

ANTIPASTI

CHARCUTERIE BOARD \$13 (GF)

Parmigiano reggiano, pecorino romano, carniocavallo, prosciutto di parma, La Quercia 'nduja, Alps spicy soppressata, spicy walnuts , housemade giardiniera

TRUFFLED MAC AND CHEESE \$9

Lemon dijon dip, parmigiano reggiano

BURRATA FOR 2 \$18

Spicy San Marzano tomato sauce, cherry peppers, fried basil, grilled bread

CRISPY CALAMARI \$10 (GF)

Lemon, basil, pepperoncini aioli

SHORT RIB POUTINE \$12 (GF)

French fries, mozzarella curds, braised short ribs, short rib gravy

CLAMS CASINO \$13 (GF)

Little neck clams, lemon herbed bread crumbs, guanciale butter

TUNA TARTARE \$15 (GF)

Big eye tuna, avocado crema, salsa verde aioli, black sesame

INSALATE

LITTLE GEM CAESAR \$10 (GF)

Boquerones, parmigiano reggiano, croutons, meyer lemon caesar dressing

LACINATO KALE \$10 (GF)

Smashed avocado, spiced walnuts, pickled red onions

CAPRESE \$10 (GF)

Straciatella di bufala , heirloom tomatoes , purple basil

BABY GREENS \$10 (GF)

Tomato, cucumber, celery root, radish, sweet basil dressing

PROTEIN

CHICKEN PAILLARD \$6

BRANZINO FILET \$8

TIGER SHRIMP \$6

SKIRT STEAK \$8

NINOS

ASTORIA **AQ** QUEENS

PANINI

(ALL SANDWICHES COME WITH FRIES AND A SALAD)

CHICKEN BLP \$13

House brined chicken, wood roasted peppers, applewood bacon caciocavallo, dijonese

AVOCADO VEGGIE TOAST \$12

Avocado cream, goat cheese, wild mushroom, harissa aioli alfalfa, sprouts, arugula salad

LOBSTER ROLL \$16

Lobster, straciatella di bufala, celery, calabrian chili, chives

DRUNKEN CHICKEN PARM \$13

Crispy chicken cutlet, drunken vodka sauce, fresh mozzarella, scarmozza, fresh basil

ITALIAN SLOPPY GIUSEPPE \$13

Slow simmered meatballs, whipped ricotta, crispy parmigiano

BURRATA PIZZA BURGER \$16

Fried burrata , San Marzano tomato sauce , fresh basil

DOUBLE CHEESEBURGER \$16

Double patty , cheddar , caramlized onions , thousand island

PIZZE

MARGHERITA \$15

San Marzano tomatoes, fior di latte, basil

MARGHERITA EXTRA \$16

San Marzano tomatoes, straciatella, tomato garlic confit, thyme, oregano

EVERYTHING BAGEL \$16

Whipped chive mascarpone, everything bagel seasoning, smoked salmon

RUBEN \$16

Housemade braised brisket, caramelized onions, sauerkraut, thousand island

VEGAN VERDURA \$15

Wild mushrooms, roasted garlic, lacinato kale, herbed oil

'NUDJA \$16

La Quercia 'Nudja calabrian chili, ricotta, avocado honey, fresh ricotta

TRUFFLED PROSCIUTTO PIZZA \$16

Prosciutto di Parma, wild mushrooms, fior di latte, ricotta, white truffle oil

(\$4 SURCHARGE FOR GF)

GF: GLUTEN FREE

PRIMI

DRUNKEN CHICKEN PARMS \$15

Drunken vodka sauce, housemade spaghetti, fresh basil

SPAGHETTI MEATBALL \$15

San Marzano tomatoes, slow simmered meatballs, fresh ricotta, fresh basil

GNOCCHI PULPO \$18

Gnocchi, crispy octopus, San Marzano tomatoes, guanciale, pepperoncini

CHICKEN MARSALA RAVIOLI \$17

Wild mushrooms, mascarpone, marsala wine reduction

BLACK SQUID INK FRUTTA DI MARE \$19

Clams, mussels, tiger shrimp, spicy bread crumbs, colatura oil

PACCHERI BOLOGNESE \$16

Ground Veal, ground pork, smoked pancetta, whipped ricotta, calabrian chili oil

SHRIMP SCAMPI \$17

Butter, white wine, lemon, fresh herbs

MAFALDINE PEPPERONATA \$14

Basil pesto, hot and spicy peppers

(\$4 SURCHARGE FOR GF)

GF: GLUTEN FREE

NINOS

ASTORIA **AQ** QUEENS

ENTREES

VEAL FRANCESE FOR 2 \$50

Butter, white wine, roasted lemons, creamy polenta

PEI MUSSELS \$17 (GF)

White wine, shallots, garlic, crostini

FILET OF BRANZINO \$18 (GF)

Blackberries, pistachios, golden raisins, charred romaine

CHICKEN PAILLARD \$17 (GF)

Butterflied chicken breast, arugula, parmigiano regiano, cherry tomatoes

SIDES

TRUFFLE SHISHITO \$6 (GF)

PARM FRIES \$6 (GF)

MEXICAN CORN \$6 (GF)

WINE BY THE GLASS

RED

ROSSO TOSCANO 1GT \$9

EL ROSSO BARBERA \$10

NEWTON CABERNETS \$15

CASINCA DEL TORCC' BAROLO \$14

CAMPI TAURASINI \$14

WHITE

PINOT GRIGIO \$11

FIANO DI AVELLINO \$8

CIRELLI WINES OF ANARCHY \$12

CANTINA DEL TUBURNO FALANGHINA \$10

ROSE

ROSSE TERRE SICILIANO 1GT \$8

LA SPINETTA ROSATO \$11

LAMBURSCO DI SORBARA \$9

ORANGE

KELTIS ZAN CUVÉE \$15

COCKTAILS

LIMONCELLO SPRITZ \$9

Tito's Vodka, Limoncello, Strega, fresh squeezed lemon juice, club soda

BLOOD ORANGE SPIKED TEA \$10

Italian blood orange tea, Jamaican rum, St. Elizabeth Allspice Dram

IL PICCIONE \$10

Vida Mezcal, St. Germain, Aperol, grapefruit shrub, fresh squeezed lime juice

SEASONAL NEGRONI ON TAP \$10

(inquire with server)

SPICY CUCUMBER MELON MARGARITA \$9

Espolon Tequila, Vida Mezcal, melon, fresh squeezed lime juice, spicy salt

APEROL SPRITZ \$9

Aperol, Club soda, tap prosecco

BEER ON TAP

PERONI \$9

THE OTHER HALF \$10

(FOR FULL LIST PLEASE INQUIRE SERVER)