



## DESSERTS & AFTER DINNER COCKTAILS

### DOLCI

Tiramisu | 14

**Torta al Cioccolato | 12**  
flourless chocolate cake | madagascan vanilla bean gelato

**Torta di Ricotta al Limone | 14**  
strawberry gelato | whipped cream | candied zest

**Gelato | 8**  
strawberry, vanilla, pecan maple, espresso, pistachio, birthday cake, lemon sorbet

Affogato | 10

### DESSERT MARTINIS

Espresso Martini | 14

Tiramisu Martini | 14

Chocolate Raspberry Martini | 14

### HAPPY HOUR WEDNESDAY & THURSDAY 4PM-6PM

Select Cocktails | 8  
Aperol Spritz | Classic Daiquiri  
Old Fashion | Moscow Mule

Featured Wines | 8  
Red | White | Prosecco

Draft Beer | 4  
Miller High Life

### DIGESTIVI & CORDIALI

Amaro Montenegro | 12      Sambuca | 10  
Amaro Averna | 12      Limoncello | 10  
Amaro Nonino | 14      Amaretto | 12  
Fernet Branca | 10      Frangelico | 12

### PASSITI

SWEET WINES | 2OZ OR SPLIT BOTTLE

**La Me Passito Blengio, Piemonte**  
\$10 (2oz) \$50 btl (375ml)  
sweet | aromatic | hits of honey | peach | apricot

**Giona Malvasia Passito delle Lipari 2019 DOC, Sicily**  
\$14 (2oz) \$62 btl (375ml)  
sweet | vanilla | golden raisins | orange peel | candied fruit

**ZYME Passito Bianco 2015, Veneto**  
\$18 (2oz) \$90 btl (375ml)  
sweet | complex | honey | mango | minerality

### BRANDY | COGNAC | PORT

Pierre Ferrand 1840 \$15

Hennessy VS \$15

Remy Martin VSOP \$16

Taylor Fladgate Ruby Port \$10

Taylor Fladgate Tawny 20 yr \$12

Remy Martin XO \$60

# ABBRACCI

— *italian cuisine & cocktails* —

## COCKTAILS

**Blackberry Hugo Spritz | 13**  
st-germain | blackberry syrup | prosecco

**Motto Mezcal | 13**  
mezcal | aperol | ginger beer | lime

**Mulberry Street | 14**  
rye whiskey | cocchi torino | cynar

**La Lavanda Margarita | 13**  
tequila | lime | lavender | agave

**Spring Sling | 14**  
bourbon | apricot brandy | lemon

**Lemon Tartini | 15**  
vodka | licor 43 | italian lemon curd | cream

## ZERO PROOF

**Lapo's N/A NOgroni | 8**  
non alcoholic negroni, notes of juniper and citrus

**St. Agrestis, Amaro Falso | 8**  
non alcoholic amaro, refreshing and bittersweet

**Give Me Mora | 9**  
pomegranate | blackberry | orange blossom water | soda

**Viola Spritz | 8**  
lavender | lemon | lime | sparkling water

# VINI

## SPUMANTI

**Prosecco Extra Dry Nino Ardevi DOC, Veneto** 12 | 42  
Crisp, citrus, apple, soft finish

**No Alcohol Prosecco Natur Zero, Veneto** 12 | 42  
Fruity bouquet, light body, hint of apple, low cal

**Brut Sparkling Wine Banfi NV, Piedmont** 17 | 65  
Gentle acidity, dry, apple, crisp, minerality

**Champagne A. Bartel Brut NV, FR** 25 | 88  
Young, bright, elegant, crisp

## BIANCHI

**Pinot Grigio | Colli Euganei 2023 DOC | Veneto** 13 | 46  
Intense flavors, soft aromatics, fresh citrus

**Chardonnay | Collevento 921 Delle Venezie | Friuli** 14 | 49  
Clean, fresh, crisp, green apple

**Sauvignon Blanc | Paradosso 2022 | Veneto** 13 | 46  
Dry, floral, melon, pear, smooth finish

**Falanghina Beneventano | LAVA IGT | Campania** 15 | 53  
Zesty citrus, pineapple, ripe peach

**Sancerre | Domaine Georges Pauchon 2023 | FR** 18 | 63  
grapefruit, lemon, mineral rich

# BIRRA

## BOTTLES & CANS

**Westbrook Gose** | 8

**Munkle Gully Washer Wit** | 8

**Edmund's Oast Something Cold 16oz** | 9

**Sunboy Tangerine Seltzer** | 8

**Mich Ultra Slim Can** | 7

**Untitled Art N/A Italian Pilsner (non-alcoholic)** | 8

## ROSATI

**Brut Rosé Prosecco | Luca Paretti | Veneto** 10 | 39  
Crisp, refreshing, hint of floral and red berries

**Sparkling Red Rosa Regale Banfi, Piedmont** Ripe 12  
berries, crisp, lightly sweet, low abv. 187ml

**Rose "Numero 20" L'Hostellerie, Provence FR** 17 | 60  
Crisp, peach, thyme, melon, hints of jasmine

## ROSSI

**Pinot Noir | Calatroni Porcupine | Lombardy** 14 | 49  
Cherry, red currant, great harmony

**Montepulciano d'Abruzzo | Feudi D'Albe Bove 2022** 12 | 42  
Red fruit, vanilla, spicy notes, perfectly balanced

**Chianti | Opera Rigoletto DOCG | Tuscany** 12 | 42  
Jammy, plums, cherry, red fruit, soft finish

**"Super Tuscan" | Toscana Origio 2022 | Tuscany** 15 | 53  
Fresh berries, light spice, toasted almonds, smooth finish

**Cabernet Sauvignon | Tator 2022 IGT | Lazio** 16 | 53  
Smooth, full bodied, fruity and spicy

**Baby Amarone | Tinazzi Corvina di Verona | Veneto** 17 | 60  
Red fruits, some spice, velvety

**Barolo Boschetti Il Ciliegio 2019 | Piemonte** 32 | 112  
Raspberries, blueberries, leather, tobacco, chocolate

## ON DRAFT

**Guinness** | 8

**Peroni** | 7

**Commonhouse Pale Ale** | 9

**Highland Gaelic Amber Ale** | 9

**Revelry Never Sunny IPA** | 9

**Fam's Beach Lite lager** | 8

**Rusty Bull Chocolate Porter** | 9

**Cooper River Blood Orange Ale** | 9

**Miller High Life** | 5

# ANTIPASTI

**Focaccia Rosmarino** | 8  
rosemary focaccia  
add white tuscan bean dip +6  
add 'nduja calabrian sausage spread +5

**Insalata al Limone** | 15  
arugula | radicchio | endive | parmesean | lemon

**Insalata Cesare** | 14  
gem lettuce | parmesan | lemon | olive oil

**Arancini Piccanti** | 15  
fried rice | parmesan | sausage | romanesco | basil

**Calamari Fritti** | 16  
calamari | parmesan | calabrian chili aioli

**Polpo alla Griglia** | 18  
octopus | peperonata | crispy potatoes | almond pesto

**Burrata al Pesto di Pistacchio** | 18  
burrata | honey suckle honey | pistachio pesto | olive oil | focaccia

**Salumi e Formaggi Artigianali** | 36  
chef select italian cured meats and cheeses |  
marinated olives | artisan honey

# PIZZE

**Margherita** | 18  
pomodoro di san marzano | mozzarella | basil

**Salsiccia e Ricotta** | 19  
spicy sausage | ricotta | pomodoro di san marzano | castelvetro olive

**Vegetariana** | 18  
olive oil | garlic | capers | arugula | roasted red pepper

**Gorgonzola** | 20  
almond pesto | crispy beech mushroom | red onion | pancetta

**\*Prosciutto di Parma e Burrata** | 20  
burrata | prosciutto | olive oil | garlic | arugula

# PRIMI

~ALL PASTA MADE FRESH IN-HOUSE~

**Gnocchi di Ricotta** | 26  
ricotta gnocchi | crispy oyster mushroom | guanciale | brown butter | pecorino | basil

**Rigatoni al Maiale Brasato** | 26  
rigatoni | braised pork ragu  
*gluten-free penne can be substituted*

**Cappelletti al Pesto di Piselli** | 28  
parmesan ricotta cappelletti | english pea emulsion | Raven farms trumpet mushrooms | leek | pecorino

**Tag'Nero** | 29  
squid ink tagliatelle | crab | mussels | lemon

**Campanelle con Gamberetti e Piselli** | 28  
campanelle | Tarvin shrimp | 'nduja | garlic | spring peas | tomato | basil | chili  
*gluten-free penne can be substituted*

# SECONDI

**Pesce Incrostato** | Mkt  
potato crusted mrkt fish | spring onion sousbise | snap pea | tomato | asparagus

**Branzino** | 44  
whole-fish seabass | crushed tomato | castelvetro olive

**Cioppino** | 59  
tomato-based stew | lobster tail | shrimp | mussels | fish | squid

**Pollo al Mattone** | 31  
crispy skin chicken | heirloom tomato | olive oil crouton | basil | parmesan

**\*Piccata di Vitello al Limone** | 49  
veal tenderloin | lemon | capers | broccolini

**\*Bistecca** | 56  
dry-aged 10oz strip | potato purée | broccolini | red wine jus

### Contorni "Side Dish" | 8

Tuscan White Beans      Asparaghi al Limone  
Potato Purè                  Broccolini