



# dinner

WASHINGTON, DC

RIVERFRONT

SPRING 2022

## APERITIVO

HOUSEMADE GIARDINIERA | pickled cauliflower, red pepper, celery & carrots, chili flake, basil | 6

SICILIAN GREEN OLIVES | Castelvetrano olives, olive oil, arbol chilies, Sicilian oregano | 8

ROASTED GARLIC 'KNOTS' | semolina dough, lemon, garlic butter, parm fonduta, chives | 12

CRISPY FRIED MOZZARELLA | panko-breaded Calabro Creamery mozzarella, pecorino Romano, marinara sauce | 12

ARANCINI 'BOLOGNESE' | fried risotto balls, beef & pork ragu, parm, mozzarella, marinara sauce | 14



## ANTIPASTI

HOUSE SALAD | iceberg, pepperoncini, fresh mozzarella, sweet onion, green olives, provolone, Italian vinaigrette | 14

AP CAESAR SALAD | little gem lettuces, parmesan, toasted breadcrumbs, lemon, anchovy dressing | 14

BURRATA 'PRIMAVERA' | mozzarella, spring pea & radish salad, gorgonzola fonduta, lemon, toasted hazelnuts | 16

EGGPLANT PARM 'JERSEY-STYLE' | olive oil-baked eggplant, mozzarella, basil, tomato sauce, breadcrumbs | 16

CRISPY CALAMARI 'FRITTO' | cornmeal-crusting Rhode Island squid, lemon aioli, spring herbs, tomato sauce | 16

SICILIAN-STYLE CHICKEN WINGS | Green Circle chicken, spicy chili vinaigrette, pecorino, chives, feta ranch | 16



## PIZZA

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!

SEDEGWICK | whipped ricotta, mozzarella, taleggio, parm, black truffle honey, chives | 20

BUONA | tomato, mozzarella, pepperoni, grana Padano, Calabrian chili honey, fresh basil | 20

DONNA | tomato, mozzarella, roasted zucchini, basil, goat cheese, first-of-the-season cherry tomatoes | 20

LUPA | parm fonduta, smoked mozz, Neuske bacon, asparagus, marinated artichokes, black pepper | 20

SALSICCIA | tomato, mozzarella, provolone, Italian sausage, broccolini, Calabrian chilies, lemon | 20

CHILDISH BAMBINO | tomato, mozzarella, smoked bacon, Italian sausage, pepperoni | 22

MARSALA | porcini crema, provolone, roasted Green Circle chicken, wild mushrooms, sweet onion, aged balsamic | 22

THE STANDARD | Bianco di Napoli tomatoes, mozzarella, Sicilian oregano, grana Padano | 16

MARINARA | Bianco di Napoli tomatoes, fresh garlic, pecorino Romano, Sicilian oregano, olive oil | 15

ADD-ONS | arugula, chili honey, sweet onion, truffle honey, pickled peppers | 2 each

Neuske bacon, Italian sausage, pepperoni, roasted chicken, artichokes, spicy chilies, goat cheese | 3 each

DIPPIES | Sicilian hot sauce, marinara sauce, parm fonduta, feta ranch | 3 each

*There is a 20% service charge added to all bills, 100% of which gets distributed amongst all of our staff.*

*We appreciate your support and understanding!*

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.





# drinks

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## COCKTAILS

- APEROL SPRITZ | 12** *Aperol, prosecco, soda, orange*
- AP OLD FASHIONED | 14** *Wild Turkey Rye 101, sugar, house bitters*
- NITRO NEGRONI | 13** *Damrak gin, Campari, Cocchi di Torino*
- DEVIL'S MARGARITA | 13** *tequila, citrus stock, agave, red wine (ask to make it spicy!)*
- MT. ETNA MULE | 13** *bourbon, amaro, lemon, Fever Tree ginger beer*
- PALOMA DEL FUEGO | 13** *Banhez mezcal, grapefruit soda, limi, chili*
- ESPRESSO MARTINI | 13** *Tito's vodka, cold brew coffee, caffe amaro*
- AMALFI SPRITZ (NON-ALCOHOLIC) | 8** *Lyre's non-alcoholic aperitivo, soda water*
- OFFICE PARTY (NON-ALCOHOLIC) | 8** *Aperitif syrup, Seedlip Spice 94, red verjus*

## ITALIAN /14 WATER ICE

**YOSHI**  
*basil vodka, lemon*  
*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*

## DRAFTS

- FULL COUNT | 8/25** *Lager, DC Brau, DC, 17 oz, 4.5%*
- OPTIMAL WIT | 9/30** *Belgium Style Wit, Port City, VA, 17 oz, 4.9%*
- CAN'T YOU SEE THE SUNSHINE | 9/30** *Farmhouse Sour, 3 Stars, DC, 17 oz, 4.8%*
- JOINT RESOLUTION | 9/30** *Hazy IPA, DC Brau, DC, 17 oz, 5.5%*
- MILD MANOR'D | 8/25** *Amber Ale, Manor Hill, MD, 17 oz, 5.3%*
- PORT CITY PORTER | 8/30** *Robust Porter, Port City, VA, 14 oz, 7.2%*
- ROTATING DOUBLE IPA | 12/45** *Other Half, DC, 14 oz - ask your server!*
- ORIGINAL BLEND | 9/30** *Hard Cider, Downeast Cider, MA, 17 oz, 5.1%*
- FULL TRANSPARENCY ORANGE CRUSH | 9/30** *Seltzer, DC Brau, DC, 14 oz, 5.0%*
- UPSIDE DAWN (NON-ALCOHOLIC) | 8** *Golden Ale, Athletic Brewery, CT, 12 oz can*
- RUN WILD (NON-ALCOHOLIC) | 8** *IPA, Athletic Brewery, CT, 12 oz can*

## Fine Wines

### BUBBLES

- PROSECCO | 13/65**  
*Borgoluce, Valdobbiadene, Italy, NV*
- LAMBRUSCO 'GRASPAROSSA' | 12/60**  
*Cleto Chiarli, Emilia Romana, Italy, NV*
- MOSCATO D'ASTI | 12/55**  
*Azienda Agricola 499, Piedmont, Italy, 2020*

### WHITE WINE

- PINOT GRIGIO | 11/30/58**  
*Pinot Grigio DOC, Scarpetta, Friuli, IT, 2021*
- FALANGHINA | 13/52**  
*La Capranera, Campania, Italy, 2020*
- CHARDONNAY | 12/48**  
*Fossil Point, Edna Valley, California, USA, 2018*

### ROSÉ ALL DAY

- TUSCAN BLEND | 11/30/58**  
*IGT Rosato Toscana, Scarpetta, Friuli, Italy, 2021*
- CORVINA BLEND | 45**  
*Le Fraghe, Bardolino Chiaretto, Veneto, Italy, 2020*
- MERLOT BLEND | 55**  
*Early Mountain Vineyards, Madison, Virginia, USA, 2021*

### CHILLED REDS

- SANGIOVESE BLEND | 11/30/58**  
*'Frico Sangiovese,' Scarpetta, Friuli, Italy, 2019*
- SANGIOVESE | 60**  
*Field Recordings, 'Freddo,' Paso Robles, California, USA, 2019*
- CABERNET FRANC | 25**  
*'Carbonic,' Old Westminster, Maryland, USA (12oz can)*

### RED WINE

- NEBBIOLO BLEND | 10/40**  
*G.D. Vajra, Piedmont, Italy, 2020*
- DOLCETTO | 12/48**  
*Pecchenino, Piedmont, Italy, 2019*
- SANGIOVESE BLEND | 14/56**  
*Perticaia, Umbria, Italy, 2019*
- VALPOLICELLA | 65**  
*Fumanelli, Veneto, Italy, 2017*
- PINOT NOIR | 70**  
*Illabe, Willamette Valley, Oregon, USA, 2020*
- NERO D'AVOLA | 50**  
*Gulfi, Rossojbleo, Sicily, Italy, 2019*
- CABERNET SAUVIGNON | 70**  
*Camp, Sonoma County, California, USA, 2020*



# happy hour

UNTIL 7:00 PM | MONDAY THRU FRIDAY

## DRAFTS - ALL \$5

**FULL COUNT** | *Lager, DC Brau, DC - 4.5%, 17 oz.*

**OPTIMAL WIT** | *Belgium Style Wit, Port City, VA - 4.9%, 17 oz.*

**CAN'T YOU SEE THE SUNSHINE** | *Farmhouse Sour, 3 Stars, DC - 4.8%, 17 oz.*

**JOINT RESOLUTION** | *Hazy IPA, DC Brau, DC - 5.5%, 17 oz.*

**MILD MANOR'D** | *Amber Ale, Manor Hill, MD - 5.3%, 17 oz.*

**ORIGINAL BLEND** | *Hard Cider, Downeast, MA - 5.1%, 17 oz.*

**FULL TRANSPARENCY: ORANGE CRUSH** | *Seltzer, DC Brau, DC - 5%, 17oz.*

**PORT CITY PORTER** | *Robust Porter, Port City, VA - 7.2%, 14 oz.*

## WINES - ALL \$7

**RED**

**SANGIOVESE** | *'Frico Sangiovese,' Scarpetta, Friuli, IT, 2019*

**WHITE**

**PINOT GRIGIO** | *Pinot Grigio IGT, Scarpetta, Friuli, IT 2021*

**ROSÉ**

**SANGIOVESE BLEND** | *'Frico,' Scarpetta, Friuli, IT 2020*

## COCKTAILS - ALL \$9

**APEROL SPRITZ** | *Aperol, Prosecco, orange*

**DEVIL'S MARGARITA** | *tequila, citrus stock, agave, red wine float*

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

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

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



## PIZZA - \$10

**THE STANDARD**

*Bianco di Napoli tomatoes, mozz., Sicilian oregano, Grana Padano*

**ADD ONS**

*arugula, chili honey, pickled peppers, 'shrooms - \$2*

*hot chilies, bacon, pepperoni, Italian sausage - \$3*

**DIPPIES - \$3**

*marinara, parm fonduta, feta ranch, Sicilian hot sauce*

HAPPY HOUR DEALS ARE DINE-IN ONLY

