



dinner

WASHINGTON, DC

CAPITOL RIVERFRONT

SUMMER 2023

ANTIPASTI

- ITALIAN OLIVES 'MISTO' | *served warm, Sicilian capers, guindilla peppers, extra virgin olive oil* | 10
- HOUSE-MADE GIARDINIERA | *pickled cauliflower, red peppers, celery, carrots, chili flake, basil* | 6
- SUMMER CORN ARANCINI | *fried risotto fritters, roasted corn, spring onion, lemon, red chili aioli, pecorino Romano* | 14
- CRISPY-FRIED MOZZARELLA | *panko-breaded New York mozzarella, pecorino Romano, marinara sauce* | 12
- PROSCIUTTO SAN DANIELE | *thinly-sliced cured ham, watermelon, canteloupe, mint, Calabrian chili honey* | 18
- CRISPY CALAMARI 'FRITTI' | *toasted polenta, spicy bomba 'Calabrese,' oregano, basil, herb aioli* | 18
- EGGPLANT PARM 'JERSEY-STYLE' | *Italian eggplant, mozzarella, garlic, basil, tomato sauce, parmigiano, breadcrumbs* | 18
- TOMATO-BRAISED BEEF MEATBALLS | *whipped ricotta, salsa verde 'rustico,' fresh basil, toasted focaccia* | 18

INSALATE

- HEIRLOOM TOMATO SALAD | *baby tomatoes, summer cucumbers, shaved radish, fried pita, sumac, mint, caper vinaigrette* | 16
- AP CAESAR SALAD | *little gem lettuces, parmigiano, lemon, olive oil breadcrumbs, anchovy dressing* | 15
- HOUSE SALAD | *iceberg, fresh mozzarella, green olive, radicchio, green olives, provolone, banana peppers, Italian vinaigrette* | 15

HOUSE-MADE PASTA

- SPAGHETTI POMODORO | *San Marzano tomato sauce, cherry tomatoes, stracciatella mozzarella, black pepper, basil* | 21
- MEZZI RIGATONI | *roasted corn, sweet corn 'cremosa,' garlic, sungold tomatoes, parmigiano, olive oil, fresh mint* | 24
- LINGUINE 'CASINO' | *local clams, white wine, garlic, smoked bacon, lemon butter, Italian parsley* | 24
- CASARECCE 'PUGLIESE' | *sweet & spicy Italian sausage, broccoli rabe, Calabrian chili, pecorino Romano, breadcrumbs* | 24

DECK-OVEN PIZZA

Our 12" pizzas are made with high quality whole wheat & 00 flour and fermented over three days to create a crispy, chewy crust indicative of Italian-American pizzerias!

- MARGHERITA | *tomato, burrata, Genovese basil, grana padano, extra virgin olive oil* | 22
- BUONA | *tomato, mozz, pepperoni, grana padano, Calabrian chili honey, fresh basil* | 22
- SEDGEWICK | *whipped ricotta, mozz, taleggio, parm, black truffle honey, chives* | 22
- OFFICINA | *provolone, parm fonduta, fontina, portobello mushrooms, bacon, red onion, fresh rosemary* | 22
- SOPRANO | *parm fonduta, mozz, roasted summer corn, crumbled feta, lime, cilantro, pecorino Romano* | 22
- TONY'S ORIGINAL | *tomato, mozz, beef meatballs, roasted peppers, fresh ricotta, grana padano, oregano* | 22
- SALSICCIA | *tomato, mozz, provolone, Italian sausage, green pepper, Calabrian chilies, lemon* | 22
- THE STANDARD | *Bianco di Napoli tomatoes, mozz, Sicilian oregano, grana padano* | 18

- TOPPINGS** | *banana peppers, cherry peppers, mushrooms, olives, arugula, chili honey, onion, truffle honey* | 2
Italian sausage, bacon, pepperoni, Sicilian anchovies, sliced beef meatballs, Calabrian chilies | 3

- DIPPYES** | *tomato marinara, parmesan fonduta, feta ranch sauce, bomba 'Calabrese'* | 3

There is a 20% service charge added to all bills, 100% of this fee goes to increasing the wages of our employees to above the minimum wage for all DC employees

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.