

# BAR AMERICANO

## ANTIPASTI

<b>WARM FOCACCIA</b> <i>whipped ricotta, olive oil</i>	6
<b>PROSCIUTTO AMERICANO</b> <i>pane carasau, pickled vegetable</i>	15
<b>BURRATA</b> <i>fried pistachio, grilled bread</i>	14
<b>SAL'S MEATBALLS</b> <i>beef, pork and veal, marinara, parmesan polenta</i>	14
<b>SPICY MUSSELS</b> <i>calabrese chilis, garlic, white wine, oregano</i>	12
<b>CRISPY CALAMARI</b> <i>fried lemon, marinara</i>	11
<b>TUNA CRUDO*</b> <i>arugula, crispy caper, pickled shallot, chili</i>	16

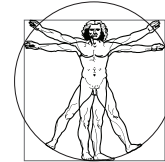
## INSALATE + ZUPPE

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

## HOUSE-MADE PASTA

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

## PIZZA



12" round

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

<b>GONZO'S PIE</b> <i>roasted chicken, basil pesto, rapini, ricotta, hot pepper</i>	18
<b>SPICOLI SPECIAL</b> <i>fennel pork sausage, mozzarella, provolone</i>	18
<b>THE SWEATS</b> <i>spicy pepperoni, meatballs, prosciutto cotto</i>	19
<b>SHROOMING</b> <i>roasted mushroom, caramelized onion, ricotta, bechamel</i>	18
<b>MARGE KNOWS BEST</b> <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

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

### Motobi

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

### House Americano

campari, vermouth, soda, orange twist

### Americano

vermouth, bitter, soda, orange 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, gelato, choice of digestif

choice of digestif: 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

### Cannoli

toasted pistachio, olive oil, sea salt 7

### 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