

## iniziO

### SALUMI

CHOOSE 1/11 OR 3/15

**PROSCIUTTO DI PARMA**

**SALAMI MOLINARI**

**SOPPRESSATA PICCANTE**

**COPPA PICCANTE**

**THE MIX** two salumi + two formaggi 18

### FORMAGGI

CHOOSE 3/15

**MONTE ENEBRO** 

**ROBIOLA BOSINA** 

**PECORINO TOSCANA** 

**QUADRELLLO DI BUFALA** 

### VASI

**TOMATO CONSERVA** 11  
*parmigiano, basil*

**BEETS & FREGOLA** 12  
*feta, shallot dressing*

**PEPPERONATA** 13  
*blue crab, fennel, arugula*

**WHIPPED RICOTTA** 12  
*roasted onion, rosemary*

## INSALATE

**ARUGULA & MUSHROOM** 11 *crispy shallot, parmigiano* **CUCUMBER & FETA** 12 *green bean, mint, garlic almond* **BROCCOLINI CAESAR** 13 *pistachio, pecorino, prosciutto* **BURRATA CAPRESE** 15 *pickled tomato, beldi olive, aged balsamic*

## ANTIPIASTI

**MOMMY'S MEATBALLS** 11  
*sage, pine nut, veal jus*

**ROASTED BRANZINO** 16  
*olive dressing, charred lemon*

**CRISPY ARTICHOKEs** 11  
*black olive, lemon yogurt*

**SPICY CHICKEN "PARM"** 15  
*san marzano tomato, long hot*

**STICKY PORK RIBS** 13  
*calabrian chile, pistachio*

**CHARRED OCTOPUS** 14  
*black olive, cherry mostarda, crispy lemon*

**SHRIMP CALABRESE** 15  
*pepperoni, peroni, calabrian chile*

**WOOD FIRED ASPARAGUS** 12  
*garlic conserva, parmigiano, aged balsamic*

**PEA SOUP** 8  
*roasted garlic, parmigiano*



### GRANDE PIATTO

#### STEAK SPIEDINI

*conserva calabrese, eggplant, crispy shallot*

27

AL FIUME

## PASTA

choose 3/42

**AGNOLOTTI** 15  
*pea, truffle, oyster mushroom*

**SPAGHETTI** 18  
*king crab, chile, chive*

**GEMELLI** 16  
*braised lamb, olive, marinated tomato*

**RIGATONI** 15  
*calamari & octopus, chile*

**BUCATINI** 15  
*wild mushroom, truffle pesto, hazelnut*

**TORTELLONI** 16  
*goat cheese, chicken brodo, artichoke*

**LINGUINE** 16  
*white clam sauce*

**TAGLIATELLE** 15  
*pork sugo, asparagus, wild mushroom*

**RAVIOLI** 17  
*creamy crab, rock shrimp, saffron*

**GNOCCHI** 14  
*pomodoro, pesto, pistachio*

## LE PIZZE

**MARGHERITA** 13  
*fior di latte, san marzano tomato*

**PEPPERONI** 16  
*oregano, mozzarella*

**QUATTRO FORMAGGI** 14  
*tomato conserva, basil*

**SPICY HAM** 16  
*scamorza, garlic cream, pickled chile*

**MUSHROOM & ZUCCHINI** 15  
*truffle, fontina*

**CARCIOFI** 18  
*marinated artichoke, roasted tomato, lemon*

**BURRATA** 18  
*san marzano tomato, olive dressing, basil*

**SAUSAGE & PEPPERS** 16  
*pepperonata, fennel*

**BIANCO VERDE** 15  
*goat cheese, pesto, garlic almond*

**CIPOLLA** 17  
*roasted onion, smoked bacon, balsamic*

### CUCINA PREFERITI

Allow the kitchen to prepare you a selection of their favorites (per person for the table)

**3 COURSE** 35pp  
add wine pairing +15pp

**5 COURSE** 45pp  
add wine pairing +22pp

### ADD ON

prosciutto 5 baby arugula 3 white anchovy 5

consuming raw or undercooked eggs, beef, lamb, milk products, pork, poultry, seafood or shellfish may increase your chances of foodborne illness.

**EST**  
**12.12.11**

## COCKTAILS

<b>LIETTI</b> 9/43 <i>tito's handmade vodka, lemon, mint</i>	<b>RIVA SPRITZ</b> 11/53 <i>prosecco, aperol, grapefruit</i>	<b>DA ROS</b> 8/38 <i>rosé sangria, strawberry, basil</i>
<b>MARCOLI</b> 10/48 <i>espolon reposado tequila, carpano, lime</i>	<b>SGARBOZZA</b> 12/58 <i>bulleit bourbon, lemon, lambrusco</i>	<b>LUSIANI</b> 10/48 <i>bluecoat gin, blueberry, lavender</i>
<b>VIVIANI</b> 11/53 <i>ciroc peach, prosecco, lemon</i>	<b>ROSSI</b> 8/38 <i>red sangria, apricot, blood orange</i>	<b>BIOLO</b> 10/48 <i>stoli razberi, lemon, prosecco</i>

## VINO BIANCO e ROSATO

<b>PINOT GRIGIO-ELMO PIO</b> 8/23/34 <i>Veneto, Italy</i>	<b>TORRONTES-CALLIA</b> 10/29/44 <i>San Juan, Argentina</i>
<b>ROSÉ-CANTINE POVERO</b> 9/26/39 <i>Piemonte, Italy</i>	<b>ALBARINO-ALBAREI</b> 12/35/54 <i>Galicia, Spain</i>
<b>CHARDONNAY-SEAN MINOR</b> 11/32/49 <i>Sonoma County, California</i>	<b>RIESLING-ST. ANTONIUS</b> 10/29/44 <i>Nahe, Germany</i>
<b>SAUVIGNON BLANC-WITHER HILLS</b> 9/26/39 <i>Marlborough, New Zealand</i>	<b>VINHO VERDE ROSE'-BROADBENT</b> 11/32/49 <i>Gaia, Portugal</i>
<b>SUPER TUSCAN-TERUZZI &amp; PUTHOD</b> 12/35/54 <i>Toscana, Italy</i>	<b>PROSECCO-ZARDETTO</b> 10/44 <i>Veneto, Italy</i>

**FALANGHINA-TERRE DORA DI PAOLO** 45  
*Campania, Italy*

## VINO ROSSO

<b>MONTEPULCIANO-BELLA VITA</b> 8/23/34 <i>Veneto, Italy</i>	<b>MALBEC-BODINI</b> 10/29/44 <i>Mendoza, Argentina</i>
<b>CABERNET SAUVIGNON-THE CRUSHER</b> 11/32/49 <i>Napa Valley, California</i>	<b>PINOT NOIR-PRINCIPATO</b> 9/26/39 <i>Pavia, Italy</i>
<b>CHIANTI-GINI</b> 11/32/49 <i>Chianti, Italy</i>	<b>NERO D'AVOLA-CANTINE COLOSI</b> 11/32/49 <i>Sicilia Italy</i>
<b>SUPER TUSCAN-VERRAZZANO</b> 12/35/54 <i>Mendoza, Argentina</i>	<b>LAMBRUSCO-CAVICCHIOLI</b> 9/39 <i>Emilia-Romagna, Italy</i>

**BRUNELLO DI MONTALCINO-FANTI** 95  
*Toscana, Italy*

## BiRRE

<b>ANDERSON VALLEY BLOOD ORANGE GOSE</b> 7	<b>BELL'S KALAMAZOO STOUT</b> 7
<b>OMMEGANG PALE SOUR ALE</b> 8	<b>STONE IPA</b> 6
<b>PACIFICO LAGER</b> 5	<b>SIX POINT BENGALI TIGER RED IPA</b> 6
<b>SLY FOX HELLES GOLDEN LAGER</b> 5	<b>HALF ACRE DAISY CUTTER PALE ALE 16OZ</b> 8
<b>AVERY GO PLAY IPA</b> 7	<b>TWO ROADS NO LIMITS HEFEWEIZEN 16OZ</b> 8
<b>NESHAMINY CREEK CHURCHVILLE VIENNA LAGER</b> 6	<b>JACK'S HARD CIDER</b> 6

## BEVERAGES

<b>SPARKLING WATER</b> 5	<b>STILL WATER</b> 5	<b>LIMONATA</b> 4	<b>ARANCIATA</b> 4	<b>SODA</b> 3	<b>ICED TEA</b> 3
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*along the banks...*