

Antipasti - TO START

CRUDO <i>Tuna, Blood Orange, Basil Oil, Esplette</i>	18
BURRATA <i>Kale Pesto, Pear, Hazelnuts</i>	19
INSALATA <i>Little Gem, Chicories, Giardiniera, Ricotta Salata</i>	16
CHARCUTERIE <i>Mortadella, 'Nduja, Prosciutto, Romesco, Marmalatta</i>	26
OCTOPUS <i>Red Wine Braised, Fennel Sausage Vinagrette, Sunchoke Puree</i>	19
MEATBALLS <i>Beef, Parmigiano, Tomato Sugo, Garlic Bread</i>	17

Primi - PASTA

SPAGHETTI <i>Cacio Pepe, Three Peppercorn</i>	23
GNOCCHI <i>Brown Butter, Leeks, Parsnip, Chestnut, 30yr Balsamic</i>	24
RISOTTO <i>Porcini & Abalone Mushrooms, Winter Truffles, Tallegio</i>	26
TAGLIATELLE <i>Lamb Ragù, Pistachios, Mint</i>	25
RIGATONI <i>Beef Bolognese, Fiore Sardo, Basil</i>	25

Secondi - ENTREE

BRANZINO <i>Market Baby Potatoes, Castelvetro Olives, Calabrian Chili</i>	33
CHICKEN <i>Rosemary Roasted Half Bird, Black Garlic, Italian Farro</i>	31
EGGPLANT <i>Bufala Mozzarella, Tomato Sugo</i>	23
BISTECCA <i>Ribeye, Patate, Mustard Greens</i>	39

Contorni - VEGETABLES

RUNNER BEANS <i>Lemon, Garlic, Black Salt</i>	13
CAULIFLOWER <i>Lemon, Currants, Fennel Pollen Bread Crumb</i>	13
BRUSSELS SPROUTS <i>Perserved Lemon Vinaigrette, Asiago Pepato</i>	13
<i>Add Black Truffle Supplement To Any Menu Item, Shaved Table Side</i>	18

Gioie della Tavola - FAMILY MEAL

\$75 Per Guest

ANTIPASTI: Choice of 2 Antipasti plus 1 Chefs Special

PRIMI: Choice of 2 Pastas

SECONDI: Choice of 1 Secondi plus 1 Chefs Special

DOLCI: Chefs Special

**Entire table is required to participate*

CASA APICII

Vino

SPUMANTE

Prosecco Brut, Jeio, NV (Veneto)	15 / 60
Lambrusco dell Emilia, Lini 910, Rosso Secco NV (Emilia-Romagna)	13 / 50
Champagne, Lombard & Cie, Extra Brut 1er Cru, NV (France)	22 / 95

BIANCO

Müller-Thurgau, Pojer e Sandri, Vigneti delle Dolomiti 2018 (Trentino)	15 / 60
Moscato Giallo, Maeli, Infine Bianco 2016 (Friuli)	14 / 55
Pinot Grigio, P. Bianco & Ribolla Gialla, Villa Russiz, 2016 (Veniza Giulia)	16 / 65
Cortese, Villa Sparina, Gavi del Commune di Gavi, 2018 (Piedmont)	16 / 65
Turbiana, Ca dei Frati, Brolettino Lugana 2017 (Lombardy)	18 / 75

ROSATO

Gros Vein & Nebbiolo, La Kiuva, Rosé de Vallée (NV) (Aosta)	13 / 50
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ROSSO

Lacrima di Morro d'Alba, Velenosi 2018 (Marche)	14 / 55
Nebbiolo, Vespolina, & Uva Rara, Il Chioso, Fara 2016 (Piedmont)	18 / 75
Sangiovese & Cab. Sauv., T. di Ceppiano, Keith Haring 2015 (Tuscany)	19 / 80
Pericone, Feudo Montoni, Vigna del Core 2017 (Sicily)	16 / 65
Nero d'Avola & Nocera, Tenuta Gatti, Mamertino 2011 (Sicily)	17 / 70

Birre

Forst, Premium Lager (Veneto) 11.7 oz.	9
Birra Folina, Follinetta, Blonde Wheat Beer (Veneto) 11.7 oz.	12
Brooklyn Brewery, Defender, I.P.A. (Brooklyn NY) 12 oz.	9

Vermouth

Carpano Antica Rosso	12	Cocchi Dopo Tetro	10
Carpano Dry	12	Cardamaro	8
Pio Cesare di Torino	16	Enrico Toro Centerba Forte 72	16
Cocchi Americano	12	Segesta	7
Lillet Blanc (France)	14	Foro	7
Badenhorst, Caperitif (South Africa)	12	Varnelli Punch	8

House Cocktails 16

BLOSSOM SPRITZ

Ramazotti Hibiscus, Lemon, Prosecco, Orange Blossom

SIX SENSE

Malfy con Limone Gin, Lime, Ginger, Cucumber, Amaro

WEST VILLAGE

Bulliet Bourbon, Japanese Whisky, Amaro

BROOKLYN

Bonded Rye, "Chai" Vermouth, Chamomile Grappa, Chocolate Bitters

MARCO POLO

Suntory Toki Japanese Whisky, Ginger, Honey

APICII SOUR

Barking Irons Apple Brandy, Lemon, Honey, Lambrusco

G&T ACQUARIO

Butterfly Pea Flower-Infused Gin, Elderflower Tonic

VIVA VIDA

Tequila, Mezcal, Jalapeno-Infused Green Chartreuse, Lime, Agave

Featured Amaro