

COCKTAILS

FROM LIGHT TO BOLD 18

VENTO BRIOSO

If you like vodka water...

vodka, bianco vermouth, lemon

light & dry • citrus-forward

GIARDINO VERDE

Like a Basil Gin Smash...

gin, basil, lemon, vermouth

herbaceous • fresh

DOLCE FAR NIENTE

Our take on a Paper Plane

bourbon, blood orange, honey, amaro nonino

layered • citrus-forward

STRADA SCURA

Italian Manhattan

rye whiskey, cynar, carpano antica, bitters

rich • bitter

NOTTE

Espresso Amaro Cocktail

amaro averna, espresso, orange, honey

smooth • roasted

COCKTAIL DOLCI

DESSERT COCKTAILS 22

MARTINI BIANCO

vanilla vodka, limoncello, licor 43, white chocolate

FERRERO NOCCIOLA

vanilla vodka, frangelico, demerara, chocolate, espresso

FROSTINI

licor 43, espresso, borghetti, vanilla gelato

BEVANDE

SPRITZ

RENOWNED & AWARD-WINNING 18

OTIUM SPRITZ

White Peach Spritz

select aperitivo, white peach, prosecco

bright • fruit-forward

SBAGLIATO ROSATO

A Bitter Rosé Spritz

campari, sweet vermouth, sparkling rosé

effervescent • bitter

DA VINCI CODE

Botanic & Citrus Spritz

italicus, bianco vermouth, tonic

aromatic • citrus-forward

LIMONCELLO SPRITZ

house-made limoncello, prosecco, sparkling water

bright • citrusy • refreshing

SALVATORI

COCKTAILS THAT DEFINE THE HOUSE 24

SOLE

Savory Italian Margarita

100-proof tequila, citrus, olive oil, sea salt

bright • savory

DIADEMA MARTINI SERVICE

MADE YOUR WAY

DIRTY

grasso-washed vodka, olive oil, saline

briny • spirit forward

DRY

gin, vermouth, citrus oil

crisp • botanical

CLASSICI

THE FAMILIAR, DONE CORRECTLY 18

BELLINI

white peach purée, prosecco

IL PADRINO

scotch, almond liqueur, orange zest

VESPER

vodka, dry gin, lillet blanc, lemon zest

OLD FASHIONED

bourbon, rich gum, bitters

NEGRONI

dry gin, campari, carpano antica

BOULEVARDIER

bourbon, rye, campari, sweet vermouth

MILANO MULE

amaro nonino, aperol, lime, ginger

GARIBALDI

campari, fresh orange juice

UN POCO

SMALL POURS 15

SYRREO

amaro, espresso, foam
cold, velvety, bittersweet

LIMONCELLOZA

house limoncello, lemon
bright, silky, citrus

ROMA 753

montenegro, mint, citrus
herbal, dry, refreshing

CIBO

SALSA DI FORMAGGIO FETA *Feta Cheese*

creamy feta, italian green olives, fresh house-baked pita 18

CESTINO DEL PANE *Bread Basket*

an assortment of warm artisanal breads 14

INSALATA CAPRESE *Caprese Salad*

fresh mozzarella, ripe tomatoes, fresh oranges, basil, balsamic glaze 16

CALAMARI

lightly fried, giardiniera, lemon, marinara 19

TAGLIERE DI SALUMI *Charcuterie Board*

prosciutto, pepperoni, italian cheese assortment, honey, fig jam, orange marmalade, fresh fruit, olives, almonds 32

TAGLIERE DI FORMAGGI *Cheese Board*

italian cheese assortment, honey, fig jam, orange marmalade, fresh fruit, almonds, crostini 28

ARANCINI

three flavors of assorted sicilian fried rice balls:
wild mushroom, mozzarella & provolone, spinach & cheese

POLLO ALLA PARMIGIANO *Chicken Parmesan*

breaded boneless chicken breast, mozzarella, parmigiano reggiano, marinara sauce 24

BISTECCA *Filet Mignon*

8oz grass-fed filet mignon sliced and served with chimichurri

DOLCI

IMPORTED FROM ITALY 14

TIRAMISU

espresso-soaked ladyfingers, mascarpone cream, cocoa

RICOTTA PISTACHIO CAKE

sweet ricotta cream, pistachio cake, crushed pistachios

LIMONCELLO TRUFFLE

lemon cream, limoncello-soaked sponge cake, white chocolate

ITALIAN GELATO

two scoops of artisan gelato, flavors change seasonally

BRUSCHETTE

choose any four 24

SALMONE AFFUMICATO

Smoked Salmon

house pesto, smoked salmon, capers, lemon zest

FICHI E MASCARPONE

Fig and Mascarpone

whipped mascarpone, fresh figs, orange zest, local honey

PROSCIUTTO DI PARMA

Prosciutto and Ricotta

whipped ricotta, prosciutto di parma, fresh arugula, aged balsamic

MELA E RICOTTA

Apple and Ricotta

whipped ricotta, fig and orange preserves, crisp apple, toasted almonds

POMODORO CLASSICO

Classic Tomato

marinated tomatoes, garlic, basil, evoo, aged balsamic

SCHIACCIATE

FLATBREADS

MARGHERITA

san marzano tomato, fresh mozzarella, basil, evoo 21

PARMA E FICHI

Prosciutto and Fig

san marzano tomato, mozzarella, prosciutto, fig preserves, arugula 24

CACIO E PEPE

Cheese and Pepper

mozzarella, pecorino romano, cracked black pepper, evoo 22

ORTOLANA

Vegetable Garden

mozzarella, seasonal veggies, parmesan, fresh herbs, balsamic glaze 22

DOLCE MASCARPONE

Dessert Flatbread

mascarpone, fig preserves, fresh berries, local honey, toasted almonds 23

VINO

FROM LIGHT TO BOLD

SPUMANTI

PROSECCO *Nino Franco*

Veneto • sparkling white • green apple • bright

BRUT ROSÉ *Contadi Castaldi*

Lombardy • sparkling rosé • strawberry • citrus

LAMBRUSCO *Cleto Chiarli Centenario*

Emilia-Romagna • sparkling red • fruity • semi-sweet

BIANCHI

RIESLING *Dr. Hermann*

Mosel • peach • floral • off-dry

SOAVE *Pieropan*

Veneto • crisp • citrus • mineral

VERMENTINO *Guado al Tasso*

Tuscany • lemon • fresh • herbal

GAVI *La Scolca*

Piedmont • pear • floral • clean

ROSATI & ARANCIONI

ROSATO *Tormaresca Calafuria*

Puglia • watermelon • citrus • crisp

ORANGE WINE *Gérard Bertrand*

Languedoc • citrus • stone fruit

ROSSI

CHIANTI CLASSICO *Peppoli*

Tuscany • cherry • herbs • smooth

NERO D'AVOLA *Cusumano*

Sicily • dark fruit • spice • rich

BAROLO *Marchesi di Barolo*

Piedmont • powerful • rose • tobacco

SUPER TUSCAN *Brancaia Tre*

Tuscany • blackberry • velvety • balanced

BRUNELLO *Il Poggione*

Tuscany • bold • structured • complex

NEBBIOLO *Marchesi di Barolo*

Piedmont • cherry • floral • earthy

RED BLEND *Leviathan*

California • dark fruit • full-bodied • smooth

AMARONE *Allegrini*

Veneto • rich • dried cherry • chocolate