

# PANE

<b>FOCACCIA</b> aged balsamic, cold-pressed olive oil, lava salt <i>add whipped ricotta, pickled rhubarb, strawberry-infused honey</i> 7	12
<b>GARLIC BREAD</b> hearth baked ciabatta pillow, garlic oil, prosciutto san danielle, pecorino <i>add stracciatella, extra virgin olive oil, aged balsamic vinegar</i> 9	19
<b>STUFFED FOCACCIA</b> taleggio, garlic butter, vodka sauce, lemon	24

# ANTIPASTI

<b>INSALATA ANTIPASTO</b> escarole, giardiniera, pancetta, finnochiona, provolone picante, olives, creamy italian vinaigrette, pangrattato	18
<b>SCALLOP CRUDO*</b> citrus cure, horseradish gelato, snap pea, pine nuts, strawberry garum	12 ea
<b>WAGYU CARPACCIO*</b> black truffle, pickled shimeji, fennel, pecorino, aioli, gnocco fritto	27
<b>BURRATA</b> beets, rhubarb, sesame streusel, radicchio, speck, whey foam	23
<b>TIGELLE</b> rock crab, asparagus, brown butter leeks, lemon pepper zabaglione, sesame garlic crunch	22
<b>SUPPLÌ</b> genovese pesto, risotto croquette, mozzarella, cherry pepper scarpariello sauce, reggiano	19
<b>GRILLED OCTOPUS</b> pork belly, potatoes, salsa verde, vongole cream	23

# PRIMI

<b>SPINACH RICOTTA GNOCCHI</b> morel mushrooms, reggiano, salted egg yolk, asparagus, fonduta	29
<b>RADIATORE*</b> lobster acqua pazza, calabrian chili, rock shrimp, fried garlic, basil, tobiko	34
<b>ROTOLO</b> sweet onion & leek ragout, prosciutto san danielle, english peas, quattro formaggi, besciamella	27
<b>CRESTE DE BUCCO</b> lamb pancetta ragu, charred broccoli, spring onion, tarragon, mascarpone, bread crumb	25
<b>FAZOLETTI LASAGNA</b> salumi ragu, mozzarella, besciamella, pecorino toscano, basil	26
<b>ITALIAN BEEF RAVIOLI</b> beef cheek, pepperonata, provolone, sport peppers, tallow fried croutons, beef jus, arrabbiata sauce	29
<b>MAFALDINE ALLA VODKA</b> 'nduja, broken meatball, calabrian chili, basil, local honey	33

# SECONDI

<b>VEAL MILANESE</b> cucumber, avocado & fennel salad, pickled green tomato, horseradish, tonnato sauce, calabrian chili crisp, lemon, basil	39
<b>CHICKEN PARMESAN</b> pomodoro, mozzarella, basil	46
<b>BROILED LOBSTER</b> scampi butter, spaghetti al limone, strega fennel cream	52
<b>MILK BRAISED PORK SHOULDER</b> mascarpone polenta gratin, caramelized pineapple, cherry, balsamic	49

Lazio

FOOD

# WINE

## SPARKLING

PROSECCO	Veneto	Indigenous, Treviso '23	13 / 52
MOSCATO D'ASTI	Piedmont	Tintero '24	13 / 52
LAMBRUSCO	Modena	Carafoli 'L'Onesta' NV	12 / 48
N/A	California	Lyre's N/A Classico Sparkling	12

## WHITE

PINOT GRIGIO	Friuli	Le Monde '23	15 / 60
SAUVIGNON	Collio	Borgo '23	15 / 60
BLEND	Langhe	Luigi Baudana '24	14 / 56
GARGANEGA	Veneto	Inama Soave Classico '24	13 / 52
VERMENTINO	Sardinia	Suarrau 'Limizzani' '24	14 / 56
CHARDONNAY	Piedmont	DeForville '24	15 / 60

## ROSÉ

CABERNET FRANC	Seneka Lake	Apollo's Praise '25	15 / 60
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## RED

PINOT NERO	Alto Adige	Wilhelm Walch 'Prendo' '24.	15 / 60
BARBERA	Piedmont	DeForville '23	15 / 60
MONTEPULCIANO	Tuscany	Atilia Montepulciano D'Abruzzo '22	14 / 70
NERO D'AVOLA	Sicily	Poggio Anima Asmodeus '23	12 / 48
PRIMITIVO	Puglia	Masseria Li Veli 'Orion' '23	13 / 52
SANGIOVESE	Chianti	Castello di Meleto '23	16 / 64
CABERNET	Sicily	Barone Montalto '23	13 / 52

## CORAVIN RED

3oz/5oz

CORVINA BLEND	Veneto	Allegrini Amarone '20	30 / 56
NEBBIOLO	Piedmont	Vietti 'Castiglione' Barolo '20	22 / 40
CABERNET	Napa	Reynolds Family '23	24 / 44

# COCKTAILS

## GIN-LESS RITUAL (N/A) 12

ritual N/A gin, fever tree grapefruit & tonic, lime

## HIBISCUS SPRITZ (N/A) 12

hibiscus, ginger, nonalcoholic bubbly

## LIMONCELLO DRAM 16

house limoncello, vodka, allspice dram, lemon, bitters

## CAVIAR DREAMS 24

agrumato washed belvedere, italian tomato gin, lustau vermut, brine, house made potato chips, smoked trout roe

## REPOSADO REVERIE 18

reposado tequila, mezcal, vermouth blend, lime, red bell pepper, egg white, cracked black pepper

## NEGRONI BLANC 16

tanqueray seville orange gin, lillet blanc, suze

## LAZIA SPRITZ 17

choice of aperol, campari, italicus bergamot or elderflower liqueur, soda, bubbly

## TIL BROOKLYN 16

rye, amaretto, campari, lemon, sangiovese float

## SALTED AMARO ESPRESSOTINI 19

vodka, espresso, mr. black coffee liqueur, averta, demerara

## MILANO ANTICA 16

rye, cognac, cardamaro, carpano antica, bitters, salted cherry

# BEER

PABST BLUE RIBBON	6
PERONI	7
BOULEVARD WHEAT	8
BOULEVARD SPACE CAMPER IPA	8
BOULEVARD QUIRK CHERRY BLOSSOM SELTZER	7
BOULEVARD LEMON WHEAT 0.0%	7

\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

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