

# EDITOR

RISTORANTE & PIZZERIA

## PIZZA 16"

### Classic Plain Pie 24

Mozzarella, Tomato, Parmesan and Basil

### Toppings 6

Salami

Prosciutto

Spicy 'Nduja

Anchovies

## ANTIPASTI

### Gamberoni alla Griglia 21

Marinated and Grilled Prawns (4)

### Bruschetta di Alici, Pomodorini e Capperi 12

Toasted Bread With Marinated White Anchovies, Cherry Tomatoes and Capers

### Burrata e Pomodorini 16

Local Burrata, Olive Oil, Basil and Cherry Tomatoes

### Caprino Battuto, Zucchine, Zucca e Gremolata 14

Whipped Goat Cheese Zucchini, Pumpkin and Gremolata

### Insalata di Rucola, Bresaola e Carciofi 18

Arugula Salad with Bresaola, Artichokes and Balsamic Dressing

## PIZZETTE

Chef's individual pizzas

### Margherita 20

Tomato Sauce, Fresh Mozzarella and Fresh Basil

### Funghi 22

Mozzarella, Mixed Fresh Mushrooms, Spring Onions and Truffle Oil

### Taleggio e Miele Tartufato 20

Taleggio Cheese and Truffle Honey

## PASTA

### Tagliolini ai Gamberetti e Calamari 26

Shrimps, Calamari, Garlic and Cherry Tomatoes Sauce

### Tagliatelle ai Funghi 26

Homemade Tagliatelle with Mixed Mushrooms, Cream, Chives, Parmigiano and Truffle Oil

### Lasagna al Forno 24

Homemade Spinach Dough, Bechamel, Veal and Pork Bolognese

### Fusilli Al Ragú Di Salsiccia 24

Sausage Ragú with Fresh Fusilli Pasta

### Ravioli di Ricotta al Pomodoro e Basilico 24

Fresh Ricotta Ravioli with Tomato and Basil sauce

## SECONDI

### Risotto Con Ossobuco 32

Saffron Risotto with Ossobuco Stew

### Mezzo Pollo Arrosto 28

Roasted Half Organic Chicken Seared Polenta and Tomato Salad

### Cotoletta Di Maiale 25

Breaded and Fried Pork Cutlet Milanese Topped with Cherry Tomatoes and Arugula

## SIDES

Garlic Broccoli 10

Roasted Potatoes 10

French Fries 8

Green Salad 8

## DOLCI

Tiramisú 10

Dulce de Leche Mousse 10

Sweet Mascarpone Cream  
and Berries 10

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please notify us of any food allergies. Gratuity is not included. 20% service charge will be added to parties of 6 or more.

## ITALIAN WINES

### RED

House Red Glass \$10

½ Carafe \$20

Carafe \$37

**Montepulciano D' Abruzzo 12/42**

Giuliana Vicini, Abruzzo

**Valpolicella Superiore 13/48**

Zenato, Veneto

**Chianti Riserva 14/51**

De Vasari, Toscana

**Barbera D'Alba Superiore 18/65**

La Ganghija, Piemonte

**Bolgheri Rosso 89**

Grattamacco, Toscana

**Barbaresco 98**

La Ganghija, Piemonte

### ROSÉ

**Cerasuolo di Vittoria 13/48**

Chiola, Abruzzo

**Nebbiolo 18/65**

Maccagno, Piemonte

### WHITE

House White Glass \$10

½ Carafe \$20

Carafe \$37

**Pinot Grigio 12/42**

Fattoria San Luigi, Friuli

**Sauvignon Blanc 13/48**

Valisterre, Colli Orientali del Friuli

**Pecorino 14/51**

Aries Ciavolich, Abruzzo

**Chardonnay 18/65**

La Ganghija, Piemonte

**Gavi di Gavi 73**

Essere Natural, Piemonte

**Ribolla Gialla 78**

Shiopetto, Venezia Giulia

### SPARKLING

**Prosecco 12/42**

Illauri, Veneto

**Prosecco Rose Brut 14/56**

Itinera Millesime, Veneto

**Franciacorta 87**

Ca del Bosco "Cuve Prestige", Lombardia

## COCKTAILS

**DiMaggio 16**

Cazadores Blanco, Hagave Spiced Nectar,  
Bergamot, Sicilian Lemon, Basil

**Summer 16**

Mezcal, Martini Fiero, Martini Bitter, Pineapple,  
Lemon Juice

**Americano 16**

Martini Bitter, Martini Rosso, Club Soda,  
Orange

**Gambino 16**

Selva Rey Blanco, Pinot Grigio,  
White Peach, Oregano

**Spritz 16**

Martini Fiero, Ilauri Prosecco, Club Soda

**Paloma 16**

Cazadores Blanco, Sicilian Lemon, Grapefruit  
Soda, Salt

## BEVERAGES

**Acqua Panna 7**

750ml

**San Pellegrino 7**

750ml

**San Pellegrino Can 4**

**Limonata 6**

**Diet Coke 4**

**Coke 4**

**Sprite 4**

## BEER

**Peroni 7**

11oz

**Corona 7**

11oz

**Tripping Animals No Mames 11**

16oz

**Tripping Animals Ever Haze 11**

16oz

