

# LE VERDURE



## CENTRIFUGHE | FRESH JUICES MADE TO ORDER

### ROSSO

Beets | Mountain Sweet Berry Farm, Roscoe, NY  
Oranges | Florida  
Gala Apples | Migliorelli Farms, Tivoli, NY

\$7/10 oz.

### VERDE

Cucumbers | Bodhitree, Pemberton Township, NJ  
Granny Smith Apples | Migliorelli Farms, Tivoli, NY  
Fennel | Paffenroth Farms, Warwick, NY

\$7/10 oz.

### ARANCIONE

Carrots | Paffenroth Farms, Warwick, NY  
Gala Apples | Migliorelli Farms, Tivoli, NY  
Oranges | Florida

\$7/10 oz.



## ANTIPASTI

### BRUSCHETTA DEL GIORNO

Ask your server for our daily selection

MARKET PRICE

### ZUPPA DEL GIORNO

Soup of the Day  
Vegan option available upon request

\$9

### FRITTO MISTO\*

Seasonal Vegetables Fried in Extra Virgin Olive Oil

\$14

### PINZIMONIO

Crisp Market Salad of the Day with Extra Virgin Olive Oil and Sea Salt

\$16

### CARPACCIO DI ZUCCHINE

Thinly Sliced Zucchini topped with Fried Capers, Toasted Pine Nuts, Breadcrumbs and Stracciatella

\$14

### SCARPETTA

Toasted Housemade Rustico with "Milk of Mozzarella," Heirloom Tomatoes, Basil, Sea Salt and Extra Virgin Olive Oil

\$9

### IL PIATTO DEL PIZZICAGNOLO

Selection of Three Artisanal Cheeses Suggested by our Cheesemonger with Accompaniments

\$18

## SUMMER STORIES

*Seasonal Tales from the Italian Table*

### PINZIMONIO

Crisp Market Salad of the Day with Extra Virgin Olive Oil and Sea Salt

\$16

RECOMMENDED FRANCIACORTA WINE PAIRING:

*Quattro Mani Franciacorta Brut NV*

### PEACH BELLINI

Serafini & Vidotto Prosecco and Fresh Peach Purée



\$13

## PASTA

### GNOCCHI *di Patate con Mais e Tartufo Estivo*

Housemade Potato Gnocchi with Corn, Pecorino and Shaved Black Summer Truffles

\$22

### CANNELLONI *Tricolore*

Housemade Egg Pasta with Basil Pesto, Roasted Cherry Tomatoes, Housemade Mozzarella and Pine Nuts

\$20

## PIATTI

### VERDURE *alla Piastra\**

A Selection of Warm Vegetables and Farro Salad in a Nebbiolo Vinaigrette

\$18

### GNOCCHI *alla Romana*

Baked Semolina and Parmigiano Reggiano® Dumplings with Ricotta, Warm Figs and Honey

\$22

### SCAROLA *alla Griglia*

Grilled Bitter Greens with Pine Nuts, Currants, Parmigiano Reggiano® and Aged Balsamic  
Vegan option available

\$14

### POLENTA *con Fagioli e Rapa*

Crispy Wild Hive Polenta with Bean Ragu, Broccoli Rabe and Parmigiano Reggiano®

\$18

### INSALATA *di Anguria con Vinaigrette al Prosecco*

Watermelon with Heirloom Tomatoes, Market Radishes, Cucumbers, and Shaved Red Onion in a Prosecco Vinaigrette

\$16

*Items with the \* are produced without animal products (VEGAN)*

## VINO | WINE

### SPUMANANTI | SPARKLING

	GLASS	BOTTLE	REGION
Prosecco NV, Flor	\$9	\$33	Veneto
"Bollicine Rose" NV, Serafini & Vidotto ( <i>Chardonnay, Pinot Nero</i> )	\$12	\$42	Veneto
Franciacorta Brut NV, Quattro Mani	\$14	\$46	Lombardia
Moscato d'Asti "Briccotondo" 2012, Fontanafredda	\$10	\$35	Piemonte
Trento DOC Brut NV, Cantine Ferrari	\$15	\$53	Trentino-Alto Adige
Trento DOC "Perlè" 2007, Cantine Ferrari	—	\$78	Trentino-Alto Adige

### BIANCHI | WHITES

	GLASS	BOTTLE	REGION
Friulano "Adriatico" 2012, Bastianich	\$10	\$35	Friuli
Vespa Bianco 2013, Bastianich ( <i>Chardonnay, Sauvignon, Picolit</i> )	\$17	\$60	Friuli
Gavi del Comune di Gavi 2014, Fontanafredda	\$12	\$42	Piemonte
Pomino Bianco 2014, Marchese di Frescobaldi ( <i>Chardonnay</i> )	\$12	\$42	Toscana
Verdicchio "Gia Bianco" 2013, Gia	\$9	\$36 (1L)	Le Marche

### ROSATI | ROSES

	GLASS	BOTTLE	REGION
Rosato di Refosco 2014, Bastianich	\$8	\$28	Friuli
Cerasuolo Montepulciano d'Abruzzo 2014, Valle Reale	\$10	\$35	Abruzzo

### ROSSI | REDS

	GLASS	BOTTLE	REGION
Cabernet Franc 2012, Scarbolo	\$13	\$46	Friuli-Venezia Giulia
Dolcetto d'Alba 2011, Mirafiore	\$12	\$42	Piemonte
Barbera "Briccotondo" 2013, Fontanafredda	\$10	\$35	Piemonte
Chianti Classico 2010, Fattoria Lornano	\$14	\$49	Toscana
"Segreta Rosso" 2013, Planeta ( <i>Cabernet Franc, Merlot, Nero d'Avola, Syrah</i> )	\$11	\$39	Sicilia
Morellino di Scansano "I Perazzi" 2013, La Mozza	\$10	\$35	Toscana

### GRANDI ROSSI | BIG REDS

	GLASS	BOTTLE	REGION
Barolo 2010, Mirafiore	\$22	\$77	Piemonte
Langhe Nebbiolo 2011, Mirafiore <b>VINO LIBERO</b>	\$16	\$56	Piemonte
Sforzato di Valtellina 2010, Nino Negri	—	\$99	Lombardia
"Mater Matuta" 2008, Casale del Giglio ( <i>Syrah, Petit Verdot</i> )	—	\$98	Lazio

### I VOLUMI BOLLATI FONTANAFREDDA

	500ML	1 LITER	REGION
Nebbiolo D'Alba "Marne Brune" 2012	\$38	—	Piemonte
Dolcetto Diano d'Alba "La Lepre" 2011	—	\$64	Piemonte
Moscato d'Asti "Moncucco" NV	—	\$68	Piemonte
Barbera "Briccotondo" 2010	—	\$45	Piemonte
Barolo "Serralunga" 2008	\$57	\$108 (200g)	Piemonte

### VINO LIBERO

Vino Libero means "Free Wine." They are produced in a more natural way, free from herbicides, chemical fertilizers and with a minimal amount of added sulfites. Visit our wine shop on 23rd Street for a full selection of the Vino Libero line and many other great Italian wines.

## BIRRA | BEER

### ALLA SPINA | ON TAP

Nastro Azzurro, Peroni 5.1° ABV ( <i>Pilsner</i> )	\$6	12 fl oz	Punkin Ale, Dogfish Head 7.0° ABV ( <i>Pumpkin Ale</i> )	\$8	12 fl oz
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### IN BOTTIGLIA | BOTTLED

ReAle Extra, Birra Del Borgo 6.4° ABV ( <i>IPA</i> )	\$12	11 fl oz	Midas Touch, Dogfish Head 9.0° ABV ( <i>Ancient Ale</i> )	\$9	12 fl oz
Bionda, Menabrea 5.0° ABV ( <i>Golden Lager</i> )	\$7	12 fl oz	60 Minute, Dogfish Head 6.0° ABV ( <i>IPA</i> )	\$8	12 fl oz
Ambrata, Menabrea 5.0° ABV ( <i>Amber Lager</i> )	\$8	11 fl oz	90 Minute, Dogfish Head 9.0° ABV ( <i>IPA</i> )	\$10	12 fl oz
Isaac, Baladin 5.0° ABV ( <i>Italian Blanche</i> )	\$12	11.2 fl oz	Namaste, Dogfish Head 4.8° ABV ( <i>Witbier</i> )	\$8	12 fl oz
Nora, Baladin 5.0° ABV ( <i>Spiced Beer</i> )	\$25	25 fl oz	"Sei," Lurisia 5.2° ABV ( <i>Ale</i> )	\$10	11.2 fl oz
Sidro, Baladin 4.5° ABV ( <i>Cider</i> )	\$12	8.45 fl oz	"Normale," Lurisia 5.0° ABV ( <i>Blonde Ale</i> )	\$8	11.2 fl oz

## BIBITE TUTTE NATURALE | ALL NATURAL DRINKS

Lurisia Sodas ( <i>Aranciata, Acqua Tonica di Chinotto, Chinotto, or Gazzosa</i> )	\$4.80	9.3 fl oz	Lurisia Classic Water ( <i>Sparkling or Still</i> )	\$3.80	16.9 fl oz
Baladin Spuma Nera Soda	\$5.80	8.3 fl oz	Achillea Fruit Juice	\$3.80	6.7 fl oz
GUS Sodas ( <i>Dry Cola, Dry Pomegranate, Dry Ginger Ale</i> )	\$3.80	12 fl oz	Plain-T Iced Black Tea	\$3.80	8 fl oz
San Pellegrino Sodas ( <i>Grapefruit or Blood Orange</i> )	\$4.80	6.8 fl oz	TVB Fruit Juice ( <i>Pear-Banana</i> )	\$12.80	33.8 fl oz
Niasca Portofino Sparkling Limonata	\$5.80	8.75 fl oz		\$5.80	6.7 fl oz
Lurisia "Unico" Juice ( <i>Blended fruit juice</i> )	\$4.80	6.7 fl oz			