Starters

**Olives + Big Beans $7**
italian olives, marinated gigande beans + oregano

**Antipasto Plate $15**
gagagool, soppressata, sharp provolone, olives, marinated roasted peppers, fennel mostarda + grissini

**Roasted Artichoke $14**
lemon, herbs, parmesan, garlic bread crumbs + aioli to dip n’ scrape the leaves

**Caesar Salad $12**
little gem lettuce, crispy garlic breadcrumbs, anchovy-lemon dressing + parmesan

**Sweet + Spicy Wings $13**
calabrian chile agrodolce, coriander + garlic ranch

**Mussels White $14**
fennel sausage, basil + italian broccoli

**Charred Italian Broccoli $10**
tonnato, capers, crispy ceci + garlic bread crumbs

**Chopped Salad $12 (add salami +1)**
gem, radicchio, roasted peppers, provolone, shaved brussel sprouts, pepperoncini, chickpeas + zesty italian

**Fried Calamari + Long Hots $12**
lemon, roasted garlic aioli + smoked pimentón

**Mom Mom’s Meatballs $12**
B+V+P blend, marinara, fresh ricotta + basil

**Roasted Carrots Siciliano $11**
pickled golden raisins, almonds, capers, olives + hot honey

Sides

**Spaghetti + Red Sauce $8**

**Shaved Celery, Fennel, Walnut + Parmesan $7**

Plates

**Stracchino + Ricotta Crespelle $17**
brown butter crepes, roasted garlic marinara + parmesan (gluten free)

**Telephone Cord Pasta $16**
slow roasted tomato marinara, fresh mozzarella, basil + crunchy garlic breadcrumbs

**Rigatoni + Braised Pork $17**
whey braised pork shoulder, broccoli rabe, garlic, white wine + parmesan

**Chicken Milanese $20**
seme seed crust, shaved celery-fennel + walnut salad, parmesan, sesame pesto, lemon

Good Luck Pizza

Good Luck Pizza thick crust pizza made light + crispy from our high hydration + long fermentation process

**Cheese Supreme $18.50**
mozzarella, provolone, fontina, pecorino romano, tomato sauce, sicilian oregano + basil

**Pepperoni $19.50**
mozzarella, provolone, ezzo pepperoni cups, tomato sauce + basil

**Brussel Sprout + Burrata $23.50** (white pie)
roasted mushrooms, brussel leaves, garlic cream, thyme + topped with burrata

**Spicy Nonna aka Hot Grandma $22.50**
mozzarella, provolone, cacciocavallo, soppressata, rabe, fresh oregano + calabrian chile honey

**Potato + Rosemary $21.50** (white pie)
mozzarella, provolone, fontina, shaved yukon, red onion + pistachio pesto

**Sausage + Peppers $22.50**
mozzarella, provolone, roasted peppers, fennel sausage, garlic rabe + pickled long hots

Gluten Free Dough (additional $4 per pie)
we have a limited amount each night!
Beer + Cider

Yards Philly Pale Ale
Double Nickel Vienna lager
2SP IPA
Allagash White
Ploughman's Farm Cider

Cocktails

Negroni, Good Luck Style
fistful of bourbon, campari, vermouth

Negroni, Old School Style
bluecoat gin, select bitter, martini+rossi

Sour Godmother
whiskey, amaretto, lemon, egg white

Don Fanucci
bourbon, aperol, amaro, lemon

The Situation
rum, campari, pineapple, lime

Dr. Vinny Boom Botz
blanco tequila, chartreuse, aperol, lime

The Big Ragu
vodka, elderflower, lo-fi gentian amaro, lemon

N/A

Wines

White

Pinot Grigio, I Castelli, 2020, Veneto 10/48
Pecorino, Pehhcora, 2019, Abruzzo 12/58
Gavi, Piccola, 2020, Piedmont 12/58
Vermentino, Aia Vecchia, 2020, Tuscany 11/52

Sparkling

Lambrusco, La Battagliola, NV, Emilia-Romagna 14/66
Prosecco, Ca’Furlan, NV Veneto 11/52

Rosé

Zweigelt, Bauer, 2020, Austria 10/48
Pinot Noir, Day Wines Lemonade, 2021, Oregon 14/66

Orange

Falanghina, Calcarius, 2020, Puglia 14/66

Red

Montepulciano d’Abruzzo, Vigneti Del Sol, 2020, Abruzzo 10/48
Sangiovese, Fattoria Piazzano, 2020, Tuscany 12/58
Zweigelt-St. Laurent, Schonheit, 2019, Austria 12/58
Negroamaro, Contrade, 2020, Puglia 11/52

N/A