Appetizers

Ciabatta Tostata $10
Chopped Roma tomatoes, garlic, basil and EVOO or fresh ricotta, lemon EVOO and sea salt

Blossom Fritti $16
Zucchini flower, mozzarella, parmesan, pesto

Polpette $13
Veal, pork and beef meatballs, Fior di Latte mozzarella, marinara, fresh basil

Charcuterie Board MP
Chef’s selection of meats & cheeses

Calamari Fritti $16
Fried deep sea wild caught Turner New Zealand calamari, tomato basil sauce finished with lemon aioli

Mozzarella en Corosa $12
Homemade fried mozzarella with marinara sauce

Peppadews $12
Peppadews, herb cream cheese, balsamic

Eggplant Parmigiana Melanzane $15
Panko crusted eggplant layered with Roma tomatoes, Fior di Latte mozzarella, fresh basil, marinara, basil infused olive oil

Artichoke Francaise $13
Fried artichoke with a lemon cream sauce, parmesan, and fresh basil

Sauté di Cozze $16
Turner New Zealand mussels, shallots, lemon, garlic, white wine broth, toasted ciabatta

Pizza Neapolitana

Margherita Pizza D.O.P $15
Hand crushed San Marzano tomato sauce, fresh Fior di Latte mozzarella, pecorino romano, fresh basil, E.V.O.O.

Carne Pizza $17
Hand crushed San Marzano tomato sauce, pepperoni, meatballs, spicy sausage, bacon jam, mozzarella, fresh basil, E.V.O.O.

Spicy Sicilian $17
Hand crushed San Marzano tomato sauce, bacon, garlic, mozzarella, fontina, Calabrian honey, chilies, fresh basil, E.V.O.O.

Quaranta Pepperoni $16
Hand crushed San Marzano tomato sauce, fontina cheese, Fior di Latte, pepperoni, parmesan cheese

Quattro Formaggio $16
Fior di Latte mozzarella, fontina, pecorino romano, goat cheese, oregano, fresh basil, E.V.O.O.

Verdura $16
Broccoli rabe, gourmet mushrooms, fresh cherry tomato, artichokes, peppadew peppers, fresh basil, garlic, Fior di Latte and pecorino romano, fresh basil, E.V.O.O.

Brickell Shrimp Pizza $18
Spiced shrimp, Fior di Latte mozzarella, pecorino romano, crispy fried capers, cherry tomatoes, arugula, lemon infused olive oil

Insalata

Insalata Della Casa V $10
Caramelized walnuts, shaved red onion, heirloom cherry tomatoes, white balsamic vinaigrette

Parmigiano Reggiano Caesar $12
Romaine lettuce, garlic croutons, parmesan regggiano flakes, tossed in a traditional caesar dressing

Caprese di Fior de Latte $14
Fior de Latte mozzarella, Roma tomatoes, fresh basil, balsamic glaze, E.V.O.O.

Insalata di Bistecca GF $22
Steak medallions, caramelized walnuts, shaved red onion, cherry tomatoes, apple cider vinaigrette

For any salad, add -
Chicken $10, Shrimp $12, Salmon $14, Steak Medallions $14

Pastas

Rigatoni di Napoli $22
Chicken, mushroom, caramelized onion, marsala cream sauce

Veal Bolognese $20
Ground beef and veal, marinara sauce, light cream, bucatini pasta

Nonna’s Spaghetti and Meatballs $21
House made meatballs with a blend of veal, ground beef and pork, served with house made San Marzano tomato sauce over spaghetti

Pasta Con Gamberi $26
Shrimp, cherry tomatoes, capers, spinach and basil tossed in a white wine garlic butter, served over fresh linguine with pecorino romano

Vegano Penne Pasta V, GF $20
Penne pasta, capers, spinach, garlic, artichokes, fire roasted cherry tomatoes, marinara

Lunch Features

Pagnottiello Caprese $18
Freshly baked bread, Fior di Latte, arugula, chopped artichokes, Roma tomatoes, cold-pressed olive oil

Meatball Sandwich $17
Veal, pork, beef meatballs with buffalo mozzarella and marinara, sesame roll

Chicken Parmigiano Sandwich $15
Breaded chicken breast, mozzarella, basil pesto, ciabatta

Salmon Picatta $24
Seared salmon, broccoli, lemon, caper, butter sauce

Truffle & Tartufo Risotto $19
Risotto, gourmet mushroom blend, truffle oil

Kids Menu

ages 12 and under

Spaghetti & Meatballs $8 - Personal Pepperoni Pizza $8 - Cheese Ravioli $8 - Chicken Alfredo $8 - Kids Cannoli $5

V: VEGAN, GF: GLUTEN FREE

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE RISK OF FOOD BORNE ILLNESS,
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

For any salad, add -
Chicken $10, Shrimp $12, Salmon $ 14, Steak Medallions $14

All Sandwiches served with choice of small salad or French fries.
After traveling to Naples and throughout the entire region, owners Stephen de Haan & Greg Grant staged with the Italian Pizzaiolo Maestros at Pizzeria Mattozzi and Pizzeria Da Attilio. This apprenticeship, along with studying in the Associazione Verace Pizza Napolentana, allowed their passion for food to develop the skills to bring this beautifully executed Italian street food to Atlanta.

Cocktails

-Amalfi Frose $13
  Aperol, Skyy Raspberry Vodka, Luna Nuda Rose and peach puree *Inquire about added spirit as floater on top

-The Aperol Spritz $13
  Aperol, Rocky’s Spirit, Mionetto Prosecco, soda

-Cello Drop $13
  Fiorito Limoncello, Deep Eddy Lemon Vodka

-Zonin Lemon Spritz $13
  Sorrento Lemon-infused Prosecco, Soda, Fresh Lemon

-Expresso’tini $14
  Ketel one Vodka, espresso, hooodoo liquor

-Pineapple Cosmo $14
  Pineapple-infused Deep Eddy Vodka, Cranberry

-Hibiscus Fiere $13
  Campo Bravo Tequila, lime, grapefruit, hibiscus syrup

-Berry Blitz $13
  Big 5 Rum, lemon, blackberries

-Bubbly Negroni $13
  Empress Gin, Campari, Lovo Prosecco

-Amalfi Old Fashioned $14
  Four Roses Bourbon, bitters, simple syrup, orange peel

-The Classic $14
  Hangar 1 American Vodka served shaken and chilled with a twist or olives

Drift

-Sweetwater 420 $7
-Skor $7
-Terrapin $8
-Scofflaw Basement $8
-Sierra Nevada $9
-Atlanta Hard Cider $6
-Miller Lite $6
-Guinness $8

High Noon

-Deep Eddy Vodka $13
-Tito’s Handmade Vodka $15
-Ketel One Vodka $16
-Hangar 1 American Vodka $16
-Big Five Rum $13
-Ron Zacapa 23 Rum $20
-Campo Bravo Tequila $13
-Taos Dobel Diamante - RPB Selection $16
-Taos Dobel Anejo - RPB Selection $24
-Fords Gin $13
-Malfy Gin (Originale, Limone, Blood Orange, Sicilian Pink Grapefruit) $16
-Four Roses Bourbon $13
-Eagle Rare 10 Year $24
-Pendleton Canadian Whiskey $16
-Bushmills Black Bush $16
-Macallan Sherry Cask 12 Year $24
-Macallan Double Cask 15 Year $38
-Campari $16
-Aperol $15
-Fiorito Limoncello $14
-Kahlua $14
-Bailey’s $14
-Makers Mark - RPB Private Barrell $26
-Wyoming Whisky - RPB Private Barrell $20

By the Bottle

-Chianti Classico, Monsanto, Italy $77
-Chianti Reserva, Ricasoli Brollio, Italy $99
-Amarone, Secoli, Italy $88
-Amarone, Maso Maroni, Italy $111
-Pinot Noir, Fort Ross Vineyard, Sonoma, CA $88
-Red Blend, Papillon, Orin Swift, CA $144
-Red Blend, Orin Swift, 8 Years in the Desert 1.5L, CA $199
-Cabernet, Faust, Napa Valley, CA $99
-Cabernet, Round Pond “Kith & Kin”, Napa Valley, CA $99
-Cabernet, Caymus, CA $166
-Barolo, Perricone, Italy $99
-Brunello 750mL, il Piccio, Italy $99
-Brunello 1.5L, il Piccio, Italy $166
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**Spumante**

-Prosecco, Mionetto, Italy $11 / $42
-Prosecco Rose, Lovo, Italy $12 / $46
-Moscato, Marzemino Strev, Italy $12 / $46
-Brût Champagne Trento DOC, Ferrari, Italy $15 / $59

**Bianco**

-Pinot Grigio, Luna Nuda, Veneto Italy $11 / $42
-Pinot Grigio, Jermann, Friuli, Italy $16 / $63
-Sauvignon Blanc, Stoneleigh, Marlborough $12 / $46
-White Blend, Faulkner, Italy $15 / $59
-Chardonnay, Decoy by Duckhorn, CA $13 / $51
-Chardonnay, Ferrari Carano, CA $14 / $56
-Rose, Daou, CA $15 / $58
-Rose, Summer in a Bottle, Wolff, Estate, France $16 / $63

**Rosso**

-Chianti, San Vincente, Italy $11 / $41
-Chianti Riserva, Melini, Italy $14 / $55
-Sangiovese, Sassoregale, Italy $12 / $46
-Pinot Noir, Oregon Trails, Willamette $15 / $58
-Pinot Noir, Talbott Kali Hart, Monterey $16 / $63
-Cabernet Sauvignon, Francisca, CA $12 / $46
-Cabernet Sauvignon, Parducci, CA $13 / $51
-Cabernet Sauvignon, Corte alla Flora, Italy $14 / $54
-Red Blend, Leviathan, CA $18 / $70
-Red Blend, Orin Swift, Dept.66, France $15 / $58
-Malbec, Chakras, Argentina $11 / $43
-Shirlo’Langhe Nebbiolo, Marchesi di Barolo, Italy $18 / $70

**Superiore**

-Moscato, Marenco Strev, Italy $12 / $46
-Bianco
-Pinot Grigio, Jermann, Friuli, Italy $16 / $63
-Sauvignon Blanc, Stoneleigh, Marlborough $12 / $46
-White Blend, Faulkner, Italy $15 / $59
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