



dinner

WASHINGTON, DC

RIVERFRONT

WINTER 2023

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

WOODSTOCK | butternut squash crema, mozz, goat cheese, smoked bacon, roasted leeks, fresh sage | 22

TOSCANA | mozzarella, parmesan fonduta, Tuscan kale, lemon, chilies, roasted garlic, pecorino | 21

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, kale | 2 each

bacon, Italian sausage, pepperoni, roasted 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

WINTER 2023

COCKTAILS

- WINTER 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** *Damrak gin, Campari, Cocchi di Torino*
- CARDAMARO MARGARITA | 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 | 14** *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*



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, Hopfheiser Brewing Co., DC, 17 oz, 4%*
- OPTIMAL WIT | 9/30** *Belgium Style Wit, Port City, VA, 17 oz, 4.9%*
- BEYOND THE GNOME WORLD | 9/30** *Saison, Silver Branch Brewing Co, MD, 17oz 4.9%*
- 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, Union Brewing, 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%*
- UPSIDE DAWN (NON-ALCOHOLIC) | 8** *Golden Ale, Athletic Brewery, CT, 12 oz can*

Fine Wines

BUBBLES

PROSECCO | 13/65

Borgoluce, Valdobbiadene, 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

RED WINE

SANGIOVESE BLEND | 11/30/58 (Chilled)

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

NEBBIOLO BLEND | 10/40

G.D. Vajra, Piedmont, Italy, 2020

DOLCETTO | 12/48

Pecchenino, Piedmont, Italy, 2019

MONTEPULCIANO | 10/40

Giuliano Rosati, Montepulciano D'Abruzzo DOC, IT, 2021

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 | TUESDAY THRU FRIDAY

DRAFTS - ALL \$6

OLD TIME LAGER | Lager, Hopfheiser Brewing Co, DC - 4%, 17 oz.

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

BEYOND THE GNOME WORLD | Saison, Silver Branch Brewing Co, MD - 4.9%, 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.

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

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

WINES - ALL \$8

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 \$10

APEROL SPRITZ | Aperol, Prosecco, orange

SANGRIA | sangiovese, pineapple rum, apple brandy, cranberry, lemon

NITRO NEGRONI | Damrak gin, Campari, Cocchi di Torino



PIZZA - \$12

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

