

SPUNTINI

HOUSEMADE GIARDINIERA | 5

pickled cauliflower, carrots, celery, chile flake, basil

SICILIAN OLIVES | 5

Castelvetranos, olive oil, arbol chile, Sicilian oregano

SHISHITO PEPPERS 'CALABRESE' | 8

flash-fried, orange, dill, toasted sesame, chili aioli

FRIED MOZZARELLA (3) | 9

pecorino Romano, marinara sauce



INSALATE

HOUSE SALAD | 12

iceberg, aged provolone, fresh mozz, pickled peppers, olives, red onion, 'Italian' vinaigrette

AP CAESAR SALAD | 14

little gem lettuces, parm, breadcrumbs, lemon, anchovy dressing

PRIMAVERA SALAD | 14

spring peas, sugar snaps, pea shoots, toasted fregola pasta, pecorino, mint, breadcrumbs, herb vinaigrette

ANTIPASTI

WARM GARLIC 'KNOTS' | 12

lemon butter, chives, parm fonduta

CALABRIAN CHICKEN WINGS | 12

Calabrian chili honey, parm, lemon, housemade feta-ranch

ASPARAGUS 'ALLA ROMANA' | 14

chilled asparagus, gorgonzola fonduta, cured egg yolk, parm

PROSCIUTTO SAN DANIELE | 16

cured Italian ham, burrata, black pepper extra virgin olive oil, whole wheat baguette

ARANCINI 'MARGHERITA' | 12

fried risotto balls, tomato, mozz, parm, basil aioli

CRISPY CALAMARI FRITTO | 14

lemon, pickled chilies, dill, marinara sauce

EGGPLANT PARM 'JERSEY-STYLE' | 16

baked eggplant, mozz, tomato, basil, toasted breadcrumbs

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! We utilize Bianco di Napoli tomatoes & Calabro Creamery mozzarella. All of our pizzas are 12" individual pies. Enjoy!

CHILDISH BAMBINO

tomato, mozz, smoked bacon, Italian sausage, pepperoni

SEDGEWICK

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

BUONA

tomato, mozz, pepperoni, Calabrian chili honey, basil

RIVERDALE

tomato, mozz, provolone, Italian sausage, sweet peppers & onions, toasted sesame

AMERICANO

mozz, smoked beef brisket, BBQ sauce, pickled onion, scallions

CASANOVA

parm fonduta, mozz, marinated artichokes, garlicky spinach, Calabrian chilies, lemon

THE STANDARD/16

Bianco di Napoli tomatoes, mozz, Sicilian oregano, grana Padano



THE MARINARA/14

Bianco di Napoli tomatoes, fresh garlic, pecorino Romano, Sicilian oregano, olive oil

ADD-ONS/2

arugula, chili honey, onion, pickled peppers, shrooms, bacon, pepperoni, mozz

DIPPIS/2

Calabrian chilies, marinara, parm fonduta, feta ranch, Sicilian hot sauce



CHOCOLATE-NUTELLA BROWNIE

OLIVE OIL CAKE, STRAWBERRIES, & CREAM



All checks will have a 20% service charge applied to them. Proceeds go exclusively to our Employee Fund.

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.

AP Wine

WASHINGTON, DC

CAPITAL RIVERFRONT

SPRING 2021



BUBBLES

BTG **PROSECCO** Borgoluce *Valdobbiadene, Italy* 13 65

WHITE

LIGHT & CRISP

BTG **FRIULANO BLEND** Scarpetta *Friuli, Italy, 2017* 9 25 | 49
 BTG **FALANGHINA** Vadiaperti *Campania, Italy, 2017* 13 52

MEDIUM BODIED & RICH

BTG **CHARDONNAY** Fossil Point *Edna Valley, California, USA, 2017* 12 48
 115 **ARNEIS** Damilano *Langhe, Piedmont, Italy, 2019* 40
 175 **GEWURTZTRAMINER** Tramin *'Nussbaumer,' Alto Adige, Italy, 2015* 45

ROSÉ

BTG **SANGIOVESE BLEND** Scarpetta *Tuscany, Italy, 2018* 10 28 | 54
 CAN **WALLA WALLA BLEND (SPARKLING)** House Wine *Walla Walla Valley, Washington, USA, NV (375ml)* 14
 405 **MERLOT BLEND** Early Mountain Vineyards *Madison County, Virginia, USA, 2019* 55
 410 **CORVINA BLEND** Le Fraghe *Bardolino Chiaretto, Veneto, Italy, 2019* 45

CHILLED REDS

BTG **LAMBRUSCO GRASPAROSSA (SPARKLING)** Cleto Chiarli *Emilia Romagna, Italy, NV* 12 60
 BTG **SANGIOVESE BLEND** Scarpetta *Tuscany, Italy, 2017* 10 28 | 54
 455 **SANGIOVESE** Field Recordings *'Freddo,' Paso Robles, California, USA, 2019* 60

REDS

SOFT & FRUITY

BTG **NEBBIOLO BLEND** G. D. Vajra *Piedmont, Italy, 2018* 10 40
 BTG **DOLCETTO** Pecchenino *Piedmont, Italy, 2019* 12 48
 215 **PINOT NOIR** Illahe *Willamette Valley, Oregon, USA, 2019* 70

BIG & BOLD

BTG **VALPOLICELLA CLASSICO SUPERIORE** Fumanelli *Valpolicella, Veneto, Italy, 2015* 14 56
 BTG **SANGIOVESE BLEND** Perticaia *Umbria, Italy, 2019* 14 56
 250 **NERO D'AVOLA** Gulfi *Sicily, Italy, 2018* 50
 270 **CABERNET SAUVIGNON** Camp *Sonoma County, California, USA, 2018* 70

AP beer

AP Cocktails

- 8 | 28 **CRAZY PILS** | *Czech Pilsner* | Solace, VA | 16oz | 5.2%
- 8 | 28 **GROOVE CITY** | *Hefeweizen* | RAR, MD | 16oz | 5.3%
- 9 | 32 **BEACH DRIVE** | *Golden Ale* | Port City, VA | 16oz | 4.0%
- 9 | 32 **JOINT RESOLUTION** | *Hazy IPA* | DC Brau, DC | 16oz | 5.5%
- 8 | 28 **MILD MANOR'D** | *Amber Ale* | Manor Hill, MD | 16oz | 5.3%
- 9 | 32 **ORIGINAL BLEND** | *Apple Cider* | Downeast Cider, MA | 16oz | 5.5%
- 9 | 35 **FULL TRANSPARENCY: BLACK CHERRY** | *Seltzer* | DC Brau, DC | 14 oz | 5.0%
- 8 | 28 **OLD PRO** | *Sour Ale* | Union, MD | 16 oz | 4.2%
- 12 | 50 **ROTATING DOUBLE IPA** | Other Half, DC | 14 oz
- 8 **FULL COUNT** | *Light Lager* | DC Brau, DC | 12 oz Can | 4.7%
- 8 **UPSIDE DAWN** | *Non-Alcoholic Golden* | Athletic, CT | 12 oz Can | <0.5%

- MT. ETNA MULE** | 13
bourbon, amaro, lemon, Fever Tree ginger beer
- PALOMA DEL FUEGO** | 13
mezcal, grapefruit soda, lime, chili
- DEVIL'S MARGARITA** | 13
tequila, citrus stock, agave, red wine (ask to make it spicy!)
- NITRO NEGRONI** | 13
gin, Campari, vermouth
- APEROL SPRITZ** | 12
Aperol, prosecco, sparkling water
- ALL PURPOSE OLD FASHIONED** | 14
Wild Turkey Rye 101, sugar, house bitters
- NON-ALCOHOLIC | SEEDLIP DAIQUIRI** | 8
Spice 94, lime, mint, simple syrup
- NON-ALCOHOLIC | SPOGLIO SPRITZ** | 8
Aperitif syrup, ginger ale, lemon

ITALIAN /14

WATER ICE

YOSHI

*vodka, lemon, pandan
like the most refreshing
vodka lemonade you've ever had*

WALUIGI

*rum, pineapple, lime, ube
like being transported to a
tropical beach paradise*

DAISY SWIRL

*a mix of the other two
like drinking a vodka
lemonade on a beach paradise*

HAPPY HOUR

Mon-Fri until 7 PM



DRAFT BEER | 5

CRAZY PILS | *Czech Pilsner* | Solace, VA | 16oz | 5.2%

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OLD PRO | Sour Ale | Union, MD | 16 oz | 4.2%



WINE | 8

Rosé | SANGIOVESE BLEND | Scarpetta | Tuscany, Italy, 2018

White | FRIULANO BLEND | Scarpetta | Friuli, Italy, 2017

Chilled Red | SANGIOVESE BLEND | Scarpetta | Tuscany, Italy, 2018



COCKTAILS | 8

APEROL SPRITZ | Aperol, prosecco, sparkling water

YOSHI | *Frozen Cocktail* | vodka, lemon, pandan

WALUIGI | *Frozen Cocktail* | rum, pineapple, lime, ube

DAISY SWIRL | *Frozen Cocktail* | a mix of the other two!

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