmesan, hazelnuts, lemon shallot dressing

#### ITALIAN MARKET OLIVES \$6



# SPAGHETTI & MEATBALLS \$21

B+V+P fontina stuffed meatballs, braised pork marinara, parmesan, basil

## Millenenene

## MACARONI E GNOCCHI

## CAMPANELLE NERO \$22

squid ink pasta with seared shrimp, capers, fennel soffrito, olive oil breadcrumbs

## PAN SEARED GNOCCHI \$20

pancetta, butternut squash, kale, leeks, mushrooms, roasted garlic butter, lemon

## BUCATINI CACIO E PEPE \$20

cracked black pepper, butter, shaved pecorino, prosciutto

## RIGATONI ALLA VODKA \$21

house ground garlic sausage, local greens, buffalo mozzarella, crispy prosciutto

#### BRAISED SHORT RIB RADIATORE \$21

short rib ragu, roasted celery root, brussels sprout leaves, mushrooms, whipped ricotta, breadcrumbs, fresh horseradish

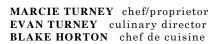
# Millimini

## SUNDAY GRAVY

 $\dots TILL \ WE \ RUN \ OUT \ $25$ 

slowly braised beef shortrib, B+V+P meatball, garlic sausage & broccoli rabe in 4 hour san Marzano pork marinara.

we serve you the sunday gravy over tonight's macaroni with the meats on the side, nonna style.





## PESCI & CARNI

## BRONZINO ALLA PIASTRA \$23

roasted sunchokes, brussels sprouts, pickled raisin-caper piccata sauce, lemon

## CHICKEN PARMIGIANA \$23

marinara, basil, burrata, shaved radish and fennel salad, served with tonight's macaroni



## DESSERT MENU

## HAZELNUT CANNOLIS \$9

hazelnut ricotta, dark chocolate ganache, toasted hazelnuts

## TIRAMISU \$8

espresso lady fingers, marsala zabaglione, candied cocoa nibs





## **COFFEE & TEA**

LA COLOMBE Corsica \$3.5

LA COLOMBE Decaf Monte Carlo \$3.5

STEEP CAFÉ hot teas \$3

## DESSERT WINE, CORDIALS & AMARO

HOUSEMADE LIMONCELLO \$12

HOUSEMADE ORANGECELLO \$12

TAYLOR FLADGATE TAWNY PORT \$10

FERNET BRANCA \$10

BAILEY'S IRISH CREAM \$10

DISARONNO AMARETTO \$10

ROMANA SAMBUCA \$10

SIBONA GRAPPA \$18