

• ANTIPASTI / INSALATE

★ FRITTO MISTO

Fried Shrimp, Calamari, & Zucchini, Sugo di Pomodoro

★ FIOCCHETTI DI PERA

Parmesan Cream Stuffed Fiocchetti, Summer Truffle Pear Sauce

BEEF CARPACCIO*

Thinly-Sliced Raw Beef, Arugula, Shaved Parmesan, Olive-oil & Lemon Dressing

ZUCCHINI E GAMBERI

Grilled Shrimp & Zucchini, Mixed Greens

PIATTO DI BURRATA

Burrata Cheese, Prosciutto, Roasted Eggplant & Bell Peppers, Arugula, Balsamic Reduction

CROCCHETTE DI MELANZANE

Eggplant stuffed Croquettes, Al Pomodoro, Goat Cheese Crumbles

TARTARE DI TONNO*

Diced-Fresh Tuna, Avocado, Tomato & Onions, Mini-toast

★ DELIZIA DEL CONTADINA

Mixed Greens, Pears, Tomatoes, Walnuts, Pecorino Cheese, Balsamic

INSALATE TROPICALE

Frissee, Avocado, Hearts of Palm, Tomatoes, Parmesan, Balsamic Reduction

INSALATE ALLA FIAMMA

Boston Lettuce, Avocado, Tomatoes, Radicchio, Grilled Shrimp, Lump Crab-meat

INSALATE DI BARBABIETOLE

Roasted Red Beets, Oranges, Shaved Parmesan Cheese, Hazelnut-Mint Olive -Oil Dressing

INSALATE TRICOLOR

Arugula, Endive Radicchio, Shaved Parmesan Cheese, Light Balsamic Dressing

17

15

14

15

18

14.5

15

14.5

16

17

14

• PRIMI

GLUTEN FREE PASTA

★ PAPPARDELLE ALLA BOLOGNESE

+4

Fresh Pappardelle Pasta, Aged Bolognese Sauce, Parmesan

21.5

★ TAGLIOLINI AI GAMBERI

Fresh Tagliolini Pasta, Shrimp, Radicchio, Cognac Cream Sauce

22

GNOCCHI CON SALSICCIA

Fresh Gnocchi, Green Peas, Spicy Sausage, Al Pomodoro

22.5

TAGLIOLINI ALLO SCOGLIO

Fresh Tagliolini Pasta, Garlic-White-Wine Sauce, Fresh Seafood, Red Chili-Flakes

22

★ LINGUINI NERE

Housemade Black Linguini, Shrimp, Arugula, Spicy Arrabiatta Sauce

25

ORECHIETTE AL CIME DI RAPPA

Orechiette Pasta, Garlic & Olive-Oil, Broccoli Rabe, Pancetta

22.5

PENNE BISANZIO

Penne Pasta, Basil, Mozzarella, Al Pomodoro

20

Pasta del Giorno

Market Price

Risotto del Giorno

Market Price

20

• SECUNDI

POLLO ARROSTO

Lemon Roasted Chicken, Roasted Potatoes & Caramelized Onions

27

LAMB CHOPS SCOTTADITTO*

Australian Lamb Chops, Red-Wine Reduction, Grilled Asparagus, Truffled mashed Potatoes

34

SALMONE*

Grilled Salmone, Roasted Potatoes, Sauteed Spinach, Grilled Asparagus

30

VITELLO ALLA FIAMMA

Veal Medallion, Senape Cream Sauce, Grilled Asparagus, Roasted Potatoes

30

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• PIZZE (11-12")

★ MARGHERITA

Pomodoro, Mozzarella, Fresh Basil, Parmesan

15

+PROSCIUTTO 3 / +SAUSAGE 2.5

CAMPANIA NDUJA

Pomodoro, Mozzarella, Broccoli Rabe, Spicy Nduja Sausage

CAPRICCOSSA

Pomodoro, Mozzarella, Mushrooms, Olives Artichokes, Arugula, Prosciutto

QUATTRO FORMAGGI (BIANCA)

*4 Cheese) Mozzarella, Fontina, Gorgonzola Dolce, Ricotta

BIANCA AL PROSCIUTTO CRUDO (BIANCA)

Fontina Cheese, Prosciutto, Fresh Tomatoes, Arugula

PERE & GORGONZOLA (BIANCA)

Mozzarella, Gorgonzola Dolce, Pears, Caramelized Onions, Mortadella

ROBIOLA

Robbiola Cheese Stuffed Flatbread, Olive-Oil

• CONTORNI

Grilled Chicken / 8
Grilled Shrimp/8
Oven- Roasted Polenta / 7
Sauteed Broccoli Rabe/ 9

Sauteed Spinach /7
Garlic Roasted Potatoes/7
Truffled Mashed Potatoes/7
Fried Artichokes /10



GLUTEN FREE



*Eating Raw or Undercooked Dishes Increase the Risk of Foodborne Illness

During Rush Hours We Strongly Encourage our Patrons to Avoid Making Changes to the Menus

VINO DELLA CASA

PINOT NOIR /10
CABERNET /10
CHIANTI /10

PINOT GRIGIO /10
CHARDONAY /10
SAUVIGNON BLANC /10



VINO BIANCO

- Vitiano Falesco "Bianco Italia" (Orvieto, Italy) 14/52
- Lugana Di San Benedetto DOC (Veneto, Italy) 14/52
- V Dough "Chardonay" (Califronia) 13/50
- Enrico Serafino "Gavi" (Piedmonte, Italy) 14/52
- I Feudi Di San Gregorio "Falanghina" (Campania, Italy) 16/60
- Reisling "Urban: (Mosel, Germany) 13/50

VINO ROSSO

- O Bertani "Valpolicella" DOC (Veneto, Italy) 14/52
- Di Majo Norante "Sangiovese" IGT (Molise, Italy) 13/50
- Bruni "Poggio D'Elsa" DOC (Tuscany, Italy) 14/52
- Regaleali "Nero D'avola" DOC (Sicily, Italy) 14/52
- Lapilli "Aglanico Benventano" IGT (Campania, Italy) 15/55
- Vista Flores "Catena" (Mendoza, Argentina) 14/53
- Avignonesi "Cantalore" IGT (Tuscany, Italy) 15/55
- Agriano "Non Confunditur" IGT (Tuscany, Italy) 15/55



SPUMANTI

- Marengo Strev "Moscato D'Asti" 12/44
- Zonin "Prosecco" 11/42

ROSE & ORANGE

- Picco Maccario "Lavignone" (Piemonte, Italy) 12/44
- Gerard Bertrand "Orange Gold" (Southern, France) 15/55

APPERTIVOS

NOT-A-NEGRONI



Negroni Of The Month

Chocolate Non-groni

London Dry Gin, Chocchi di Torrino, Campari, Creme de Cacao, Chocolate Bitters, Chcolate Shavings

Espress-oni

Freshly Brewed Espresso, Campari, Cocchi Sweet Vermouth, Blend of Coffee Liqueurs, Lemon

Summer in Oaxaca

Limocello, Mezcal, Cocchi Americano, Suze, Ancho Reyes Liqueur, and Lemon Citrus Bitters



SPRITZ'S & GEN-TONICS



Spritz Of The Month

Spritz Agrodolce

Aperol, Grapefruit Cordial, Campari, Grapefruit Soda, Prosecco

Tommasino Spritz

Malfy Lemon Gin, Cocchi Americano, House Limocello, Gevertree Sparkling Limonata, Citrus & Lemon Bitters

A Malfy Gin-Tonic

Malfy Lemon Gin, Fever-Tree Medeterrenean Tonic, Italian Citrus Bitters

HOUSE CREATIONS



"La Dolce Vita 3.0" AKA "The Sweet Life"

Limocello, Berry Liqueurs, Mint Syrup, Prosecco, Berry Foam

"Siffredi-ni"

Stoli Vanilla, titos, PassionFruit Liqueur, Aperol, Lemon, Dash of Luxardo



"Nuclear Amaretto Sour"

Amaretto, Lemon, Touch of Sugar, Citrus Bitters, Yuzu Foam

"Margarita Rossa"

Tequila, Triple Sec,i, Blood Orange Cordial, Lime, Campari

"Anti-Dolorifico"

Rum, Fernet, House Cream of Coconutt, Pineapple Juice, Blood Orange, Cinnamon Syrup, Lime, Grated NutMeg



ZERO-PROOF



"Hugo Fizz"

Fever-Tree Elder Flower Tonic, Mint Syrup, Muddled Mint, Seltzer

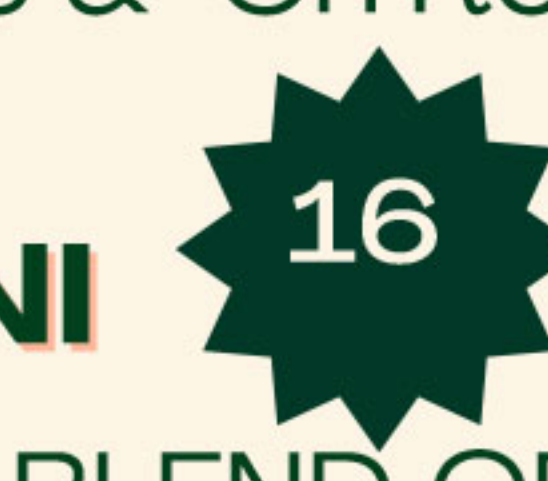
CLASSICS

OLD FASHIONED



ELIJAH CRAIG, BROWN SUGAR SYRUP, BLEND OF BITTERS & CITRUS GARNISH

ESPRESSOTINI



FRESH ESPRESSO, BLEND OF COFFEE LIQUERS, STOLI VANILLA, ZERO-WASTE-COFFEE-SYRUP SERVED DRY OR SWEET

APEROL SPRITZ

APEROL, PROSECO, SELTZER, ORANGE

HUGO SPRITZ

ELDERFLOWER LIQUOR, MINT, PROSECO, SELTZER

PALOMA (ALLA FIAMMA)

REPOSADO TEQUILA, GRAPEFRUIT, LIME, FEVER-TREE GRAEPFRUIT SODA, GRAPEFRUIT BITTERS

BIRRA

ALLA SPINA



Peroni "Nastro Azzuro" Lager 5.1% ABV (Italy)

WoodenRobot "Overachiever" Juicy Pale Ale 5.3 % ABV (Charlotte,NC)

Sycamore "Mountain Candy" IPA (Charlotte, NC)

BOTTLEGLE

Sycamore "Southern Girl Blonde" Blonde Ale (Charotte, NC) 5.1 % ABV

Old Mecklenburg Brewery "Copper" (Charlotte, NC) Altbier 4.9 % ABV

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