



# 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 | 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

**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*



## THE Warm Up

**CHAI SPICED CIDER/12**  
*apple cider, Velvet Falernum,  
house rum blend  
\*contains almond*

**AMARO TODDY/12**  
*bourbon,  
punch fantasia amaro,  
lemon, honey, bitters*

**VINNY'S SPIKED COFFEE/13**  
*Jameson, amaretto,  
coffee, cream  
"ask to make it minty"*

## DRAFTS

**OLD TIME LAGER | 7/23** *Lager, Hopfbeiser Brewing Co., DC, 17 oz, 4%*

**OPTIMAL WIT | 9/30** *Belgium Style Wit, Port City, VA, 17 oz, 4.9%*

**HOODIE SEASON | 9/30** *Marzen, Hysteria Brewing, MD, 17oz 5.9%*

**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!*

**WINTER BLEND | 9/30** *Hard Cider, Downeast Cider, MA, 17 oz, 6.5%*

**GEORGIA AVE SOUR | 8/35** *Tart Peach Ale, Denizens, MD, 17 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, 2021*

### WHITE WINE

#### PINOT GRIGIO | 11/30/58

*Pinot Grigio DOC, Scarpetta, Friuli, IT, 2021*

#### FALANGHINA | 13/52

*La Capranera, Campania, Italy, 2021*

#### CHARDONNAY | 12/48

*Fossil Point, Edna Valley, California, USA, 2020*

### ROSÉ ALL DAY

#### TUSCAN BLEND | 11/30/58

*IGT Rosato Toscana, Scarpetta, Friuli, Italy, 2021*

#### CORVINA BLEND | 45

*Le Fraghe, Bardolino Chiantetto, Veneto, Italy, 2020*

### CHILLED REDS

#### SANGIOVESE BLEND | 11/30/58

*'Frico Sangiovese,' Scarpetta, Friuli, Italy, 2019*

#### SANGIOVESE | 60

*Field Recordings, 'Freddo,' Paso Robles, California, USA, 2019*

### 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, 2020*

#### VALPOLICELLA | 65

*Fumanelli, Veneto, Italy, 2017*

#### PINOT NOIR | 70

*Illabe, Willamette Valley, Oregon, USA, 2021*

#### NERO D'AVOLA | 50

*Gulfi, Rossojbleo, Sicily, Italy, 2020*

#### CABERNET SAUVIGNON | 70

*Camp, Sonoma County, California, USA, 2021*



# happy hour

UNTIL 7:00 PM | MONDAY THRU FRIDAY

## DRAFTS - ALL \$5

- OLD TIME LAGER** | Lager, Hopfheiser Brewing Co, DC - 4%, 17 oz.
- OPTIMAL WIT** | Belgium Style Wit, Port City, VA - 4.9%, 17 oz.
- HOODIE SEASON** | Marzen, Hysteria Brewing, MD - 5.9%, 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.
- WINTER BLEND** | Hard Cider, Downeast, MA - 6.5%, 17 oz.
- GEORGIA AVE SOUR** | Tart Peach Ale, Denizen, MD - 4.5%, 17oz.
- 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
- SANGRIA** | sangiovese, pineapple rum, apple brandy, cranberry, lemon
- NITRO NEGRONI** | Citadelle gin, Campari, Cocchi di Torino



## 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

