Cocktails

“good companions to the flavors on the
tongue or on the mind”

- full bar available -

Classics

Ginger Margarita $14
silver tequila, ginger & lime

Aperol Spritz $13
aperol, prosecco & soda

Italian Old Fashion $14
bourbon, amaro, lime & ginger beer

Negroni $13
hendrix gin, campari & sweet vermouth

Gersi Manhattan $14
bourbon, amaro & orange bitters

Sangria Red $12 gl $37 pitcher

Spring $15

ALL house-made fresh, syrups, juices & mixers

Basil Smash

gin, lemon, simple syrup, basil

La Spiaggia

Whiskey, pineapple, ginger lemon & basil

Rosemary’s Paloma

Tequila, rosemery syrup, grapefruit & lemon

Honey Bee (shaken/rocks) ($16)

Tequila, Mezcal rinse, lemon & honey

Strawberry Daiquiri

rum, fresh strawberries, simple syrup & lime

Mezcal Negroni

mezcal, campari, sweet vermouth, orange

Beer Selection $8

- Brooklyn Lager  - Peroni  - Bengali IPA

We would like to thank our Executive Chef Fernando Ramos and team

Soft Beverages

Organic Juice $3.00
orange, cranberry, grapefruit, apple

Pellegrino Sparkling 1 liter $8.95

Lurisa Flat 1 liter $8.95

Homemade $3.50

Lemonade, Italian Iced tea (sweet or unsweet)

Americano $3.50 Espresso $3.50 Double 6.00 Latte or Cappuccino $4.95
Antipasti

Soup of the Day $8.25
Prosciutto Di Parma with Fruit $14.95
Steamed Mussels $16.95 sautéed in pomodoro sauce, white wine & fresh herbs
Polpette di Vitello in Brodo $14.95 veal meatballs
Plate of Grilled Vegetables with aged olive oil $14.95

Bruschetta
add imported anchovies $3.95
Roasted Garlic $5.95 roasted garlic, olive oil & parmigiano
Toscana $9.95 traditional liver pate, capers & red onions
Mushrooms $10.95 sautéed mushrooms, garlic & sage
Bruschetta $8.95 vine ripe tomatoes & basil

Insalate
add grilled chicken breast $8.95
Mixed Salad $9.95 arugula, romaine, endive, radicchio, tomatoes
Black Kale Panzanella $15.95 grilled whole wheat bread, roughly chopped ripe tomatoes, organic kale, capers, basil
Fennel and Citrus $13.95
House Roasted Beets $15.95 with arugula & robust goat cheese
Sicilian Salad with Ricotta Salata $15.95 arugula, romaine, cherry tomato,

Pasta
substitute any pasta with gluten-free penne $2.50 +fresh soft ricotta di pecora to any pasta $3.95
Spaghetti al Limone $15.95 local butter fresh lemon & parmigiano reggiano
Penne Pomodoro and Basilico $15.95 tomato & basil
Mezzi Rigatoni Ragu $19.95 with meatballs & sausages
Homemade Tagliatelle Bolognese $19.95 classic tomato & meat sauce of bologna
Strozzapreti $17.95 marinara sauce + fresh soft ricotta di pecora

Entrees
Roasted Chicken $19.95 with wild fennel seeds, rosemary, roasted tomatoes & mashed potatoes
Skirt Steak $24.95 served w/ Arugula grilled country bread
Grilled Pork Chop $22.95 Cut to order served w/sautéed broccoli
Grilled Salmon "Butterflied" $18.95 with seasonal relish & arugula
Grilled Polenta $18.95 with prosciutto di parma, shaved parmigiano & fennel, aged balsamico & extra virgin olive oil

Contorni
Roasted Cauliflower $9.95 with pecorino & lemon
Melanzane $8.95 eggplant sautéed with garlic and fresh tomatoes
Broccoli Sautéed or Steamed $6.25 Mashed Potatoes $5.25

Consuming raw or undercooked meats, poultry, seafood, shellfish may increase your risk of food borne illness.
- Please inform the staff of any allergies-

-Dont forget to look at our Daily specials!