

Trattoria

BRUNCH

BEVERAGES

EVERY SATURDAY & SUNDAY

- UNLIMITED MIMOSAS* | 19
sparkling wine, kennesaw 100% oj
- ENDLESS BLOODY MARY'S* | 19
finlandia vodka, zing zang bloody mary mix
- BELLINI'S* | 19
prosecco, fresh peach puree
- INFINITE APEROL SPRITZES* | 19
prosecco, aperol, soda water

*with purchase of an entrée. Unlimited Drink
Special Concludes at 4:00 PM, No Exceptions!

- “PROSECCO POP” | 12.5
prosecco with our house-made
black cherry popsicle stirrer

ANTIPASTI

ZUPPA E INSALATE

- ZUPPA! | 9
chef's fresh soup
- INSALATA MISTICANZA | 9
leafy greens, tomato, croutons,
creamy balsamic vinaigrette
- MEATBALLS | 12
san marzano sauce
- CALAMARI FRITTI | 14
lemon, fresno peppers, basil, aioli
- CALAMARI A LA PLANCHA | 15
sautéed garlic, cherry tomatoes,
arugula, fresno peppers

PANINIS

PRESSE E CALDO

hot sandwiches

- *10 OUNCE HAMBURGER | 14
lettuce, tomato, onion, fries
- GRILLED CHICKEN | 16.5
mushroom conserva, pesto butter,
smoked buffalo mozzarella
- MEATBALL | 17
pesto, mozzarella, san marzano sauce

- THE ITALIAN JOB | 16
crusty bread, salumi, cheeses,
sliced tomatoes, arugula, giardiniera

all paninis are served with
giardiniera or rosemary potato chips

SALADS

- MARKET SALAD | 10
leafy greens, kale, radicchio,
artichokes, tomato, chickpeas,
creamy balsamic vinaigrette
- CLASSIC CAESAR | 11
- TRICOLORE & PEAR | 11
shaved parmigiano reggiano,
walnuts, fennel,
blood orange vinaigrette
- FARRO GRAIN BOWL | 11
farro, tri-color greens, ricotta salata,
dried cherries, fresh fruit,
hazelnuts, lemon vinaigrette
- *BROOKLYN CAESAR | 16
pancetta, poached egg, tuscan kale
- WOOD GRILLED ADD ONS
CHICKEN BREAST | 8
*CHOPPED STEAK PATTY | 11
SHRIMP | 12
*MARKET FISH OF THE DAY | MP

- ARTHUR AVENUE | 16
antipasti salad, giardiniera,
chickpeas, celery, tomato, salumi,
olives, provolone, peppadews
- QUINOA CAPRESE | 16
grilled chopped chicken, mozzarella,
tomatoes, basil, giardiniera,
pine nuts, balsamic vinaigrette
- MULBERRY STREET | 18
grilled chopped chicken, egg, romaine,
avocado, tomato, bacon, gorgonzola dolce,
creamy balsamic vinaigrette

BRUNCH

- EGGS AL FORNO
ON OVEN ROASTED POLENTA | 14.5
pancetta, san marzano sauce
- FRITATTA | 15.5
cage free eggs, curly spinach, roasted onion,
cotto ham, parmesan reggiano, greens
- PANDORO FRENCH TOAST | 15.5
maple syrup, fresh berries,
fruit compote
- SALSICCE & FRIED EGGS | 15.5
grilled sweet fennel sausage,
fingerling potatoes
- SOURDOUGH WAFFLE | 15.5
berries, mascarpone, maple syrup
- EGGS & PROSCIUTTO | 16.5
artisan toast, ricotta,
parmigiano reggiano
- PORCHETTA HASH | 16.5
roasted fingerlings,
tomato, fried eggs
- *SALMONE AFFUMICATO | 17.5
eggs, artisan toast, ricotta, smoked salmon*,
mascarpone, capers, lemon
- TUSCAN AVOCADO TOAST | 17.5
prosciutto, hard boiled egg,
burrata, oven dried tomatoes,
evoo on artisan sourdough bread

SUPPLEMENTI

- CAGE FREE EGG | 4 FRESH FRUIT | 7
- ROASTED BACON | 7
- BREAKFAST SAUSAGE | 8

PASTRIES

- BOMBOLINI | 6
custard filled, cannoli cream filled
or chocolate glazed
- TOASTED ARTISAN BREAD | 5
butter, jam, ricotta
- PASTRY OF THE DAY | M.P.

SALUMI

- olives, giardiniera
- FINOCCHIONA*, PICCANTE*, TARTUFO*,
SOPPRESSATA*, MORTADELLA, 'NDUJA*, COPPA*
- *made in house
- 3 SELEZONI | 18
- 5 SELEZONI | 28
- ASSORTITO | 38

- PROSCIUTTOS
{SMOKED}
SPECK - ITALY | 10
{DRY AGED}
DI PARMA - ITALY | 10
{COOKED & BRINED}
ITALIAN HAM - LEONCINI | 10

PROSCIUTTO TASTING | 29

FORMAGGIO

- almonds, honey, dried fruits
- LA TUR
- TALEGGIO D.O.P.
- ROBIOLA D.O.P.
- TARTUFO
- PARMIGIANO REGGIANO VECCHIO D.O.P.
- FONTINA VALLE D'AOSTA D.O.P.
- GORGONZOLA DOLCE D.O.P.
- PECORINO D.O.P.
- 1 OZ PIECE | 7 EACH
SELECTION OF ALL | 37
- MOZZARELLA
pomodorini, basil, estate olive oil
- FIOR DI LATTE | 10
- BURRATA | 11
- MOZZARELLA DI BUFALA | 13

PIZZA AL FORNO

SAN MARZANO SAUCE

- MARGHERITA | 16
fior di latte, basil, evoo, sea salt
- PEPPERONI | 18
fior di latte, calabrian oregano
- FUNGHI MISTI | 19
wild mushroom, smoked buffalo mozzarella,
parmigiano reggiano, truffle oil
- PICCANTE | 19
spicy salami, fior di latte, peppadews
- SALSICCE | 19
italian sausage, fior di latte, basil
- ARUGULA E PEPPADEW | 19.5
fior di latte, basil, arugula, peppadew peppers
- MARGHERITA D.O.P. | 20
mozzarella di bufala, basil, evoo, sea salt
- QUATTRO CARNE | 20
soppressata, prosciutto, coppa, finocchiona
- GIARDINO | 22.5
fior di latte, peperonata, roasted garlic, hot honey
- BIANCA FIOR DI LATTE
- QUATTRO FORMAGGI | 18
ricotta, gorgonzola d.o.p., aged provolone,
calabrian oregano
- CAPRICCIOSA | 19
gorgonzola d.o.p., pear, truffle honey, basil
- PROSCIUTTO E ARUGULA | 21
prosciutto di parma, pecorino romano, ricotta
- SAN GENNARO | 22.5
cotto ham, burrata, fior di latte,
pistachios, basil
- TARTUFO | 24.5
truffle mushroom sauce, fior di latte,
cremini mushrooms, basil
- ADD ONS
ARUGULA | 5 WHITE ANCHOVIES | 5 MEATBALL | 6
FENNEL SAUSAGE | 7 PEPPERONI | 7
PROSCIUTTO DI PARMA | 7 SPECK | 7
HOUSE MADE PANCETTA | 8

PASTA LONG PASTA

- BUCATINI | 18
all'amatriciana, housecured guanciale, sanmarzano
sauce, chilis, pecorino
- CACIO E PEPE | 18
spaghetti, pecorino romano,
cracked black pepper
- SPAGHETTI | 18
alla sorrentino, burrata mozzarella, san marzano
sauce, fresh basil
- MALFADINNE | 18
ragu of pork with ricotta, 'nduja
- SPAGHETTI | 18
carbonara, house cured pancetta,
eggs, parmigiano reggiano
- CAPPELINNI D'ANGELO E CALAMARI | 22.5
angel hair, calamari, san marzano sauce,
calabrian chili peppers
- LINGUINE NERO | 24
shrimp, yellow tomatoes, calabrian chilis, mint
- LINGUINE | 24
con vongole, clams, white wine

SHORT PASTA

- RIGATONI | 17
broccoli, olive oil, garlic,
parmigiano reggiano, basil
- RADIATORI | 18
alla norma, eggplant,
san marzano sauce, ricotta salata
- RAVIOLI | 18
ricotta, greens, fresh pomodoro sauce,
topped with prosciutto
- RIGATONI | 19
allabolognese, braised beef and veal in barolo wine
- PAZZESCO | 20
mixed shapes with sausage, meatballs, pork ragu
- RADIATORE A LA VODKA | 20
san marzano vodka sauce, prosciutto
- STROZZAPRETI | 20
italian sausage, rapini, garlic, oil, chilis
- PACCHERI | 21
funghi misti, mascarpone

BISTECCA FROM OUR WOODBURNING GRILL

hand selected dry aged in house
SERVED BONE IN WITH ROASTED
GARLIC & ROSEMARY

- *NEW YORK
16 oz | 36 / 24 oz | 54

THE CLUB AT IBIS