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

Appetizers

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

**Charcuterie Board** MP
Chef’s selection of meats & cheeses

**Peppadews** $12
Peppadews, herb cream cheese, balsamic

**Eggplant Parmigiana** $15
Panko crusted eggplant layered with Roma tomatoes and Fior di Latte mozzarella, fresh basil, marinara, basil infused EV.O.O.

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

**Calamari Fritti** $16
Fried deep sea wild caught Turner New Zealand calamari, tomato glaze, E.V.O.O.

**Mozzarella en Carrozza** $12
Homemade fried mozzarella with marinara sauce

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

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

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

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

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

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

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

**Entrees & Pastas**

**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

**Chicken/Shrimp Alfredo** $26 / $28
Chicken or Shrimp, sun dried tomato, parmesan cream, fettuccini

**Chicken/Veal Piccata** $26 / $28
Chicken or Veal, broccoli, spaghetti, white wine, cream and caper sauce

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

**Chicken Parmigiano** $23
Chicken breast, fresh mozzarella, spaghetti, tomato basil sauce

**Veal/Chicken Marsala** $28 / $26
Veal or Chicken, mushroom marsala wine sauce, light cream, parmesan risotto, broccoli

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

**Lobster “Aragosta” Ravioli** $32
Sherry wine, lobster butter, cream

**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

**Scottata Salmon** $27
Seared Salmon, artichokes, capers, sun dried tomatoes, broccoli, white wine butter light cream sauce

**Cioppino** $29
Turner New Zealand mussels, shrimp, chopped clams, salmon, white wine spicy tomato broth, toasted ciabatta

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

**Calzones**

**Ricotta, fresh mozzarella, brushed with San Marzano tomato sauce, extra virgin olive oil**

**Lasagna Calzone** $17
Meatballs, ricotta, fresh mozzarella, pecorino romano

**Kids Menu**

ages 12 and under

**Spaghetti & Meatballs** $8

**Personal Pepperoni Pizza** $8

**Cheese Ravioli** $8

**Chicken Alfredo** $8

**Kids Cannoli** $5

**Pizza Neapolitana**

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

**Margherita Carnevale Pizza** $18
Hand crushed San Marzano tomato sauce, Fior di Latte mozzarella, stem dried oregano, pecorino romano, ricotta filled crust, fresh basil, EV.O.O.

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

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

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

**Pizza Amalfi** $18
Hand crushed San Marzano sauce, spicy sausage, peppadew peppers, caramelized onion, house made bacon jam, topped with Fior di Latte, fresh basil

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

**Tartufo e Funghi Pizza** $17
Gourmet mushroom blend, truffle oil, fontina, pecorino, Fior di Latte mozzarella, basil, EV.O.O.

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

**Kids Cannoli** $5

V: VEGAN, GF: GLUTEN FREE

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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
Fiorelli Limoncello, Deep Eddy Lemon Vodka

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

Espresso’nini $14
Ketel one Vodka, espresso, hooch’d liquor

Hibiscus Fiore $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

Spumante

Prosecco, Mionetto, Italy $11 / $42
Prosecco Rose, Lovo, Italy $12 / $46
Moscat, Marenco Strev, Italy $12 / $46
Brut 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, Faulas, Italy $15 / $59
Chardonnay, Decoy by Duckhorn, CA $13 / $51
Chardonnay, Ferrari Carano, CA $16 / $63
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, Franciscan, 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
Sbírolo’Langhe Nebbiolo, Marchesi di Barolo, Italy $18 / $70

By the Bottle

Chianti Classico, Monsanto, Italy $77
Chianti Reserva, Ricasoli Brolio, Italy $66
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

Barbera, Pertinace, Italy $17 / $67
Barbera, Pertinace, Italy $13 / $51
Baby Amarone, Valpolicella Classico, Italy $18 / $70
Super Tuscan, Brancaia Tre, Italy $15 / $59
Super Tuscan, Ruffino Modus, Italy $17 / $66

Bottles & Cans

Creatures Comforts, Automatic Pale Ale, Athens, GA $8
Ironmonger Blood Orange Billet, Pilsner, Marietta, GA $8

Superiore

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
Cambo Bravo Tequila $13
Maestro Dobel Diamante - RPB Selection $16
Maestro 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
Fiorelli Limoncello $14
Makers Mark - RPB Private Barrel $26
Wyoming Whisky - RPB Private Barrel $20

Draft Beer

Creatures Comforts, Tropicalia IPA, Athens, GA 16oz $12
Creatures Comforts, Classic City Lager, Athens, GA 12oz $8
Eventide Brewing “Kolsch”, Grant Park, GA 12oz $8
Bud Light, USA 12oz $8
Miller Light, USA 12oz $8
Stella Artois, Belgium 12oz $8
High Noon Seltzers $8
Sugarland Shine, Atlanta Braves Sweet Tea Lemonade $8
Dale’s Pale Ale, Colorado 19oz $12

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