

COCKTAILS

**ELDERFLOWER SPRITZ** 14  
Elderflower liqueur, Italian Vermouth,  
Prosecco, Grapefruit Wheel

**PAESE DEL NORD** 14  
Rosemary/Sage Vodka, Cochi Rosa,  
Galliano Botanical Liqueur, Lemon

**LOST PLANE** 15  
Jamaican Black Rum, Cappelletti Bitter  
Orange, Montenegro Amaro, Fresh Lemon

**MANDORLA SOUR** 14  
JW Black Label Scotch Whisky,  
Luxardo Amaretto, Fresh Lemon,  
Maraschino Cherry

**SEVEN 7'S** 13  
Seagram's 7 Whiskey,  
Dom Benedictine, Fresh Lemon,  
Lemon-Lime Soda, Neon Cherry,  
Lemon Twist



**CLASSIC**  
London Dry Gin,  
Dolin Sweet  
Vermouth,  
Campari  
13

**SPAGLIATO**  
Cocchi Vermouth Di  
Torino, Cappelletti  
Bitter Orange, Sparkling  
Prosecco Rose  
14

**BIANCO**  
The Botanist Islay Dry Gin, Italicus Rosolio di Bergamotto,  
Contratto Vermouth Bianco, Grapefruit Wedge  
14

BEERS

**MORETTI**  
4.6%  
8

**HELLBENDER**  
**KOLSCH**  
4.7%  
9

**FLYING DOG IPA**  
7.1%  
10

THE WINE LIST

BY THE BOTTLE

*Bubbles*

BARBERA, Tenuto Foresto, “La Comedie”,  
Piemonte • 79

GARGANEGA, Tenuta L'Armonia, “Frizzi  
Pop”, Veneto • 59

*White*

REBULA, Fedora, Slovenia • 78

GRILLO, Manlio Manganaro, Sicily • 72

*Rose/Skin Contact*

BRACHETTO, Angelo Negro, Rosso,  
Piemonte • 54

MOSCATO Bianco, Sete, “Flora”, Lazio • 104

GREGANICO, Cantina Marilina, “Sikele”,  
Sicily • 52

SAUVIGNON BLEND, Indomiti, “Ramingo”,  
Veneto • 81

*Red*

MONTEPULCIANO, Cantina Indigeno, “Sub  
Rosso”, Abruzzo • 68

PINOT NOIR, Iuli, “Ta Da”, Piemonte • 74

NEBBIOLO, Luigi Giordana, “Cavanna”,  
Barbaresco, Piemonte • 120

CABERNET SAUVIGNON BLEND, Dario  
Princic, Rosso, Friuli • 120

BY THE GLASS

*Section*

GLERA, Terre di Marca, Prosecco, Veneto • 11

LAMBRUSCO, Quarticello, Emilia-Romagna • 13

TREBBIANO, Antonio Camilo, Tuscany • 13

PINOT GRIGIO, Slavcek, Slovenia • 13

CABERNET FRANC, Tenuto L'Armonia, Veneto • 14

SANGIOVESE, Istine, Chianti Classico, Tuscany • 16

NONNA PLATTER

*Served with Pizza Bianca*

Artichokes, Roasted Red Peppers,  
Fresh Mozzarella, Arugula,  
House Pickled Banana Peppers,  
White Balsamic Vinaigrette

16

*Salumi*

Finocchiona, Salami Calabrese, Nduja,  
Culatello, Prosciutto Di San Daniele,  
Coppa, Mortadella, Salami Cotto

|                  |                   |                  |
|------------------|-------------------|------------------|
| <i>Two meats</i> | <i>Four meats</i> | <i>All meats</i> |
| 14               | 26                | 50               |

ANTIPASTI

**CALAMARI** 16  
Spicy Pomodoro, Garlic Aioli, Lemon

**BURRATA** 13  
Panzanella, Tomato Vinaigrette

**ARANCINI** 11  
Wild Mushrooms, Marsala Sauce

**PROSCIUTTO DI SAN DANIELE** 12  
Heirloom Melons, Olive Oil

**CLAMS CASINO** 16  
Middlenecks, Bacon, Breadcrumbs

INSALATA

**CAESAR** 12  
Romaine, Croutons,  
Parmigiano Reggiano

**LA LUNA** 11  
Mixed Greens, Heirloom Tomatoes,  
Fresh Mozzarella, Shaved Onion,  
White Balsamic Vinaigrette

**IL GRECO** 14  
Romaine, Feta, Tomato, Cucumber,  
Oregano, Pickled Banana Peppers,  
Kalamata Olives

PIZZAS

**CLASSIC** 18  
Aged and Fresh Mozzarella, Provolone,  
Dinapoli Tomatoes, Pecorino Romano

**SILVER QUEEN** 21  
Aged and Fresh Mozzarella, Provolone,  
Garlic Cream, Sweet Corn, Cherry Peppers,  
Shaved Onion, Pecorino Romano

**HEATHER'S PIE** 22  
Aged and Fresh Mozzarella, Provolone, Dinapoli  
Tomatoes, Genoa Salami, Pickled Banana  
Peppers, Shaved Onion, Pecorino Romano

**DRUNKEN LOVE** 22  
Aged and Fresh Mozzarella, Provolone,  
Pepperoni, Vodka Sauce Swirl, Fresh Basil,  
Pecorino Romano

**GREEN GOODNESS** 21  
Aged and Fresh Mozzarella, Provolone,  
Collard Greens, Cream, Calabrian Chilis,  
Pecorino Romano

**ATLANTIC AVENUE** 22  
Aged and Fresh Mozzarella, Provolone,  
Dinapoli Tomatoes, Italian Sausage, Long Hots,  
Pecorino Romano

*Condimenti*

Pepperoni / Sausage / Long Hots +4

Onion / Mushroom / Cherry Peppers +2

MACARONI

|   |           |   |           |
|---|-----------|---|-----------|
| <b>PARMIGIANA</b>                         |           | <b>VODKA SAUCE</b>                            | <b>18</b> |
| Bucatini, Pomodoro                        |           | Mafalde, Spicy Vodka Sauce                    |           |
| <i>Chicken</i>                            | <b>28</b> | <i>+ Shrimp</i>                               | <b>8</b>  |
| <i>Eggplant</i>                           | <b>24</b> |   |           |
| <b>SOUTH PHILLY</b>                       | <b>22</b> | <b>BROCCOLI CALABRESE</b>                     | <b>20</b> |
| Lumache, Pork Shoulder, Broccoli Rabe,    |           | Rigatoni, Braised Broccoli, Garlic, Chili,    |           |
| Cherry Peppers, Pecorino Romano           |           | Pecorino Romano                               |           |
| <b>SUNDAY SAUCE</b>                       | <b>25</b> | <b>MEATBALLS</b>                              | <b>22</b> |
| Rigatoni, Short Rib, Hot Sausage, Fennel, |           | Bucatini, Pomodoro                            |           |
| Carrot, Pecorino Romano                   |           | <b>VONGOLE</b>                                | <b>26</b> |
|   |           | Bucatini, White Wine, Parsley, Shaved Garlic, |           |
|   |           | Chili, Butter and Olive Oil                   |           |

LARGE FORMAT

**CHICKEN VESUVIO**  
Crispy Fingerlings,  
Cippolini Onions, White Wine  
Gravy, Peas, Lemon  
**48**



**WHOLE BRANZINO**  
Deboned, Braised Fennel,  
Caper Butter, Lemon  
**60**

**BONE-IN RIBEYE**  
Crispy Fingerlings,  
Broccoli Rabe,  
Chianti Jus  
**mp**

CONTORNI

|                           |           |                      |          |
|---------------------------|-----------|----------------------|----------|
| <b>BUCATINI</b>           | <b>12</b> | <b>BROCCOLI RABE</b> | <b>8</b> |
| Pomodoro                  |           | Garlic Oil, Chili    |          |
| <b>CRISPY FINGERLINGS</b> | <b>9</b>  | <b>GARLIC BREAD</b>  | <b>8</b> |
| Rosemary, Garlic Butter   |           | Seeded Roll          |          |