

# AP *dinner*

WASHINGTON, DC

CAPITOL RIVERFRONT

WINTER 2020

## ANTIPASTI

### SICILIAN OLIVES

Castelvetranos, olive oil, arbol chile, Sicilian oregano  
6

### HOUSEMADE GIARDINIERA

pickled cauliflower, carrots, celery, chile flake, basil  
6

### PROSCIUTTO SAN DANIELE

local mozzarella, basil, extra virgin olive oil  
18

### AP CAESAR SALAD

little gem lettuces, parm, breadcrumbs, anchovy dressing  
14



### CRISPY CHICKEN WINGS

Calabrian chili honey, parm, lemon, feta ranch  
10

### ROASTED GARLIC KNOTS

lemon butter, chives, parm fonduta  
12

### CRISPY BRUSSELS SPROUTS

maple syrup, lemon, toasted sesame, smoked garlic aioli  
14

### EGGPLANT PARM 'JERSEY-STYLE'

baked eggplant, mozz, basil, tomato, breadcrumbs  
16

## PIZZA

20

Our pizza dough is made with high quality whole wheat & 00 flour and fermented over three days to create a crispy, chewy crust indicative of Italian-American pizzerias! All of our pizzas are 12" individual pies. Enjoy!

### EMILIA

parm fonduta, montasio, wild mushrooms, sweet onion, thyme, grana

### SEDGEWICK

whipped ricotta, mozz, taleggio, parm, truffle honey, chives

### BUONA

tomato, mozz, pepperoni, Calabrian chili honey, basil

### ARTHUR AVE

tomato, sweet Italian sausage, ricotta, pickled peppers, basil, pecorino, parm

### NORTH END

parm fonduta, gruyere, bacon, asparagus, shaved brussels sprouts, pecorino, parm, lemon, fresh pepper

### CHILDISH BAMBINO

tomato, mozzarella, smoked bacon, Italian sausage, pepperoni

### THE STANDARD/16

tomato, mozzarella, Sicilian oregano, grana Padano



### SICILIAN MARINARA

tomato, garlic, Sicilian anchovies, capers, oregano, parsley

### ADD-ONS/2

arugula, chili honey, anchovies, shrooms, bacon, pepperoni, Italian sausage

### DIPPIES/3

Calabrian chilies, marinara, neonata, parm fonduta, feta ranch



*Dolei* 10

ESPRESSO TIRAMISU



*Wine*

### APEROL SPRITZ TAKE-HOME KIT

bottle of Aperol and bottle of Bellafina prosecco  
45

## BUBBLES

**PROSECCO** Borgoluce *Valdobbiadene, Italy* 25  
**CHARDONNAY BLEND** Barone Pizzini *Lombardia, Italy* 45  
**LAMBRUSCO (SPARKLING)** Cleto Chiarli *Emilia Romagna, Italy* 25

## WHITE

**LIGHT & CRISP**  
**BOSCO BLEND** Cinque Terre *Liguria, Italy, 2016*  
**PINOT GRIGIO** Scarpetta *Friuli, Italy, 2017*  
**RIESLING** Kofererhof *Alto Adige, Italy, 2016*  
**GRILLO BLEND** Colosi *Sicily, Italy, 2018*  
**FALANGHINA** Vigne Sannite *Campania, Italy, 2018*  
**INZOLIA BLEND** G. Milazzo *Sicily, Italy, 2016*  
**VERMENTINO** Giacomelli *La Spezia, Liguria, Italy, 2016*  
**FALANGHINA BLEND** Marisa Cuomo *Campania, Italy, 2016*

## MEDIUM BODIED & RICH

**CHARDONNAY** Marramiero *Abruzzo, Italy, 2017*  
**ARNEIS** Damilano *Langhe, Piedmont, Italy, 2017*  
**TREBBIANO** Zenato *Lugana, Lombardy, Italy, 2018*  
**PINOT GRIGIO** Venica *Friuli, Italy, 2018*  
**VERDECA** Masseria la Vieli *Puglia, Italy, 2018*  
**GEWÜRTZTRAMINER** Tramin *Alto Adige, Italy, 2015*

## REDS

**SOFT & FRUITY**  
**DOLCETTO BLEND** G. D. Vajra *Piedmont, Italy, 2017* 20  
**PINOT NOIR** Fossil Point *Edna Valley, California, USA, 2016* 25  
**NEBBIOLO BLEND** Le Piane 'Maggiorina,' *Boca, Piedmont, Italy, 2017* 25  
**PINOT NOIR** Illahe *Willamette Valley, Oregon, USA, 2017* 30  
**MONTEPULCIANO** La Valentina *Montepulciano, Abruzzo, Italy, 2016* 20  
**DOLCETTO** Pecchenino *Piedmont, Italy, 2018* 20  
**BARBERA** Maccario *Asti, Piedmont, Italy, 2018* 20  
**BIG & BOLD**  
**NERO D'AVOLA** Morgante *Sicily, Italy, 2016* 30  
**SANGIOVESE BLEND** Monte Vibiano *Umbria, Italy, 2015* 20  
**SANGIOVESE** Perticaia *Umbria, Italy, 2017* 20  
**NERO D'AVOLA** Gulfi *Sicily, Italy, 2017* 30  
**PRIMITIVO** Fatalone 'Riserva,' *Gioia del Colle, Puglia, Italy, 2015* 30  
**SANGIOVESE BLEND** Felsina *Chianti, Tuscany, Italy, 2016* 35  
**NEBBIOLO** Produttori del Barbaresco *Barbaresco, Piedmont, Italy, 2015* 55  
**NEBBIOLO** G.D. Varja 'Albe,' *Barolo, Piedmont, Italy, 2015* 50  
**ZINFANDEL BLEND** Field Recordings *Paso Robles, California, 2017* 25

DISCLAIMER: Eating raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Before placing your order please inform your server if anyone in your party has a food allergy.