



PRONTO CUCINA ITALIANA

MENU

*Menu curated by
Chef Adriano
Piazza*

ANTIPASTI

Focaccia Bread

EV00 & aged balsamic

Pizza Bianca

salt, EV00, & ground pepper

Marinated Olives

smoked rosemary

Prosciutto & Burrata

arugula, EV00, balsamic glaze

Meatball Snack

three Angus meatballs, marinara, & parmigiano

Italian Grilled Shrimp

white wine, caper, & lemon sauce

Whipped Ricotta

walnuts, parsley, rosemary, & lemon

Tomato Basil Soup

aged Parmigiano, oregano, focaccia

INSALATE

House Salad

garden mix, arugula, heirloom tomatoes, kalamata olives, red onions, cucumber, feta, house dressing
add organic roasted chicken

Side Salad

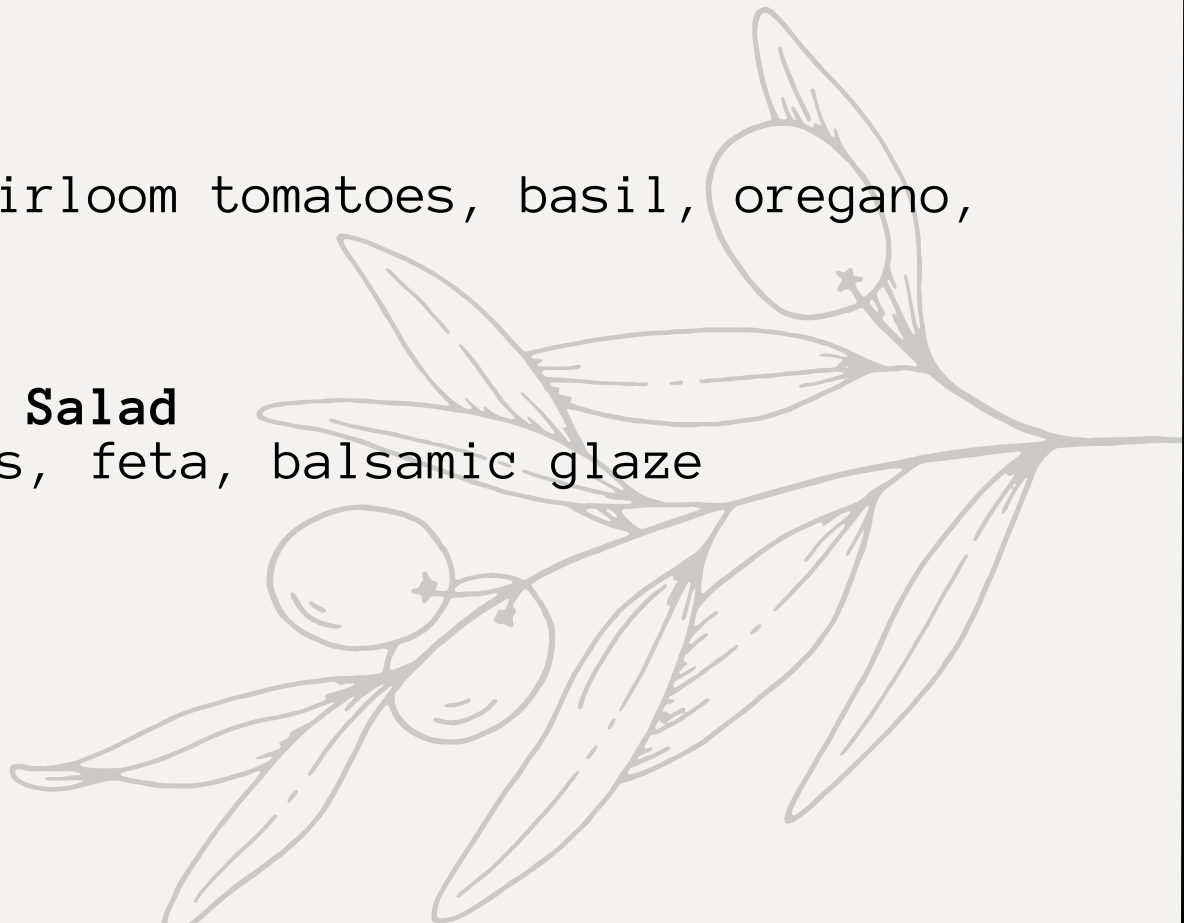
garden mix, heirloom tomatoes, cucumber, house dressing

Caprese

mozzarella, heirloom tomatoes, basil, oregano, EVOO

Tossed Arugula Salad

apples, walnuts, feta, balsamic glaze



PASTA

gluten-free pasta available

Fettuccine Vodka

pink sauce, aged Parmigiano

Fettuccine Bolognese

angus beef & pork ragu cooked low & slow for 12 hours

Bucatini Amatriciana

guanciale, spicy marinara, pecorino romano

Bucatini Carbonara

guanciale, egg, pecorino romano

Short Rib Ravioli

porcini sauce, truffles, aged Parmigiano

Shrimp Scampi

spaghetti, olive oil, garlic, lemon

Truffle Fettucine

mushrooms, truffle, aged Parmigiano

Gnocchi Pesto

pinenuts, basil, burrata, Parmigiano

Penne alla Norma

eggplant, marinara, basil, ricotta

Gnocchi Almalfi

marinara, Parmigiano, burrata, basil

CARNE

Bistecca alla Fiorentina
20oz wet-aged Porterhouse,
rosemary, truffle butter

Coletta alla Milanese
breaded veal cutlet, pan-fried
in butter

Chicken Parm
breaded chicken breast, pan-
fried in butter, finished with
mozzarella & marinara

CONTORNI

Garlic Butter Mushrooms
mushrooms, garlic, butter,
parsley

Spicy Grilled Broccolini
pecorino romano

Roasted Fingerling Potatoes
EVOO, garlic, rosemary

Cast-Iron Eggplant
pan-fried eggplants, mozzarella

PIZZA

Margherita
marinara, fresh mozzarella,
basil

Vegetariana
marinara, mozzarella,
onions, olives, mushrooms,
basil

Pizza alla Norma
marinara, mozzarella,
eggplants, fresh basil,
cured ricotta

gluten-free dough available

Prosciutto e Rucola
prosciutto, fresh mozzarella,
marinara.
after firing- arugula & shaved
parmigiano

My Favorite
marinara, mozzarella, mushrooms,
onions, sausage, pepperoni

Amatriciana
spicy marinara, guanciale,
Pecorino Romano, parmigiano

Chris' Way
vodka sauce, sausage, mozzarella

DOLCI

Cannoli

sweet ricotta cheese and
chocolate chips

Affogato

gelato & espresso

Gelato

Tiramisu

homemade with Donatella's
secret recipe

Olive Oil Cake

Lemon Pannacotta

CAFFE'

Double Espresso

Americano

Latte

Cappuccino

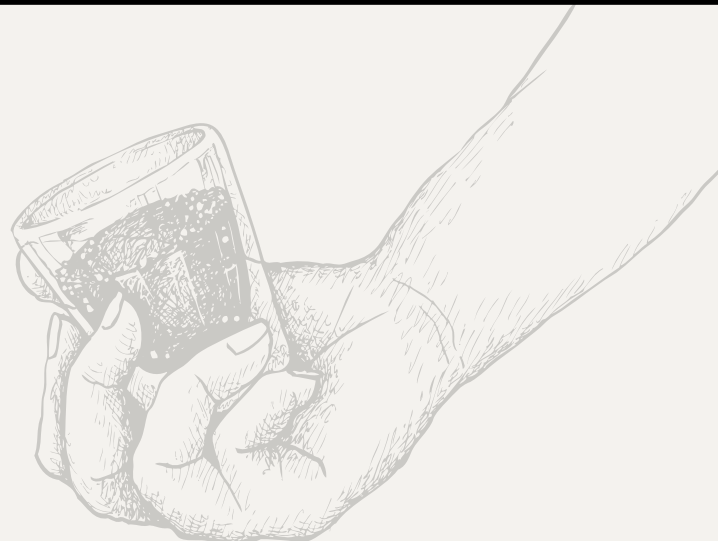
Hot Chocolate

Tea

organic English breakfast

Italian Arnold Palmer

iced black tea & Italian sparkling lemonade



WINE LIST

*Wine List curated
by Chef Adriano
Piazza*

WINE LIST

THE REDS

SICILY

'A Rina Etna Rosso D.O.C.- Chef Favorite!

Nerello Mascalese & Cappuccio, elegant, with hints of cherry, plum, leather & tobacco. Fresh & complex, with soft tannins; silky, lingering finish.

Frappato Vittoria D.O.C.-

Brilliant red color. Clear floral & berry/pomegranate fruit notes. Spice & tea leaf on the nose and the palate.

Franchetti Passopisciaro Contrada(PC, S, G, & R)-

Rotating Cru selection showcasing the differences in soil and varieties grown on the Etna volcano.

Giato Rosso, D.O.C.-

70% Nero d'Avola & 30% Perricone. Deep red with smells & tastes of sour plums with a hint of rose-petal. Fresh & properly dry.

Tornatore Etna Rosso-

G1 \$15 B1 \$43

Nerello Mascalese & Nerello Cappuccio autochthonous grapes of Etna. Intense & spicy aroma.

PIEDMONT

Barbera Nizza D.O.C.G-

Red fruit, mature cherry, raspberry, & notes of tobacco. Complex, soft, & round.

Daniele Conterno Barolo D.O.C.G.-

Pale ruby color, silky & smooth. Juicy crisp & tangy dried berries & roses. Aged in oak barrels, refined & elegant.

Marcarini Barbera D'Alba- Chef Favorite!

Vibrant red cherry and blackberry notes, with hints of licorice & spice. Lively acidity & smooth tannins.

Marcarini Barolo La Serra-

Ripe red fruit, with earthy nuances & subtle floral hints. Robust structure, firm tannins, & a graceful finish.

WINE LIST

TUSCANY

Ornellaia 2021-

Polished red, complex & perfumed. Black currant, blackberry, plum, violet, & iron aromas. Cabernet Sauvignon, Merlot, Cabernet Franc and Petit Verdot.

Poggio di Sotto Brunello di Montalcino-

Aromas of brandied cherry, strawberry, underbrush, blue flower, balsam herb, mint, & licorice. Brilliant acidity & elegant tannins.

Rotating Brunello di Montalcino-

Black cherry & jam, hints of spices & vanilla. Ripe & clear tannins. Intense & persistent, leading to a long finish.

Salcheto Nobile Di Montepulciano D.O.C.G-

Dried flowers, lavender, & red currants. Silky texture, tart wild berry fruits & salinity with great minerality.

Sassicaia Bolgheri-

Intense, ruby-red color. Elegant & complex, the taste is powerful, concentrated, & deep with almost sweetish & balanced tannins.

Solaia Antinori-

Youthful, aromas of black fruits & toasty oak. Shows solid tannins, while the dark fruit returns on the finish. Delivers terrific balance, vigor & excruciating length, yet this needs time in the bottle. Cabernet Sauvignon, Sangiovese & Cabernet Franc.

Tenuta San Guido Le Difese-

Captivating bouquet of red fruits. Medium-bodied Sangiovese blend with smooth texture and approachable tannins.

Tignanello Antinori-

Ruby red. Notes of ripe red fruits, floral notes, coffee, & cocoa. Vibrant & silky tannins. Spicy notes of pepper, licorice, & herbs. Lengthy finish.

WINE LIST

THE REDS

VENETO

Amarone Classico "Paerno"-

Elegant tannins, balanced, powerful wine. Scents of cherry complemented by spicy notes.

Maculan Brentino-

Bordeaux blend. Aromas of blackberries with hints of cedar & forest. Balanced, fruity, notes of the merlot with the structure & tannins of the Cabernet Sauvignon.

OTHER REGIONS

Lupo Meraviglia IGT (Puglia)-

Negroamaro, Aglianico, & Primitivo blend. Scents of red fruit and jam merge with the sweet & spicy notes of wood. Tannic finish.

Radici Taurasi (Campania)-

Full-bodied, deep ruby red. Aglianico grapes. Complex, intense flavors with notes of cherry, violet, berries, spice, & cinnamon. Medium tannins & silky.

Pinot Nero Kettmeir (Alto Adige)-

Ruby red with an elegant nose of red fruits. Soft, sophisticated, & persistent.

Rubesco Vigna Monticchio Lungarotti Riserva (Umbria)-

Ruby color, complex aroma, recalls violet, & a spicy finish. Fruity, & slightly balsamic, it has soft & velvety tannins with a long, lingering finish.

HOUSE WINE

House Red-

blend of Sangiovese, Cabernet Sauvignon, & Merlot

House White-

Pinot Grigio Venezia DOC

House Prosecco Millesimato-

Veneto, Italy.

WINE LIST

THE WHITES

Blanc de Morgex et de La Salle DOP (Valle D'Aosta)- Chef Favorite!

The bouquet is subtle, delicate, & fruity with hints of mountain herbs. It has a dry, tart, & delicate taste with many fruity notes.

Centopassi Grillo (Sicily)-

Straw yellow with golden hints, mineral, notes of jasmine, citrus & grapefruit. Fresh & incredibly sapid on the palate.

Chardonnay Fantini (Abruzzo)-

Bright yellow & aromas of tropical fruit & hints of pineapple, mango & sweet vanilla overtones. Full-bodied, well-balanced.

Etna Bianco - Tornatore (Sicily)-

Carricante grapes, grown in volcanic soil. Mineral notes & scents of green apple.

Flora Lisa Pinot Grigio 'Organic' (Abruzzo)-

Crafted with organic grapes from Abruzzo, a vibrant bouquet of citrus & stone fruit with a round, refreshing finish.

Is Argiolas (Sardegna)-

Highly aromatic, white peach, apricot, tropical fruits, and honeysuckle.

Sauvignon Blanc Kurtatsch (Alto Adige)-

Reminiscent of elderflowers, gooseberries & exotic fruits, balanced & juicy with a lively acidity.

THE BUBBLES

Bortolomiol Prosecco Superiore Brut Ius Naturae (Valdobbiadene) - Chef Favorite!

Deep bouquet of fragrant fruity, flowery, & mineral notes of acacia honey & almond flower. Sweetness & zest, combined with a lovely freshness.

Bruno Zanasi Dry Lambrusco (Emilia Romagna)-

Intense fresh young aromas and flavors of red fruits: cherry, raspberry, blueberry. Darker in color, deep purplish red with pink foam around the glass.

BAR

SIGNATURE

Vespa

Vodka, Montenegro, pomegranate, & citrus

Ducati

Tequila, Amara, mint, & blood orange

Tuono

Bourbon, Campari, citrus, & smoked rosemary

Pronto Sour

Gin, Strega, Cynar, citrus

Motorcycle Thief

Gin, Amari, grapefruit

SPRITZ

Campari Spritz

Campari & Prosecco

Italicus Spritz

Bergamont, Prosecco, & lemon

Negroni Sbagliato

Campari, Sweet Vermouth, & Prosecco

Limoncello Spritz

Limoncello, Prosecco, & lemon

Aperol Spritz

Aperol & Prosecco

CLASSIC

Negroni

Gin, Campari, & Sweet
Vermouth

Limoncello Drop

Vodka, Limoncello, & citrus

Italian Last Word

Gin, Luxardo, Genepy, & citrus

Sicilian Rob Roy

Islay Scotch Whisky, Averna, &
bitters

Espresso Martini

Vodka, fresh espresso, & dark
sugar

BAR

AMARI

Citrus & Floral

Nardini
Montenegro
Meletti
Citrange
Nonino

50/50

two ounces, two ingredients

Ferrari

Fernet, Campari

M&M

Rich, intense, bitter

Amaro del' Etna
Fernet Branca
Fernet Branca Menta
Angostura
Lucano
Luxardo Abano
Vecchio Amaro del
Capo

Mezcal, Montenegro

Café Racer

Fernet Branca, coffee liqueur

Aprilia

Aperol, Arette Blanco

LIQUERS & SUCH

Grappa

Nonino Chardonnay
Castello di Verduno Nebbiolo
Berta Elisi

Limoncello

Mansi Daniele
Dolce Cilento Meloncello

Other

Montanaro Liquore di Camomilla
Italicus
Genepy
Nocino
Strega

BAR

SPIRITS

Gin

Malfy
Luxardo
Engine
Monkey 47

Whiskey

Four Roses
Compass Box
Green Spot
Woodford Reserve Double Oaked
Angels Envy
Vina Italian Malt

Tequila

Arette
Fortaleza
Don Fulano

Vodka

Wild Sardina
Vulcanica
Carbonadi

Rum

Planteray Original Dark
Planteray 3 Star

Mezcal

Madre
Derrumbes
Bozal

BEER

Menabrea Blonde
Biella, Piedmont

Offshoot Hazy IPA
Vista, California

Bavik
super pilsner, Belgium

Rotating Beer
please ask your server

Estrella Galicia
non-alcoholic mexican lager

COZY MENU

FOOD

Butternut Squash Ravioli
butter & rosemary sauce

Soup
mushroom soup ?

COCKTAILS

Die Rye-ing
rye, pomegranate,
Angostura

Orange You Glad
vodka, orange-spice cold
cream, moka, dark
chocolate

WINE-BASED

Mulled Wine
hot red wine infused with
citrus & spices

Apple Cider Spritz
in-house cider, dry
vermouth, prosecco

AMARI

Amaro Angostura
baking spices,

Vecchio Del Capo
cinnamon,

PRONTO CUCINA

ITALIANA

COCKTAILS

Negroni on tap

SHOTS

HOURS

monday closed

tuesday closed

wednesday 4-10 pm

thursday 4-10 pm

friday 4-11:30 pm

saturday 4-11:30 pm

sunday 4-10 pm

happy hour daily 4-6 pm

friday & saturday 10:30-close

\$2 off antipasti, beer, wine, & cocktails