

BAR AMERICANO

ANTIPASTI

WARM FOCACCIA <i>whipped ricotta, olive oil</i>	10
PROSCIUTTO AMERICANO <i>pane carasau, pickled vegetable</i>	15
BURRATA <i>fried pistachio, grilled bread</i>	14
SAL'S MEATBALLS <i>beef, pork and veal, marinara, parmesan polenta</i>	14
SPICY MUSSELS <i>calabrese chilis, garlic, white wine, oregano</i>	12
CRISPY CALAMARI <i>fried lemon, marinara</i>	11
TUNA CRUDO* <i>arugula, crispy caper, pickled shallot, chili</i>	16

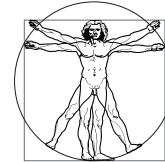
PASTA

SPAGHETTI POMODORO <i>cherry tomato, basil, parmesan; add meatball-6</i>	14
TAGLIATELLE BOLOGNESE <i>fresh ricotta, oregano, pecorino</i>	15
BEEF CHEEK AGNOLOTTI <i>balsamic, braising jus, ricotta salata</i>	15
RIGATONI <i>vodka sauce, calabrese chilis</i>	14
LINGUINI <i>georgia clam, white wine, crushed red pepper</i>	16
SQUID INK TONNARELLI <i>rock shrimp, calamari, garlic, basil, breadcrumb</i>	17
BAKED CANNELONI <i>roasted mushroom, porcini bechamel, fontina</i>	17
LASAGNETTE <i>fresh pappardelle, bolognese ragout, bechamel, parmesan</i>	16
CACIO E PEPE <i>bucatini, black pepper, pecorino romano</i>	14

INSALATE + ZUPPE

CAESAR <i>gem lettuce, romaine heart, focaccia crouton, white anchovy, parmesan</i>	11
ARUGULA <i>shaved fennel, olives, citrus, ricotta salata</i>	8
KALE + GRILLED RADICCHIO <i>grape, red onion, gorgonzola dressing</i>	11
MARKET CHOPPED <i>local vegetable, salumi, red wine vinaigrette</i>	11
ITALIAN WEDDING SOUP <i>sweet sausage, white bean, tuscan kale</i>	7
CREAMY TOMATO BASIL SOUP <i>san marzano, basil, parmesan</i>	7

PIZZA



12" round

each pizza is specially made for you.
please allow approx 12 minutes

GONZO'S PIE <i>roasted chicken, basil pesto, rapini, ricotta, hot pepper</i>	18
SPICOLI SPECIAL <i>fennel pork sausage, mozzarella, provolone</i>	18
THE SWEATS <i>spicy pepperoni, meatballs, prosciutto cotto</i>	19
SHROOMING <i>roasted mushroom, caramelized onion, ricotta, bechamel</i>	18
MARGE KNOWS BEST <i>fior di latte mozzarella, basil, fresh garlic, oregano</i> add additional toppings: <i>prosciutto-7, white anchovy-4, arugula-2, roasted mushrooms-5, fennel pork sausage-4, meatballs-4, pepperoni-4</i>	16

MAINS

EGGPLANT PARMESAN <i>mozzarella, tomato gravy, basil</i>	18	FLOUNDER PICCATA <i>lemon, caper, white wine, charred broccoli rabe</i>	26
STEAK FLORENTINE* <i>12 ounce grilled ribeye, roasted potato, salsa verde</i>	38	SWORDFISH <i>clam, mussels, wild oregano, spicy seafood broth</i>	27
CHICKEN PARMESAN <i>cherry tomato, marinara</i>	24		

20% gratuity added for parties of 6 or more

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

BAR AMERICANO

APERITIVI { 10 }

Bellini

white peach, blanc de blancs, lemon twist

Venitian Spritz

select aperitivo, blanc de blancs, soda, orange slice, olive

Motobi

luxardo bitter bianco, alagna bianco vermouth, soda, lemon twist

Americano

campari, vermouth, soda, orange twist

VERMOUTH + BITTER + SODA + TWIST

choice of bitter:

martini & rossi bitter, tuvé bitter, averna amaro, amara luna, braulio amaro, cynar amaro

COCKTAILS { 12 }

Millionairess

vodka, white peach, lemon, rosemary, blanc de blancs

Moscow Mule

vodka, ginger beer, lime

Great Northern

gin, lime, mint, bralio amaro, soda

Via dell'Amore

rum, lime, curaçao, orgeat, blanc de blancs, mint

Matty the Horse

bourbon, ginger beer, lime, basil, balsamic bitters

Aermacchi

bourbon, aperol, mandarinetto, lemon, bitters

Morte Ballo

tequila, curaçao, lemon, cocchi americano, ancho reyes verde, calabrian pepper

Oaked Negroni

gin, campari, vermouth, orange twist

Cosa Nostra

rye, alessio vermouth chinato, black walnut nocino, bitters, cherry

Old Fashioned

bourbon, proof "traditional", orange twist

DIGESTIVI { 9 }

Sgroppino

vodka, lemon sorbet, blanc de blancs, mint

Espresso Martini

vodka, espresso, caffè borghetti

AFFOGATO CORRECTO

espresso + créma gelato + choice of:

nocino, crème de cacao, amaretto, averna amaro, caffè borghetti, grappa, rum, bouron, rye

SUGGESTED DIGESTIFS

limoncello, mandarinetto, nocino, fernet, ben rye, barolo chinato, port, sherry, madeira, sauternes

SODA

Le Baladin

Cola | Cedrata | Spuma Nera | Ginger 5

San Pellegrino

Pompelmo | Limonata | Aranciata 3

San Benedetto

Sparkling | Still 3/6

DESSERT

Chocolate Budino

toasted pistachio, olive oil, sea salt 8

Buttermilk Panna Cotta

seasonal fruit, amaretti cookie 7

Tiramisu

mascarpone, sponge cake, rum, dark chocolate 8

Ricotta Cheesecake

maraschino cherries 8

Traditional Affogato

espresso, créma gelato 6

Daily Gelato or Sorbetto

1 scoop 5

BIRRA

{ DRAFT }

Cider

Mercier Orchards | Blue Ridge, GA | 6.1% 7

Lager

Miller High Life | Milwaukee, WI | 4.6% 5

Lager

Peroni Nastro Azzurro | Rome, Italy | 5.1% 6

Wheat

Boulevard Unfiltered Wheat | Kansas City, MO | 4.4% 7

Sour

Orpheus Brewing Serpent Bite | Atlanta, GA | 6.5% 7

Pale Ale

Good People Pale Ale | Birmingham, AL | 5.6% 7

Pale Ale

Sweetwater 420 Extra Pale Ale | Atlanta, GA | 5.4% 7

India Pale Ale

Terrapin Hi-5 | Athens, GA | 5.9% 7

India Pale Ale

Scofflaw Basement IPA | Atlanta, GA | 7.5% 7

India Pale Ale

AleSmith IPA | San Diego, CA | 7.25% 7

Amber

Ommegang Rare Vos | Cooperstown, NY | 6.5% 7

Doppelbock

Moretti La Rossa | Udine, Italy | 7.2% 7

Stout

New Holland Dragon's Milk | Holland, MI | 11% 7

{ BOTTLE }

Cider

Le Baladin Sidro | Piozzo, Italy | 4.5% 9

Pilsener

Birrificio del Ducato "ViaEmilia" | Tuscany, Italy | 4.8% 12

Saison

Birra del Borgo "Duchessa" | Tuscany, Italy | 5.9% 12

Sour

Birrificio del Ducato "Chryseopolis" | Tuscany, Italy | 5.5% 12

India Pale Ale

Birrificio Almond '22 "Pink IPA" | Tuscany, Italy | 6.2% 12

Imperial Stout

Birrificio del Ducato "Verdi" | Tuscany, Italy | 8.2% 12

VINO

{ SPARKLING + ROSE }

Prosecco

Adami | Veneto, Italy 12

Champagne

Moët & Chandon Imperial | Champagne, France 18

Brut Rose

Chiarli | Emilia-Romagna, Italy 13

Brut Rose

Ruinart | Champagne, France 20

Lambrusco

Denny Bini | Emilia-Romagna, Italy 12

Rose

Poggione | Tuscany, Italy 11

{ WHITE }

Pinot Grigio

Tramin | Alto Adige, Italy 11

Sauvignon Blanc

Scarbolo | Friuli-Venezia Giulia, Italy 13

Vermentino

Argiolas | Tuscany, Italy 11

Arneis

Ceretto "Blanche Langhe" | Piedmont, Italy 13

Soave

Suavia | Veneto, Italy 12

Langhe Bianco

Luigi Baudana | Piedmont, Italy 14

Sauvignon Blanc

Honig | Napa Valley, CA 13

Timarasso

Dethonia | Piedmont, Italy 16

Chardonnay

Tiefenbrunner | Alto Adige, Italy 12

Chardonnay

Banshee | Sonoma Valley, CA 13

{ RED }

Pinot Noir

Brooks | Willamette Valley, OR 15

Barbera D'Asti

Vietti | Piedmont, Italy 12

Dolcetto D'Alba

Vajra | Piedmont, Italy 13

Chianti Classico

Castello di Bossi | Tuscany, Italy 13

Nero d'Avola

Lamuri | Sicily, Italy 13

Valpolicella

Zenato | Veneto, Italy 11

Aglianico

Mastroberardino | Campania, Italy 11

Barolo

Alasia | Piedmont, Italy 18

Cabernet Sauvignon

La Torretta | Lombardy, Italy 14

Cabernet Sauvignon

Acumen | Napa Valley, CA 18