

1501 VINE ST



CINCINNATI



**PANE
BREAD**

THE DUNK

Allez Bakery epi baguette, olive oil,
vinegar, herbs, seasoning
• 8 •

HOUSEMADE RICOTTA

grilled Allez Bakery sourdough,
olive oil, sea salt
• 12 •

CROSTINI FUNGHI

Allez Bakery focaccia, pioppini mushroom, cremini
mushroom purée, parmigiano-reggiano, chive
• 10 •



**CICCHETTI
APPETIZER**

SALUMI & CHEESE

speck alto adige, finocchiona, mortadella,
provolone piccante, parmigiano-reggiano,
ubriaco rosso, marinated olives, pizza frita
• 18 •

CARPACCIO PIEMONTESE

shiitake crusted beef carpaccio, truffle vinaigrette,
arugula, walnut
• 16 •

MARINATED CUCUMBERS

ricotta, basil, cucumber vinaigrette
• 8 •

ARTICHOKES ALLA GIUDIA

fried artichokes, lemon vinaigrette
• 10 •



**INSALATA
SALAD**

WEDGE

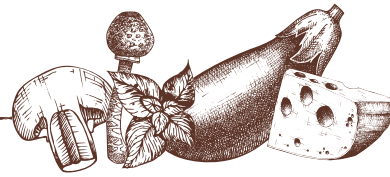
iceberg, roasted heirloom tomatoes,
jowl bacon, gorgonzola dolce dressing,
red onion, cracked pepper, chive
• 12 •

GEM

gem lettuce, walnut, ubriaco rosso cheese,
crouton, citrus caesar dressing,
parmigiano-reggiano
• 12 •

ANTIPASTO

gem lettuce, radicchio, provolone piccante,
artichoke, tomato, green olive,
cannellini beans, red wine-oregano vinaigrette
• 12 •



**CONTORNI
SIDES FOR THE TABLE**

MEATBALLS

3 veal & pork meatballs, nonna's red sauce
• 12 •

BRAISED PORK

nonna's red sauce, parmigiano-reggiano
• 11 •

GRILLED SHRIMP

salsa verde, extra virgin olive oil, parsley
• 18 •

VEAL CUTLETS

lemon, parsley, capers
• 17 •

CHARRED BROCCOLINI

Italian dressing, garlic breadcrumbs
• 8 •

EGGPLANT INVOLTINI

seasoned ricotta, house tomato sauce, parmigiano-reggiano, garlic breadcrumb
• 11 •

GREENS AND BEANS

wilted escarole, cannellini beans, house tomato sauce, parmigiano-reggiano
• 8 •

PASTA

ALL PASTA MADE IN-HOUSE

THE SUNDAY SAUCE

spaghetti, nonna's red sauce, veal & pork meatball,
braised pork shoulder, parmigiano-reggiano
• 19 •

PESTO

herb campanelle pasta, basil pesto, parmigiano-reggiano
• 17 •

LIMONE

spaghetti, meyer lemon, chili flake, parmigiano-reggiano,
garlic breadcrumb, ricotta
• 18 •

POMODORO

fusilli pasta, house tomato sauce, stracciatella,
basil, parmigiano-reggiano
• 16 •

LOBSTER

squid ink creste di gallo pasta, saffron cream, caramelized fennel
• 25 •

GRICIA

torchietti pasta, jowl bacon, ricotta whey, black pepper, pecorino pepato
• 18 •

SPICY VODKA

mezze pasta, calabrian chili, vodka sauce, parmigiano-reggiano
• 17 •

BUTTERNUT & MASCARPONE

filled agnolotti pasta, brown butter, sage, pepitas, parmigiano-reggiano
• 18 •

AMATRICIANA

mezze pasta, smoked bacon, sautéed onion,
house tomato sauce, pecorino romano
• 19 •

FUNGHI

maccheroni alla chitarra, wild mushrooms,
sherry, cream, parmigiano-reggiano
• 20 •

parties of 8 or more will be subject to a 20% service fee
consuming raw or undercooked foods may increase the risk of foodborne illness

COCKTAILS

LAMBRUSCO SPRITZ • 14 •

lambrusco, Aperol, Luxardo, lemon, seltzer

BENSONHURST • 15 •

Thunderdome's single barrel Buffalo Trace, port, Galliano, Amaro di Angostura

MOLTO MARGARITA • 15 •

Espolòn Reposado tequila, amaretto, Aperol, lime

LIMONCELLO & TONIC • 14 •

vodka, house limoncello, thyme, tonic

TONY'S NEGRONI • 14 •

barrel aged gin, Aperol, vermouth

NOCINO OLD FASHIONED • 15 •

Wild Turkey Rare Breed, nocino, simple syrup, bitters



SPARKLING

	Glass	Bottle
Prosecco		
Avissi, Treviso, Veneto NV	\$12	\$48
Prosecco Rosé		
Conca D'Oro, Treviso, Veneto NV		\$52
Lambrusco		
Scarpetta, Emilia-Romagna NV (250ml can)	\$9	
Moscato		
Poderi Roccanera, Asti, Piedmont '23	\$12	\$48
Franciacorta		
Ca' del Bosco, "Cuvée Prestige", Lombardy NV		\$96
Sparkling Rosé		
G.D. Vajra "Delle Neve", Metodo Classico Extra Brut, Piedmont NV		\$88

WHITE

NORTHERN ITALY

Pinot Grigio		
Villa Varda, Veneto '23	\$12	\$48
Sauvignon Blanc		
Tenuta Maccan, Friuli-Venezia Giulia '23	\$13	\$52
Garganega		
Pieropan, "La Rocca", Soave Classico, Veneto '21		\$99
Riesling		
G.D. Vajra, Langhe, Piedmont '23		\$90

CENTRAL ITALY

HOUSE WHITE			
Borgo Paglianetto, Verdicchio di Matelica, Le Marche '21	\$11	\$22 1/2L	\$44 1L
Chardonnay			
I Lauri, "Equi", Colline Pescaresi, Abruzzo '23	\$12		\$48

SOUTHERN ITALY

Falanghina		
Il Raduno delle Streghe, Benevento, Campania '22		\$48
Greco di Tufo		
Pietracupa, Campania '20		\$70
Carricante		
Tornatore, Etna Bianco, Sicily '22		\$60

AMERICANO

Riesling		
Hermann J. Wiemer, Semi-Dry, Finger Lakes, NY '23	\$13	\$52
Friulano Blend		
Massican, "Annia", North Coast, CA '23		\$78
Chardonnay		
STiRM, Gimelli Vineyard, Cienega Valley, CA '22		\$90

ORANGE

ITALY

Fiano		
L'Archetipo, Salento, Puglia '22	\$14	\$56
Chardonnay Blend		
Radikon, "Slatnik", Oslavia, Friuli-Venezia Giulia '22		\$90

AMERICANO

Chenin Blanc Blend		
Field Recordings, "Skins", Central Coast, CA '23		\$52
Pinot Grigio Blend		
Love You Bunches, Santa Barbera, CA '23		\$64

ROSÉ

ITALY

Sangiovese		
La Spinetta "il Rose di Casanova", Tuscany '23	\$14	\$56
Etna Rosato		
Torre Mora, "Scalunera", Sicily '23		\$65

BIG BOTTLES

MAGNUM (1.5L)	
Chianti Classico Monte Bernardi, "Retromarcia", Tuscany '22	\$155
Barolo Paolo Scavino, Piedmont '20	\$255
Barolo G.D. Vajra, "Bricco delle Viole", Piedmont '18	\$380
Brunello di Montalcino Pian dell'Orino, Montalcino, Tuscany '17	\$550

DOUBLE MAGNUM (3L)	
Sparkling Metodo Classico Contratto, "Pas Dose", Alta Langa, Piedmont, Millesimato '19	\$495
Barolo G.D. Vajra, "Albe", Piedmont '18	\$390

RED

NORTHERN ITALY

Pinot Noir		
Grosjean, Valle d'Aosta '23		\$83
Barbera Blend		
G.D. Vajra, "Langhe Rosso", Piedmont '23	\$14	\$56
Dolcetto		
G.D. Vajra, Coste & Fossati, Piedmont '22		\$78
Nebbiolo		
S&B Borgogno, Nebbiolo d'Alba, Piedmont '21	\$15	\$60
Barbaresco		
Produttori del Barbaresco, Piedmont '20	\$29	\$116
Barbaresco		
Bruno Giacosa, "Asili", Piedmont '19		\$425
Barolo		
Broccardo, "Tres Pais", Piedmont '19	\$28	\$110
Barolo		
G.D. Vajra, 'Albe', Piedmont '20		\$98
Barolo		
Luigi Baudana, "Baudana", Serralunga d'Alba, Piedmont '19		\$150
Barolo		
Renato Ratti, "Conca", Piedmont '18		\$225
Barolo Riserva		
Paolo Scavino, "Rocche dell' Annunziata", Piedmont '16		\$370
Merlot		
Radikon, Oslavia, Friuli-Venezia Giulia '06		\$298 1L
Amarone		
Ca'La Bionda, Amarone Classico, Veneto '18		\$155

CENTRAL ITALY

HOUSE RED			
Borgo Paglianetto, Marche Rosso, Le Marche '21	\$11	\$22 1/2L	\$44 1L
Chianti			
Poggiosecco, Tuscany '22	\$13		\$52
Chianti Classico			
il Molino di Grace, Tuscany '22			\$64
Chianti Classico			
Tenuta di Carleone, Tuscany '21			\$82
Montepulciano			
Cirelli, Montepulciano d'Abruzzo, Abruzzo '22			\$52
Rosso di Montalcino			
San Polino, Montalcino, Tuscany '21			\$99
Brunello di Montalcino			
Casanuova delle Cerbaie, Montalcino, Tuscany '19	\$38		\$152
Brunello di Montalcino			
San Polino, "Helichrysum", Montalcino, Tuscany '18			\$225
Cabernet Sauvignon			
Mocali, Maremma Toscana Rosso, Tuscany '22	\$15		\$60
Costa Toscana			
Ampeleia, "Unlitro", Roccatederighi, Tuscany '23	\$15		\$70 1L
Super Tuscan			
Monte Bernardi, "Tzingarella", Tuscany '22			\$72
Super Tuscan			
Ucciellera, "Rapace", Montalcino, Tuscany '20			\$88
Super Tuscan			
Tenuta di Trinoro, "Le Cupole", Tuscany '22			\$110
Super Tuscan			
Tenuta San Guido, "Guidalberto", Tuscany '21			\$138
Super Tuscan			
Marchesi Antinori, "Tignanello", Tuscany '21			\$325
Sangiovese			
Montevervine, "Le Pergole Torte", Radda, Tuscany '18			\$350

SOUTHERN ITALY

Nerello Mascalese		
Girolamo Russo, Etna Rosso, "a Rina", Sicily '21		\$90
Frappato Blend		
COS, Cerasuolo di Vittoria Classico, Sicily '20		\$75
Nero d'Avola		
Planeta, "La Segreta", il Rosso Sicilia, Sicily '21		\$52
Aglianico		
Grifalco, Aglianico del Vulture, "Gricos", Basilicata '22		\$52
Aglianico		
Elena Fucci, Aglianico del Vulture, "Titolo", Basilicata '19		\$87
Aglianico		
Grifalco, "Damaschito", Aglianico del Vulture, Basilicata '19	\$25	\$100

AMERICANO

Pinot Noir		
Presqu'île, Santa Barbera, CA '23		\$68
Pinot Noir		
Hirsch Vineyards, "Bohan-Dillon", Fort Ross-Seaview, CA '22		\$110
Cabernet Sauvignon		
No Fine Print, CA '22		\$62
Cabernet Sauvignon		
Matthiasson, Napa Valley, CA '20		\$160
Cabernet Sauvignon		
Caymus, "Special Selection", Napa Valley, CA '19		\$450

BEER

Almond 22, Pink Peppercorn IPA, Italy 11.5oz Btl	\$14
Peroni Nastro Azzuro, Pale Lager, Italy 16oz Draft	\$8
Rotating Draft 16oz Draft	\$8
Northern Row, "Brewer" Amber Lager, Cincinnati 12oz Can	\$7
Rhinegeist, Truth IPA, Cincinnati 12oz Can	\$7
Urban Artifact, Rotating, Cincinnati 12oz Can	\$9
Downeast, Craft Cider, Boston 12 Oz Can	\$8
Coors Light, Lager, USA 12oz Btl	\$6
Athletic Brewing, Rotating N/A 12oz Can	\$7
Sam Adams, Seasonal, Boston 12oz Btl	\$7