



dinner

WASHINGTON, DC

RIVERFRONT

AUTUMN 2022

APERITIVO

- HOUSEMADE GIARDINIERA | pickled cauliflower, red pepper, celery & carrots, chili flake, basil | 6
- CITRUS-MARINATED OLIVES | Sicilian Castelvetranos, extra virgin olive oil, citrus zest, Sicilian oregano | 8
- CRISPY FRIED MOZZARELLA | panko-breaded mozzarella, pecorino Romano, marinara sauce | 12
- ROASTED GARLIC 'KNOTS' | Pugliese-style semolina dough, roasted garlic butter, lemon, parm fonduta, chives | 12
- ARANCINI 'SICILIANO' | crispy saffron risotto balls, braised short rib 'brasato,' parmigiano, lemon, roasted tomato sauce | 14



ANTIPASTI

- PROSCIUTTO 'RISERVA' | Italian cured ham, fresh ricotta, green apple, arugula, fig dressing, extra virgin olive oil | 16
- CRISPY CALAMARI 'FRITTO' | cornmeal-crusting Rhode Island squid, fresh dill, chives, lemon aioli | 16
- 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
- FRIED BRUSSELS SPROUTS | pomegranate vinaigrette, toasted hazelnuts, orange-scented whipped yogurt | 14
- EGGPLANT PARM 'JERSEY-STYLE' | olive oil-baked eggplant, mozzarella, basil, tomato sauce, breadcrumbs | 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!

- MARINARA | Bianco di Napoli tomatoes, fresh garlic, pecorino Romano, Sicilian oregano, olive oil | 15
- BUONA | tomato, mozz, pepperoni, Grana Padano, Calabrian chili honey, fresh basil | 20
- SEDGEWICK | whipped ricotta, mozz, taleggio, parm, black truffle honey, chives | 20
- ALBA | fontina, mozz, roasted wild mushrooms, red onion, rosemary, black truffle sauce | 22
- SLEEPY HOLLOW | autumn squash crema, mozz, Camembert, smoked bacon, caramelized onion, fresh sage | 22
- GENOA | Genovese pesto, mozz, shredded chicken, Roma tomatoes, pecorino, lemon, fresh basil | 20
- TONY'S ORIGINAL | tomato, mozz, beef meatballs, roasted peppers, fresh ricotta, Grana Padano, oregano | 21
- SALSICCIA | tomato, mozz, provolone, Italian sausage, broccolini, Calabrian chilies, lemon | 20
- THE STANDARD | Bianco di Napoli tomatoes, mozzarella, Sicilian oregano, Grana Padano | 17

- ADD-ONS | arugula, chili honey, onion, truffle honey, banana peppers, cherry peppers, mushrooms | 2 each
bacon, Italian sausage, pepperoni, shredded chicken, anchovies, Calabrian 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

WASHINGTON, DC

RIVERFRONT

AUTUMN 2022

COCKTAILS

HARVEST SPRITZ | 12 *Borgoluce Prosecco, Nardini Rabarbaro, cranberry, apple cardamom bitters*

APEROL SPRITZ | 12 *Aperol, prosecco, soda, orange*

AP OLD FASHIONED | 14 *Wild Turkey Rye 101, sugar, house bitters*

NITRO NEGRONI | 13 *Citadelle gin, Campari, Cocchi di Torino*

DON'T CHECK YOUR CARDAMARO | 13 *Cimarron Tequila, Cardamaro, citrus*

BLACK MANHATTAN | 14 *bourbon, Averna amaro, cherry vanilla bitters*

SANGRIA FIORENTINA | 13 *sangiovese, pineapple rum, apple brandy, cranberry, lemon*

ESPRESSO MARTINI | 13 *Tito's vodka, cold brew coffee, caffè 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*



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%*

OKTOBERFEST | 9/30 *Marzen, Silver Branch Brewing Co., MD, 17oz 5.6%*

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%*

BLACKWING | 8/25 *Dark Lager, Baltimore, MD 17 oz, 4.8%*

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%*

GEORGIA AVE SOUR | 8/35 *Tart Peach Ale, Denizens, MD, 14 oz, 4.5%*

UPSIDE DAWN (NON-ALCOHOLIC) | 8 *Golden Ale, Athletic Brewery, CT, 12 oz can*

Fine Wines

BUBBLES

PROSECCO | 13/65

Borgoluce, Valdobbiadenne, Italy, NV

LAMBRUSCO 'GRASPAROSSA' | 12/60

Cleto Chiarli, Emilia Romagna, Italy, NV

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 | 18

'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.

OKTOBERFEST | Marzen, Silver Branch Brewing Co., MD - 5.6%, 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.

GEORGIA AVE SOUR | Tart Peach Ale, Denizen, MD - 4.5%, 14oz.

BLACKWING | Dark Lager, Union, Baltimore, MD - 4.8%, 17 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

DIPPINGS - \$3

marinara, parm fonduta, feta ranch, Sicilian hot sauce

HAPPY HOUR DEALS ARE DINE-IN ONLY

